

## Biscuit Flight

\$11

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

- 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 cream gravy

\$15

two eggs, your way: fried, poached or scrambled, hickory smoked bacon, sausage links or patties, roasted baby red potatoes & toast, bagel or buttermilk biscuit

## Parisian Breakfast - with 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)

## Roasted Chicken & Kale Chimichanga

\$14

w/sweet corn, hominy, tomatillo, monterey jack & queso fresca, topped with a fried egg, served with black beans, mexican rice, pico de gallo & sour cream

## Duck Fat Camper's Hash - with garden greens

\$13

red potatoes & caramelized onion crisped in duck fat, combined with your choice of the below, topped with a poached or fried egg and a side of cream gravy (GFO)

- diced ham, bacon & green onions
- smoked brisket, roasted corn & black beans
- mushrooms, spinach & artichoke (VO)

## Brasserie Eggs Benedict

\$16

split biscuits topped with rich slow-cooked barbacoa, creamy brie, sunny side up eggs and smoked paprika bearnaise (GFO)

## Salmon Benny

\$18

grilled salmon filet and perfectly poached eggs atop toasted english crumpets, finished with cream cheese caper hollandaise & red onion (GFO)

## Breakfast Sandwiches - honey poppy seed dressed greens

\$10

- buttermilk biscuit, bacon, egg, white cheddar & jalapeno bacon jam (GFO)
- ciabatta, smoked honey ham, egg, gouda & cumin chili aioli (GFO)
- focaccia, sausage, egg, cheddar & smoked paprika aioli (GFO)
- bagel, scrambled egg whites, spinach, tomato, feta & lime garlic mayo (V)(GFO)
- naan, sausage, bacon, egg, black beans, roasted corn, cheddar & salsa verde

## Biscuits & Gravy

\$12

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

## Market Omelette - with fruit salad or roasted potatoes & toast

\$13

- 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)



## Buttermilk Waffles

\$13

- bacon & eggs with sriracha syrup
- fried chicken & maple peanut butter syrup
- mixed berries, basil berry syrup & whipped cream (V)
- banana, praline & honey maple syrup (V)

## Bignets & Fried Chicken

\$12

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

## Breakfast Pie - with arugula salad & cream gravy

\$14

buttery crust filled with scrambled eggs, cheddar and:

- sage sausage & scallions
- hickory smoked bacon, honey ham, onions & bell peppers
- braised spinach & caramelized shallots (V)

## Weekend Sliders - served as pairs with fries and garden greens

\$15

- cowboy - sesame roll, burger, cheddar, bacon, onion strings & bbq sauce
- southern chicks - texas toast, chicken fried chicken, 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)
- rueben & rebecca - rye roll, brisket, pastrami, gruyere, provolone, chipotle coleslaw, seeded mustard, & dill pickles (GFO)

## Bistro Salads

\$14

- goat cheese crostini & shaved roasted chicken - pine nuts, grape tomato, currants, crisp onion bits & rosemary balsamic vinaigrette
- brussels toss - romaine & arugula, braised brussels sprouts, green onion, almond, pumpnickel croutons & sweet tart dressing (V)(VEO)
- 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 tomatoes, apricot, julienned carrot, feta, pumpkin seeds & pomegranate basil vinaigrette (V)
- asian chopped salad - grilled chicken, shredded greens, napa cabbage, cucumber, carrots, scallions, 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  
skillet seared cauliflower \$10 | meatloaf \$16 | not so standard pommes frites \$8  
meat & cheese board \$20 | rosemary garlic monkey bread \$7 | monkey & friends \$12

## Extras

bacon, sausage links or patties \$4 | poached, fried or scrambled eggs \$3 | fries \$3  
roasted potatoes \$4 | berry & yogurt parfait \$7 | fruit salad \$4 | cream gravy \$3  
toast, bagel or biscuit \$3 | add tuna or salmon filet \$8 | grilled or fried chicken \$6

