

BRUNCH
at Supper
7am – 2:30pm

SATX  2015

SUPPER

AMERICAN EATERY

FORTH-
RIGHT
FLAVOR

Brunch Menu

- + Fresh Fruit of Melons, Mint and Berries 8
- + Granola Bowl with Greek Yogurt, Banana, Blueberries, Honey and Almond Butter 12
- + Steel Cut Oatmeal with Dried Fruits, Walnuts and Berries
add Honey, Maple Syrup, or Brown Sugar 10
- + Ricotta Beignets with Strawberry Jam and Vanilla Crème Fraîche 13
- + Smoked Salmon on a Toasted Bagel with Cream Cheese, Crispy Capers, Shallots and Tomato 15
- + Blueberry Scone with Rosemary and Lemon 6

Main Course

- + Avocado on Sourdough Toast with Poached Egg and Chile Pepita Crunch 17
- + Simple Omelet with Mature Cheddar and Small Salad 17
- + Otto's Breakfast of Two Eggs, Bacon and Sausage with Whole Wheat Toast, Jam and Butter 23
- + Carl's French Toast: Brioche, Custard, Berries and Caramel Sauce *single 10 double 18*
- + Pancakes with Raspberries, Pine Nuts and Lemon Syrup 17
- + Cinnamon Sugar Toast Bread Pudding with Vanilla Cheesecake
Mousse, Pecans and Currants *single 9 double 17*
- + Bacon, Brie and Fried Egg on English Muffin with Tomato and Arugula 17
- + Gem Lettuce Salad with Parmesan and Lemon Tarragon Vinaigrette 15
- + Crispy Brussels and Cauliflower with Caramel Popcorn, Chile Garlic and Spicy Muzquiz Peanuts 13
- + Eggs Benedict with Duck Confit and Goat Cheese on a Toasted English Muffin 28
- + La Babia Beef Burger with Sharp Cheddar Cheese, Tomato and Pickles on Potato Roll,
Served with Potato Chips and Small Salad 18
- + Garden Herb Pasta Rigatoni with Ricotta Salata, Tomato, Grilled Artichokes and Asparagus 25

À la Carte

- + Brown Sugar Bacon 9
- + Millionaires Bacon 11
- + Breakfast Sausage Patty 9
- + Cider Cured Ham 10
- + Fennel and Dill Smoked Salmon 11
- + Avocado 6
- + Poached Egg 3
- + Potato Rosti 8

Beverage

- + Carrot and Ginger Lemonade 7
- + Green Garden Tonic of Spinach,
Cucumber, Melon and Celery 9

