

BREAKFAST

FROM THE PANTRY

GREEK YOGURT \$11

berry compote, house granola

| V |

COCONUT CHIA PUDDING \$11

mango, toasted coconut flakes

| V |

SUMMER FRUIT BOWL \$11

seasonal melons, pineapple, grapes

mixed berries, mint

| VG | DF | GF |

BERRY BERRY SMOOTHIE \$8

mixed berries, banana, spinach

greek yogurt, almond milk, chia seeds

| V |

AVOCADO TOAST \$16

multigrain toast, arugula, cucumber

heirloom tomato, queso fresco

pickled onions

STEEL CUT OATMEAL \$11

berry compote, brown sugar

pistachios

| VG | DF |

GRIDDLE

BUTTERMILK PANCAKES \$19

macerated strawberries, lemon

mascarpone, candied almonds

| V |

BRIOCHE FRENCH TOAST \$18

bourbon cherry compote

caramel sauce

| V |

RISE AND SHINE

CONROUX OMELET \$20

whole eggs, andouille sausage

crawfish, tomatoes, scallions

herb roasted potatoes

| GF |

TWO EGGS ANY STYLE \$18

cage-free eggs, bacon, pork sausage or chicken

apple sausage, herb roasted potatoes

| GF |

EGGS BENEDICT \$17

poached eggs, shaved black forest ham

hollandaise, chives, english muffin

herb roasted potatoes

SMOKED BRISKET HASH \$17

two eggs any style, roasted yukon potatoes

white cheddar, pico de gallo, chipotle crema

| GF |

GULF SHRIMP AND GRITS \$19

white cheddar grits, tasso ham, creole butter

scallions

| GF |

WILD MUSHROOM OMELET \$18

egg whites, wild mushrooms, spinach

sun-dried tomatoes, goat cheese

herb roasted potatoes

| V | GF |

BREAKFAST SANDWICH \$16

fried eggs, smoked gouda, crispy bacon

arugula, sriracha aioli, brioche bun

SIDES

TWO EGG ANY STYLE \$6

BACON \$6

CHICKEN APPLE SAUSAGE \$6

PORK SAUSAGE \$5

SMOKED SALMON \$6

MIXED BERRIES \$6

TOAST (TEXAS WHITE TOAST, MULTIGRAIN, SOURDOUGH) \$3

ENGLISH MUFFIN \$4

BAGEL AND CREAM CHEESE (PLAIN, EVERYTHING) \$4

HERB ROASTED YUKON POTATOES \$5

BEVERAGES

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

COFFEE REGULAR OR DECAF 5 | ESPRESSO 5 | LATTE 5 | CAPPUCCINO 5 | AMERICANO 5

ROAR TEA WILD MINT, SPICED CHAI, APPLE CRISP, BREAKFAST ROAR, TROPICAL PASSION, EARL GREY 5

MILK WHOLE, 2%, SKIM, ALMOND, OAT, SOY 4 | JUICE ORANGE, CRANBERRY, PINEAPPLE 4

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.

Please 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.