

BREAKFAST



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THOUGHTFULLY SOURCED * REGIONALLY INSPIRED



EL CAMINO STREET TACOS \$14

Achiote chicken, Egg Beaters, cilantro, Cotija cheese, tomatillo salsa

TEXAS TOAST \$12

French style, "Big Texas Valley" farmed peach chutney

HUEVOS RANCHEROS \$14

Corn tortillas, refried beans, cage free eggs, ranchero sauce, queso fresco



WHENEVER
POSSIBLE WE
USE FRESH
PRODUCE GROWN
AT LOCAL FARMS

REGIONAL

MESQUITE BBQ BRISKET BENEDICT \$15

Bacon-cheddar biscuit, black pepper hollandaise

CINNAMON FRENCH TOAST \$12

Topped with butter and maple syrup, roasted fruits

TEXAS THREE EGG OMELET \$15

Peppers, onions, cheddar cheese

HAM AND WHITE CHEDDAR PANINI \$14

Fried egg, shaved ham, Dijon spread, roasted tomato relish

MULTI-GRAIN BANANA PANCAKES \$11

Caramelized bananas, granola, maple syrup and butter

RICOTTA PANCAKES \$11

Blueberries, orange compote

COMFORT

STEEL CUT OATMEAL \$8

Macerated berries, orange blossom honey cream

Roasted banana-strawberry, honey, almond granola

Brown sugar, raisins and milk

SMOKED CHICKEN OMELET \$15

Hill country heirloom tomatoes, Monterey Jack cheese

THE BENEDICT \$13

Traditional Canadian bacon, toasted muffin, hollandaise

TWO CAGE FREE EGGS ANY STYLE \$13

Breakfast potatoes, choice of meat

MUSHROOM AND PEPPER EGG-WHITE OMELET \$15

Low-fat mozzarella, roasted tomato

FLAT EGGS \$13

Baked Castroville artichokes, forester mushrooms, roasted pepper, feta frittata



QUENCH

Torrefazione Italia® Coffee \$3

Tazo Tea \$3

Cappuccino \$4

Espresso \$3

Latte \$4

Goji and Acai \$5

Goji and Pomegranate \$5

ALTERNATIVES

Greek Yogurt - Gluten free granola, minted blood orange salsa \$7

Gluten Free English Muffin \$4

Season's Best - Local inspired fruit, anti-o fruit spritzer \$6

Cold Cereal - House-made granola with soy milk \$7

Yogurt Parfait \$8

Biscuit & Gravy \$6

Ham Steak \$7