

# Luna Restaurant

3000 Nasa Pkwy 77058-4322 · +12813339300 · Updated: Jan 14, 2026

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## BREAKFAST 9

**Classic Breakfast** **\$15.00**

Eggs any style, Bacon or Sausage Links, Breakfast Potato or Grits, Salsa, Toast

**French Toast** **\$12.00**

Topped with Fresh Berries, Powdered Sugar and Maple Syrup

**Tacos** **\$14.00**

2 Flour Tortillas filled with Scrambled Eggs, Bacon, Refritos, Cheese, and Salsa

**Pancakes** **\$12.00**

Buttermilk Pancakes with Maple Syrup and Butter

**Fresh Fruit Plate** **\$15.00**

Pineapple, Cantaloupe, Honeydew, Watermelon, and Berries with Granola, Greek Yogurt, and a Muffin

**Belgian Waffle** **\$12.00**

Whipped Cream, Berries, Maple Syrup, Butter

**Oatmeal** **\$10.00**

Brown Sugar, Berries, and Toast

**Cereal** **\$7.00**

Berries and Toast

**Biscuits and Gravy** **\$10.00**

## LUNCH & DINNER 23

**Butternut Squash Soup** **\$8.00**

Topped with Crumbled Maple Bacon, Crispy Onions, and Pumpkin Seed Oil

**Vegetarian Chili** **\$8.00**

Kidney Beans. Topped with Crunchy Tortilla Strips and Sour Cream

**Fried Artichokes** **\$8.00**

Served with Red Chili, Herbs, and Citrus

**Pitmaster-Style Wings** **\$14.00**

Tossed in sauce of your choice. Topped with carrot and celery

**Dips and Spreads** **\$18.00**

Spicy Moroccan Lentil, Butternut Squash Hummus, and Creamy Spinach and Artichoke

<b>Chef's Curation Board</b>	<b>\$22.00</b>
Cured Artisan Meats, Cheeses. Served with Mustard and Seasonal Jam	
<b>Charred Broccolini</b>	<b>\$8.00</b>
Served with Chorizo, San Marzano Tomato Sauce, and Chickpeas	
<b>House Pickles</b>	<b>\$6.00</b>
Served with End-of-Season Veggies	
<b>Grilled Chicken BLT</b>	<b>\$16.00</b>
Served with Mayonnaise on a Crusty French Roll	
<b>Black Angus Smash Burger</b>	<b>AVAILABLE OPTIONS</b>
Served with Lettuce, Tomato, Onion, White American Cheese on a Potato Roll	\$17.00
	Bacon: \$2.00
	Cage-Free Egg: \$2.00
<b>Pear and Prosciutto Flatbread</b>	<b>\$15.00</b>
Topped with Brie, Arugula, and Saba	
<b>Buffalo Chicken Wrap</b>	<b>\$16.00</b>
Battered Buttermilk Chicken Breast Wrap topped with Hot Sauce, Blue Cheese Crumble, Cabbage Slaw, and Siracha Mayo	
<b>Steak and Cheese</b>	<b>\$16.00</b>
Topped with Caramelized Onions and Peppers and Mayonnaise, served on a Crusty French Roll	
<b>Seafood Cioppino</b>	<b>\$36.00</b>
A Chorizo and Roasted Pepper Stew, with a Light San Marzano Broth and Seared North Atlantic Cod	
<b>Cast Iron-Roasted Airline Chicken Breast</b>	<b>\$28.00</b>
Black Pepper & Thyme-Marinated Breast, served with Fingerling Potatoes, Seasonal Garden Vegetables, Pan Jus	
<b>Marinated Pork</b>	<b>\$28.00</b>
Served with Caramelized Brussel Sprouts, Pickled Green Tomato Relish, topped with a Sour Pan Glaze	
<b>Flat Iron Steak Frites</b>	<b>\$29.00</b>
Topped with a Pan Reduction, Toasted Rosemary, and Parmesan Shavings. Served with Fries	
<b>Crispy Pot Roast</b>	<b>\$27.00</b>
Served with Rosemary Smoked Polenta, Caramelized Root Vegetables, and topped with a Mushroom Gravy	
<b>Live Hydroponic Bibb Salad</b>	<b>\$12.00</b>
Greenhouse Vegetables, topped with a Red Wine Vinaigrette	
<b>Fall Rice Bowl</b>	<b>\$15.00</b>
Bloomed Wild Rice topped with Roasted Grapes, Dried Cranberries, Grilled Onions, Charred Escarole, and a Fig Dressing	
<b>Spinach Salad</b>	<b>\$14.00</b>
Topped with Water Chestnuts, Buttermilk Dressing, Apples, Candied Pecans, Smoke Bacon, and Raisins	
<b>Cobb Salad</b>	<b>\$16.00</b>
Romaine Lettuce, topped with Bacon, Cage-Free Egg, Onion, and Blue Cheese Dressing	

## Mac & Cheese

**\$24.00**

Topped with Crawfish, Mushrooms, Herbs, Crumbs. Served with a Seasonal Salad