Urban Breakfast - with grandma's cream gravy

\$16

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

\$15

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

\$14

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

\$19

- 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

\$11

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

gf or croissant +\$1

Biscuits & Gravy

sub fried chicken +\$4

\$13

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

Breakfast Naan - with salsa verde & pico de gallo

\$12

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

Waffles, Pancakes or French Toast

\$14

plain w/maple & butter

- bacon & eggs with sriracha syrup**
 mixed berries, basil berry syrup & whipped cream (V)
- fried chicken, praline & banana with maple peanut butter syrup +\$2
- *contains nuts/seeds, please inform our staff of any allergies
- **undercooked meats, seafood & eggs may increase your risk of illness



Honey Butter Fried Chicken Biscuit

\$14

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

Market Omelettes - greens, fruit, potatoes or gouda grits & toast \$15

- honey ham, mushrooms, bell pepper, cheddar & gruyere (GF)
- creamed kale, spinach & artichoke w/roma tomato (V)(GF) GF bread

roasted chicken, bacon, scallions & white cheddar (GF)

egg whites +\$2

Garden Avocado Toast - greens, fruit, potatoes or gouda grits

\$13

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)*, add bacon +\$2

Ratatouille Avocado Toast - with dressed greens

\$12

sour wheat toast, ricotta & fresh avocado topped wiith savory ratatouille and eggs your way (V)(GFO) add bacon +\$2

Acai Smoothie Bowl - with local honey

\$13

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

\$15

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

Gourmet Oatmeal - local honey or organic maple syrup

\$8

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

Berry Yogurt Parfait

\$10

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

Hand-made Quiche Tartlet - honey poppy seed greens

\$9

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

Coffee + Tea + Juice

featuring java pura coffee

flat white / cappuccino / cortado / macchiato \$3 espresso \$3 | latte \$4 | vanilla latte \$5 | mocha/white mocha \$5 coffee \$3 | café au lait \$4 | hot chocolate \$4 | iced tea \$3 house-made chai / matcha latte \$5 | fresh orange juice \$4

FEATURING LOCAL TRISHNNA HOT TEAS \$3

juice girl cold pressed juice \$7

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

