

BREAKFAST

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

\$5
mimosas

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 \$13

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
gluten free
options

The Benedicts - greens, fruit, potatoes or gouda grits \$17

- 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**
- carnitas - tamale cake, pork carnitas, scrambled egg, salsa verde & queso (GF)

Breakfast Pie - with arugula salad & cream gravy \$15

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 - egg custard on a biscuit, bagel or toast \$10

- bacon, white cheddar & jalapeño bacon jam
- sausage patty, gouda & smoked paprika aioli
- egg whites, spinach, tomato, feta & lime garlic mayo (V)

add fruit, greens,
potatoes or grits +\$2

gf or
croissant
+\$1

Biscuits & Gravy \$12

sub 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

Waffles, Pancakes or French Toast \$13

- bacon & eggs with sriracha syrup**

- mixed berries, basil berry syrup & whipped cream (V)

- fried chicken, praline & banana with maple peanut butter syrup +\$2

plain w/
maple & butter
\$8

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

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



BREAKFAST

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

\$5
mimosas

Honey Butter Fried Chicken Biscuit \$12

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

Market Omelettes - greens, fruit, potatoes or gouda grits & toast \$13

- honey ham, mushrooms, bell pepper, cheddar & gruyere (GF)
- creamed kale, spinach & artichoke w/roma tomato (V)(GF) GF bread +\$1
- roasted chicken, bacon, scallions & white cheddar (GF)

egg
whites
+\$2

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

Ratatouille Avacado Toast - with dressed greens \$10

sour wheat toast, ricotta & fresh avocado topped with savory ratatouille and 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 (VE)(GF)

Egg White Frittata - with dressed greens or fruit \$14

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, ham, bacon, scallions & gruyere
- goat cheese & spinach (V)

featuring
java pura
coffee

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

juice girl
cold pressed
juices

(GF)Gluten Free, (GFO)Gluten Free Option, (V)Vegetarian
(VO)Vegetarian Option, (VE)Vegan, (VEO)Vegan Option

