

Biscuit Flight

\$10

four freshly baked biscuits, each uniquely delicious and paired with the perfect accompaniment:

- truffle & black pepper w/peach pepper jam • jalapeno cheddar w/tomato jam
- bacon & praline w/salted honey butter • buttermilk biscuit w/bacon jalapeno jam

Urban Breakfast - with grandma's cream gravy

\$14

two eggs, your way: fried, poached or scrambled, 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

\$13

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

Roasted Chicken & Kale Chimichanga - with green salad

\$16

w/cilantro sweet corn & black beans, tomatillo, cheddar & queso fresco, topped w/ fried egg & salsa verde, served with refried beans, mx rice, pico de gallo & crema

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, roasted potatoes or gouda grits

\$15

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

Breakfast Pie - with arugula salad & 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)

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

Biscuits & Gravy

sub sausage for fried chicken \$4

\$11

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

Breakfast Naan - with salsa verde & mixed greens

\$10

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



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

Beignets & Fried Chicken

\$11

split & stuffed with fried breast tenders, finished with tx honey and powdered sugar

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 tomato & white truffle (V)(GF)
- GF bread + \$1
egg whites + \$2

Weekend Sliders - served as pairs with fries and garden greens

\$15

- cowboy - sesame roll, 44 farms burger, cheddar, bacon, onion strings & bbq sauce
- southern chicks - texas toast, fried chicken tenders, butter lettuce, bread & butter pickles & lime garlic mayo
- picnic - ciabatta, bbq brisket, white cheddar, red cabbage slaw & dill pickles (GFO)
- fried green tomato BLT - pretzel roll, crisp bacon, baby lettuce, cumin chili aioli & peach pepper jam (VO)
- chicken fried steak & eggs - tx yeast roll, black pepper chicken fried steak, fried egg, arugula, house pickled jalapeños and sausage cream gravy

Bistro Salads

\$14

- goat cheese crostini & shaved roasted chicken - pine nuts, grape tomato, golden currants, crisp onion bits & rosemary balsamic vinaigrette
- brussels toss - romaine & arugula, braised brussels sprouts, green onion, almond, pumpnickel croutons & sweet tart dressing (VE) + chicken \$4 + tuna/salmon \$8
- club cobb wedge - honey ham, grilled chicken, bacon, cucumber, tomato, avocado, egg, feta-blue cheese blend, lemon roquefort vinaigrette & focaccia toast
- rocket & couscous - arugula & mini pearl pasta, cherry tomato, apricot, julienned carrot, feta, pumpkin seeds & pomegranate vinaigrette (V) + meat \$4/\$8
- asian chopped salad - grilled chicken, shredded greens, napa cabbage, cucumber, carrot, scallion, mint and cilantro, toasted almonds, crunchy ramen, sesame ginger & lime peanut dressings (VEO)

House Favorites

3 pig truffled mac & cheese \$12 | bacon & onion braised brussels sprouts \$10
sun dried tomato & prosciutto meatloaf \$16 | truffled pommes frites \$8 | yogurt parfait \$7
meat & cheese spread \$22 | rosemary garlic monkey bread \$6 | monkey & friends \$11
acai smoothier bowl \$10 | ratatouille or garden toast \$9/\$10 | egg white frittata \$11

Extras

breakfast meat \$4/\$5 | eggs \$3 | fries \$3 | grilled or fried chicken \$6 | solo slider \$5
roasted potatoes, gouda grits, muesli or fruit \$4 | breakfast bread \$3 | oatmeal \$5

