A BOLD APPROACH TO HEALTHY EATING

The Well blends clean ingredients, local and sustainable farming, and authentic flavors for a culinary experience that redefines eating well in Austin, Texas.

We emphasize the importance of low sugar, healthy fats, and clean oils; only utilizing the highest quality ingredients, and ensuring any produce listed on the "Dirty Dozen" is organically sourced.

We are passionate about taking the guesswork out of eating well: serving up deliciously conscious food no matter your dietary choices.

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TO START

13

Snacks

Crudités V 12 seasonal raw & marinated vegetables

Guacamole \circ *V* pomegranate seeds, mint, organic jalapeno, caper, cilantro, siete chips

Sustainably-sourced
Salmon Tartare*
jicama, caper, red onion,
avocado, chili oil, siete chips

Market Fish Ceviche* 10 sustainably caught white fish, coconut, chili, red onion, jalapeño, citrus, basil, siete chips

Avocado Toast © *V* organic chia cashew pesto, tomato, pickled onion, "it's all good" gluten free bread

add organic chicken salad +5

Thai Lettuce Wraps \bigcirc \bigcirc V 14 local mushroom. mint, ginger, organic wild grain trio, fresno, local gem lettuce

add organic pasture-raised chicken +6

Falafel & Hummus V

bell pepper, cucumber, dill

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

ः Allium

: vegetarian: contains nuts

V : vegan

Lunch Special

pair any salad with one of our bone broth soups

\$17.00 per person

Salads

Vegan Caesar V ○ 15
romaine lettuce, cherry tomato,
alfalfa sprout, asparagus,
crispy chickpea

Roasted Beet V 16 winter greens, tahini, citrus, parsley, pepitas, dill

16

12

11

Kale & Lentil ○ ○ *V* organic kale, acorn squash, organic date, caper, red onion, petit herb, pistachio

Bone Broth

Organic Pasture-raised
Chicken ₩ ○ 12
simmered overnight with
vegetables and herbs

Texas Wagyu Grass-fed Beef ₩ ○ simmered overnight with roasted vegetables & herbs

Vegan (() ○ mushroom, lentil, tomato

Broth add ons: chickpeas, lentils, vegetables +3 chicken +6, steak +9 ginger & turmeric or coconut curry +1

Mains

Pasture Raised Roasted Chicken* 28
organic bell pepper, green olive, caper, tomato,
organic kale, chickpea

Coconut Curry Squash V 22
acorn & butternut squash, zucchini, red bell pepper,
chickpea, pumpkin & sesame seed,
organic wild grain trio
add pasture-raised chicken breast +6

Sustainably-sourced Salmon* 30
organic spinach and kale, fresno, broccoli, northern bean,

Tacos

tacos are served with cilantro, lime, onions, avocado salsa

onion, garlic, olive oil & balsamic glaze

Mushroom & Sweet Potato Asada ○ V ○ 17

Pasture-raised Chicken Asada ○ ○ 18

Texas Wagyu Steak Asada ○ ○ 19

Taco Flight ○ ۞ 20 mushroom asada, pasture raised chicken, texas wagyu

steak
substitute: siete chickpea flour tortilla +2

Available Until 3pm

Three Egg Omelette ● pasture-raised egg, wild mushroom, marinated tomato, organic spinach, chimichurri, petite greens salad

Chilaquiles ● ○ ◎ 18 sunny side up pasture-raised eggs, avocado, cauliflower, carrot, red onion, cilantro, sunflower seeds, chili, pecan mole, heirloom organic corn tortilla chips

Texas Wagyu Steak & Eggs* 32 6 oz texas wagyu sirloin, sunny-side up pasture-raised egg, fingerling potato, house salad

Side of Two Pasture-raised Eggs 6

Side of Uncured Bacon nitrate and sugar free

Sides

TO CONTINUE

Wild Grain Trio O V quinoa, forbidden black rice, mint, cilantro	8
Local Mushrooms & Sweet Potato V organic spinach, oyster, shiitake, crimini, sherry vinegar	8
Local Street Corn ● ۞○ cilantro, aioli, organic bell pepper, organic jalapeno	8
Local Fingerling Potato ● ۞ ○ salsa macha, petite herb, garlic aioli	8
Crispy Brussels Sprouts ● 心 organic apple, local honey, almond, fresno chili	8
Lentils ○ <i>V</i> organic red bell pepper, chive, tomato	8
Avocado Half	4
Organic Pasture-raised Roasted Chicken* 802 Ochive, olive oil	15
Sustainably-sourced Seared Salmon* 60Z Chive, olive oil	15
Texas Wagyu Sirloin* 602 Chive, olive oil	18

Desserts

16

Golden Milk Ice Cream @ V coconut milk, turmeric, vanilla bean topped with cacao chocolate sauce, almonds	10
Avocado Mousse	10
Organic Apple Crisp © <i>V</i> organic house-made granola, coconut milk, agave, coconut vanilla ice cream	15



440 W 2ND ST AUSTIN, TX 7870

The entire menu is
GLUTEN,
SOY,
DAIRY,
REFINED SUGAR,
& PEANUT
FREE.

The only oils we use are OLIVE, COCONUT, & ZERO ACRE FARMS.

olo gluten Fig.

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BEVERAGES

Low ABV Surely Non Alcoholic Wine 1:	Smoothies 200z turn any smoothie into a bowl for +3	Juice 140z cold-pressed & organic	Coffee by Atlas
~contains less than 0.5% abv Bubbly Red Sparkling Rose	our smoothie bowls are topped with organic housemade granola, fresh fruit, & various organic superfoods. no added sugars. all sugar is natural and whole ingredients.	Kickstart <i>v</i> 11 apple, lemon, ginger, cucumber, cayenne	Drip 4 Housemade Cold Brew 4 Espresso 3.5 Americano 3.5
Zero-Proof	The RESTART RE:START 16 cherries, mango, medjool dates, goji berries, mint, lime, kombucha, cashew milk and Restart Full Spectrum CBD oil	Hydrate v 11 kale, apple, cucumber, mint, lemon, ginger	Cappuccino4.5Mocha5.5Latte5.5
Aplos Calme & Arise functional nonale spirits Aplos Spritz	Clarity (/g protein) v ⊚ 13 mint, cacao nibs, avocado, organic spinach, medjool date, banana, cauliflower, lion's	Invigorate <i>v</i> 11 carrot, apple, pineapple, ginger, beet and lemon	Tea hot or iced Golden Milk Latte 4.5 Chai Tea Latte 5.5
calme or arise, mineral water, citrus wheel Freshly Minted	mane, ginkgo biloba, ginseng, cinnamon, organic housemade cashew milk suggested protein: vanilla grass-fed whey Revive (10g protein) V 13	Replenish <i>v</i> 11 romaine, spinach, cucumber, celery, lemon	Nekohama Matcha 6 Nilgiri Jade Green 4 Assam Black 4 Herbal Tea 4
calme, agave, lime, mint Pillow Talk strawberry water, coconut cream, rose, vanilla & cinnamon infused honey, aquafaba	unsweetened acai, organic	Energize <i>V</i> cucumber, celery, carrot, apple, kale, beet, radish, lemon, ginger, turmeric, black pepper	add: mushroom adaptogen blend +1.75, MCT oil +1.5, grass-fed collagen peptides +2.5 sweetener options: monk fruit,
AG1 Athletic Greens water, lemon	7 Vitality (10g protein) $V \odot$ 14 vanilla, organic almond butter, medjool date, banana, cauliflower, flax, maca, cordyceps, mucuna, cinnamon, housemade cold brew, organic housemade	Wellness Shots 202 Digest <i>v</i> 6 pineapple, lemon, mint, ginger, aloe Wellness ● 6	stevia, maple syrup, raw local honey, lavender honey syrup +1 milk options: organic whole milk, organic half and half, organic house- made cashew milk +1, oat milk +1
Bowls	cashew milk suggested protein: vanilla grass-fed whey	turmeric, ginger, orange, lemon, local honey, garlic, black pepper	Cacao Hot Chocolate 5 mushroom adaptogen blend, local
Chia Seed Pudding ● ⊕ 10 organic oat milk & coconut cream, vanilla, cinnamon, monk fruit, topped with fresh fruit, organic housemade granola, & local honey	organic spinach, mango, lime, ginger, zucchini, avocado, orange, local honey, chia, cilantro, coconut water suggested protein: collagen peptides	Reset <i>V</i> activated charcoal, coconut water, sea salt	honey
Overnight Oats © <i>V</i> 10 organic gluten-free oats, organic oat milk & coconut cream, flax, maple, hemphearts, chia, monk fruit, cinnamon	young coconut, banana, onefarm organic	Speciality Iced Drinks Citrus Hibiscus* v 5 black tea, rose petals, hibiscus, orange infused agave	Blue Matcha Latte* <i>v</i> \odot 9
the entire menu is gluten, soy, dairy, refined sugar and peanut free.	Recover (27g protein) • banana, organic almond butter, cacao, cauliflower, chaga, mct oil, grass-fed whey, organic housemade cashew milk	Blueberry Refresh* <i>V</i> green tea, frozen blueberries, agave, lime juice Vanilla Maca* 8	Berry Matcha $v \otimes 9$

Vanilla Maca*

housemade cold brew coffee,

grass-fed collagen, mct oil

organic maca, vanilla, housemade-

organic cashew milk, medjool date,

organic strawberries

We use organically farmed

Nekohama Ceremonial Grade Matcha

organic housemade cashew milk

add collagen peptides +2.5

the only oils we use are avocado, coco-

nut & olive.

V : vegan : vegetarian (i): contains nuts

THE

LUNCH MENU Spring