

BREAKFAST

Scratch-made every day.
Mon-Fri 9am-12pm

Urban Breakfast - with grandma's cream gravy \$15

two eggs, your way, hickory smoked bacon, links, patties or chicken sausage, roasted potatoes or gouda grits & your choice of bread**

Parisian Breakfast - fruit salad or almond currant muesli \$14

two eggs, your way; fried, poached or scrambled, triple cream brie, tx lime honey, strawberry preserves, butter croissant, crunchy baguette & whipped butter**

Duck Fat Camper's Hash - with green salad \$11

red potatoes & caramelized onion crisped in duck fat, combined with your choice of the below, topped with an egg your way and a side of cream gravy (GFO)**

- diced ham, bacon & green onions
 - smoked brisket, roasted corn & black beans
 - mushrooms, spinach & artichoke w/hollandaise (V)
- ask about our
gluten free options

The Benedicts** - greens, fruit, potatoes or gouda grits \$16

- brasserie - biscuit, short rib, fried egg, creamy brie & smoked paprika bearnaise
- salmon - crumpet, grilled salmon, poached egg & creamy caper hollandaise
- manhattan - english muffin, thin sliced ham, poached egg & hollandaise

Breakfast Pie - with arugula salad & cream gravy \$14

buttery crust filled with scrambled eggs, cream cheese, cheddar and:

- saged sausage & scallions
- hickory smoked bacon, honey ham, onions & bell peppers
- braised spinach & caramelized shallots w/smoked paprika bearnaise (V)

The Sandwiches - pick your bread \$10

- bacon, egg, white cheddar & jalapeño bacon jam
 - sausage patty, egg, gouda & smoked paprika aioli
 - egg whites, spinach, tomato, feta & lime garlic mayo (V)
- add fruit salad,
dressed greens, roasted
potatoes or grits \$2

Biscuits & Gravy \$12

sub sausage for fried chicken \$4

topped with savory sausage patties, eggs your way & home-made cream gravy**

Breakfast Naan - with salsa verde & pico de gallo \$11

filled with scrambled eggs, bacon, sausage, potato, black beans, corn & cheddar

Buttermilk Waffles, Pancakes or French Toast \$13

- bacon & eggs with sriracha syrup**
 - mixed berries, basil berry syrup & whipped cream (V)
 - fried chicken & banana with maple peanut butter syrup +\$2
- plain w/maple
syrup & butter \$8

*contains nuts/seeds, please inform our staff of any allergies

**undercooked meats, seafood & eggs may increase your risk of illness



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Honey Butter Fried Chicken Biscuit \$11

split & stuffed w/fried chicken tenders, finished w/spicy tx honey & bacon jam

Market Omelettes - greens, fruit, potatoes or gouda grits & toast \$14

- honey ham, mushrooms & gruyere (GF) GF bread +\$1
- kale, spinach, artichoke, roma tomato, pecorino & mozzarella (V)(GF) egg whites +\$2
- roasted chicken, bacon, scallions & white cheddar (GF)

Garden Avacado Toast - greens, fruit, potatoes or gouda grits \$11

herbed sourdough, creamed kale & artichoke, fresh avocado, topped with arugula, sprouts, cherry tomatoes, finished w/toasted pine nuts, pesto dressing & eggs your way**(V)(GFO)*+bacon \$2

Acai Smoothie Bowl - with local honey \$12

blended acai fruit, vegan yogurt & almond butter, topped w/organic maple granola, banana, mixed berries, pumpkin seeds and toasted coconut flakes (VE)(GF)

Egg White Frittata - with dressed greens or fruit \$13

julienne zucchini, roasted brussels sprouts, anaheim peppers, scallions, spinach, arugula, smoked turkey, ricotta & parmesan (GF)(VO)

Gourmet Oatmeal - local honey or organic maple syrup \$7

- apricot, ginger & pumpkin seed (VE)(GF)
- cinnamon & pecan praline (V)(GF)
- cranberry orange (VE)(GF)

Berry Yogurt Parfait \$9

greek yogurt, mixed berries, house-made granola & tx honey (V)(GF)

Hand-made Quiche Tartlet - honey poppy seed greens \$8

- lorraine
- goat cheese & spinach (V)

Coffee + Tea + Juice

flat white / cappuccino / cortado / macchiato \$3

espresso \$2 | latte \$3.25 | vanilla latte \$3.75 | mocha/white mocha \$4

coffee \$2.50 | café au lait \$3 | hot chocolate \$3 | iced tea \$2.50

house-made chai / matcha latte \$4.50 | fresh orange juice \$4

FEATURING LOCAL TRISHNNA HOT TEAS \$3

(GF)Gluten Free, (GFO)Gluten Free Option, (V)Vegetarian

(VO)Vegetarian Option, (VE)Vegan, (VEO)Vegan Option

