



STARTERS

Buttermilk Biscuit honey, jam, salted butter	4
Pecan Sticky Bun maple pecan	5
House Made Croissant plain, chocolate or almond	5
Chia Seed Pudding berries, coconut, coconut	7
Fried Calamari tomato sauce, rings & tentacles	16
Texas Citrus Plate grapefruit, blood & navel orange	7
House Made Granola & Yogurt house preserves	8
Lemon Ricotta Pancakes blueberry compote, maple syrup	12
French Toast challah, lime, maple & cinnamon	13

PLATES

Gruyère Omelet Cartermere Farms eggs, gruyère cheese, chives & arugula	14
Quiche Lorraine or Mushroom & Spinach mixed lettuces	14
Avocado Toast whole grain levain, lemon, chili	11
Crispy Polenta maitake mushroom ragu, fried egg	10
Lobster Club lobster salad, crispy bacon, fries, challah	22
Soft Scrambled Farm Eggs grilled sourdough, smoked salmon	17
Cheese Burger dill caper aioli, white cheddar, Monterrey jack, fries	18
Skirt Steak & Eggs eggs your way	21
Chilaquiles scrambled eggs, spicy tomato, gruyère, crème fraîche, cilantro	15
Egg Biscuits gruyère, bacon, mixed greens	14
Caviar & Soft Scrambled Farm Eggs grilled sourdough, caviar	23
Buttermilk Fried Quail house made hot sauce, pickles, garlic ranch	18
Smoked Trout Salad arugula, grapefruit, avocado, lemon	15
Roasted Chicken Salad Tuscan kale, Napa cabbage, candied hazelnut	16
Smoked Salmon & Trout Board house made pickles, cream cheese, capers, chives, red onion, Persian cucumber, grilled sourdough	19

Whenever possible, we use seasonal, locally sourced, organic ingredients to support Texas farmers.
Products go from farm-to-table.

*Consuming raw or undercooked meat or fish may cause food borne illness. Please notify us of any food allergies.