

# BREAKFAST

Freshly made & locally sourced.  
Mon-Fri 8am - 11:00am  
Saturday 9am - 3pm

## Urban Breakfast - with grandma's cream gravy \$14

two eggs, your way: fried, poached or scrambled, hickory smoked bacon, sausage links or patties, roasted potatoes or gouda grits & your choice of bread

## Parisian Breakfast - fruit salad or almond currant muesli \$13

two eggs, your way: fried, poached or scrambled, triple cream brie, tx honey, strawberry preserves, butter croissant, crunchy baguette & whipped butter (V)(GFO)

## The Sandwiches - pick your bread \$9

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

## Market Omelettes - fruit, roasted potatoes or gouda grits & toast \$12

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

## Egg White Frittata - with garden greens \$11

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

## Buttermilk Waffles, Pancakes or French Toast \$13

- bacon & eggs with sriracha syrup
  - fried chicken & maple peanut butter syrup + \$2
  - mixed berries, basil berry syrup & whipped cream (V)
  - banana, praline & honey maple syrup (V)
- plain waffle, pancakes or  
french toast w/maple  
syrup & butter \$8

## The Benedicts - greens & fruit, roasted potatoes or gouda grits \$15

- brasserie - biscuit, barbacoa, fried egg, creamy brie & smoked paprika bearnaise
- salmon - crumpet, grilled salmon, poached egg & cream cheese caper hollandaise
- carnitas - tamale cake, pork carnitas, scrambled egg, salsa verde & queso fresco
- manhattan - english muffin, thin sliced ham, poached egg & hollandaise

## 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, peppers, roasted corn & black beans
  - mushrooms, spinach & artichoke w/hollandaise (V)
- ask about our  
gluten free options

## Breakfast Naan - with salsa verde & mixed greens \$10

warm fluffy naan, folded and filled with scrambled eggs, bacon, sausage, potato, roasted black beans, corn & cheddar cheese



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## Breakfast Pie - with arugula salad & grandma's cream gravy \$12

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)

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## Ratatouille Avacado Toast - with dressed greens \$9

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

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## Garden Toast - with dressed greens \$10

rosemary olive toast, creamed spinach, kale & artichoke, topped with fresh arugula, alfalfa sprouts & cherry tomatoes, finished with toasted pine nuts and pesto mustard vinegrette (V)(GFO) + egg or bacon \$2 or both for \$3

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## Biscuits & Gravy sub sausage for fried chicken \$4 \$11

split grilled biscuit, topped with savory sausage patties, eggs your way & grandma's home-made sausage cream gravy

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## Acai Smoothie Bowl \$10

creamy acai & almond milk puree, vegan yogurt, organic maple granola, banana, mixed berries, pumkin seeds, almond butter and toasted coconut flakes (VE)(GF)

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## Gourmet Oatmeal - local honey or organic maple syrup \$6

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

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## Berry & Yogurt Parfait \$7

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

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## Hand-made Quiche Tart - honey poppy seed greens \$8

- chorizo & poblano
- goat cheese & spinach (V)

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## 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 | chai / matcha latte \$4.50 | fresh squeezed oj \$4

FEATURING LOCAL TRISHNNA HOT TEAS \$3

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## Extras

breakfast meat \$4 | chicken & jalapeno sausage \$5 | eggs \$3  
roasted potatoes or gouda grits \$4 | cream gravy \$3  
toast, bagel or buttermilk biscuit \$3 | fruit salad \$4 | solo quiche tart \$6

