

# BREAKFAST

## FROM THE PANTRY

|   |  |  |
|---|--|--|
| <b>GREEK YOGURT \$11</b><br>berry compote, house granola <b>V</b>   | <b>COCONUT CHIA PUDDING \$11</b><br>mango, toasted coconut flakes <b>V VG</b>  | <b>SUMMER FRUIT BOWL \$10</b><br>seasonal melons, pineapple<br>grapes, mixed berries, mint <b>VG DF GF</b> |
| <b>BERRY BERRY SMOOTHIE \$8</b><br>mixed berries, banana, spinach<br>greek yogurt, almond milk, chia seeds <b>V</b> | <b>AVOCADO TOAST \$16</b><br>multigrain toast, arugula<br>cucumber, heirloom tomato<br>queso fresco, pickled onions <b>V</b><br><i>+ add one egg any style \$3</i> | <b>STEEL CUT OATMEAL \$10</b><br>berry compote, brown sugar<br>pistachios <b>VG DF</b>                     |

## GRIDDLE

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|---|--|
| <b>BUTTERMILK PANCAKES \$18</b><br>macerated strawberries<br>lemon mascarpone<br>candied almonds <b>V</b> | <b>BRIOCHE FRENCH TOAST \$17</b><br>bourbon cherry compote<br>caramel sauce <b>V</b> |
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## RISE AND SHINE

**CONROUX OMELET \$18**  
**WHOLE EGGS, ANDOUILLE SAUSAGE**  
**CRAWFISH, TOMATOES, SCALLIONS**  
**HERB ROASTED POTATOES GF**

|   |  |
|---|--|
| <b>TWO EGGS ANY STYLE \$16</b><br>cage-free eggs, bacon<br>pork sausage or chicken apple sausage<br>herb roasted potatoes <b>GF</b>             | <b>EGGS BENEDICT \$17</b><br>poached eggs, shaved smoked ham<br>hollandaise, chives, english muffin<br>herb roasted potatoes |
| <b>SMOKED BRISKET HASH \$17</b><br>two eggs any style, roasted yukon potatoes<br>white cheddar, pico de gallo, chipotle crema <b>GF</b>         | <b>GULF SHRIMP AND GRITS \$18</b><br>white cheddar grits, tasso ham<br>creole butter, scallions <b>GF</b>                    |
| <b>WILD MUSHROOM OMELET \$17</b><br>egg whites, wild mushrooms, spinach<br>sun dried tomatoes, goat cheese<br>herb roasted potatoes <b>V GF</b> | <b>BREAKFAST SANDWICH \$15</b><br>fried eggs, smoked gouda, crispy bacon<br>arugula, sriracha aioli, brioche bun             |

## SIDES

|                                  |  |
|----------------------------------|--|
| <b>TWO EGG ANY STYLE \$6</b>     | <b>MIXED BERRIES \$6</b>   |
| <b>BACON \$6</b>                 | <b>TOAST</b> (TEXAS WHITE TOAST, MULTIGRAIN, SOURDOUGH) <b>\$3</b> |
| <b>CHICKEN APPLE SAUSAGE \$6</b> | <b>ENGLISH MUFFIN \$4</b>  |
| <b>PORK SAUSAGE \$5</b>          | <b>BAGEL AND CREAM CHEESE</b> (PLAIN, EVERYTHING) <b>\$4</b>       |
| <b>SMOKED SALMON \$6</b>         | <b>HERB ROASTED YUKON POTATOES \$5</b>                             |

## BEVERAGES

**MORNING LIBATIONS** BYOM 15 | CONROE SUNRISE 12 | LONE STAR MARY 12

**COFFEE** REGULAR OR DECAF 3 | **ESPRESSO** 4 | **LATTE** 5 | **CAPPUCCINO** 5 | **AMERICANO** 4  
**ROAR TEA** WILD MINT, SPICED CHAI, APPLE CRISP, BREAKFAST ROAR, TROPICAL PASSION, EARL GREY 4  
**MILK** WHOLE, 2%, SKIM, ALMOND, OAT, SOY 4 | **JUICE** ORANGE, CRANBERRY, PINEAPPLE 3

**GF** GLUTEN FREE | **DF** DAIRY FREE | **V** VEGETARIAN | **VG** VEGAN

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Please notify us of any food allergies or special preparation requirements and we will be happy to accommodate you.*

*Pease notify your server if you have any food allergies or any dietary restrictions and we will be happy to accommodate your needs. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.  
Our Menu is Guided by Sustainable Principles & Practices. We proudly Support Texas Farms, Ranches, and Dairies  
We request one check for parties of six or more and a 18% gratuity will be added.*