



CLASSIC BREAKFAST PLATES

Served with signature potatoes, grits or fresh fruit

Eggs Benedict 19.50

two poached eggs, Canadian bacon, English muffin, hollandaise

Brioche Breakfast Sandwich 19.00

two fried eggs, slow roasted ham, sharp cheddar, bacon, dijonnaise, brioche bun

Two Eggs Any Style 19.00

choice of bacon, sausage patties, or ham steak
choice of Texas white, wheat, or sourdough

Three Egg Omelet 19.50

choice of three: ham, bacon, tomato, mushroom, yellow onion, bell peppers, spinach, jalapenos, cheddar, Swiss, pepper jack cheese

OFF THE GRIDDLE

butter, powdered sugar, maple syrup

Short Stack 13.00

Waffle 17.00

Full Stack 18.00

French Toast 17.00

FOR \$3 UPGRADE YOUR PANCAKES, WAFFLES OR FRENCH TOAST

- Warm berry compote with fresh whipped cream •
- S'mores, chocolate chips, graham cracker crumble, toasted marshmallow fluff •
- Candied pecans, bridled banana, fresh whipped cream, Texas bourbon maple syrup •

- gluten free pancakes or french toast available -

HEALTHY CHOICES

Berry Almond Smoothie Bowl 14.00

almond milk, blueberries, blackberries, strawberries, maple syrup, yogurt, corn flakes, chia seeds, almonds

Steel Cut Oatmeal 10.50

Warm mixed berry compote or brown sugar and raisins

Avocado Toast 19.50

sunflower seed toast, smashed avocado, cherry tomato jam, six minute egg, field greens with balsamic vinaigrette
- add smoked salmon \$6.00 -

Seasonal Fresh Fruit Selection 15.00

sliced melons, berries and chef selected fruits

Turkey Chorizo Egg White Scramble 19.00

Swiss cheese, sliced avocado, fire roasted salsa, sunflower seed toast

Vegan Scramble 20.00

JUST Egg, mushrooms, bell peppers, pico de gallo, avocado

Harvest Omelet 20.00

egg whites, spinach, young kale, asparagus, tomato, mushroom, Swiss, field greens with balsamic vinaigrette

SIGNATURE BREAKFAST PLATES

Austin Migas 20.00

two seasoned scrambled eggs with pico de gallo, crispy tortilla strips, lime, cilantro, fresh sliced avocado, fire roasted salsa, served with warm corn or flour tortillas

Huevos Rancheros 20.00

two eggs any style, crispy corn tortillas, refried beans, avocado, ranchero sauce, Cotija cheese

Pecan Smoked Brisket Omelet 20.00

chopped brisket, jalapeno, yellow onion, bell pepper, cheddar, pepper jack cheese

SIDES

Bacon or Sausage Patty 7.00

Bran Muffin 5.00

Croissant 4.00

Ham Steak 7.00

 Gluten Free Chocolate Muffin 5.00

Signature Potatoes 5.00

Chicken Sausage 8.00

Blueberry Muffin 5.00

Toast 4.00


Maple Pecan Danish 5.00

Cereal 4.00

Grits 4.00

choice of fruit loops,
frosted flakes or
cheerios

PLANT BASED EGGS AVAILABLE UPON REQUEST

 Denotes Gluten Free Options. 18% Gratuity will be added to parties of 8 or more. Our chefs are happy to accommodate special dietary needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.