

## BRUNCH MENU

### Good Morning

+ Yogurt & Housemade Granola with Berries & Local Honey	10
+ Chia Seed Pudding, Almond Milk, Fresh Fruit, Vanilla	14
+ Oatmeal	8
+ Warm Sticky Cinnamon Bun	8
+ Strawberry Danish	8
+ Fresh Fruit	6

### À La Carte

+ Avocado Half	6	+ French Fries, Aioli	10
+ Toasted English Muffin	4	+ Hot-Smoked Bacon	9
+ Cold-Smoked Salmon	12	+ Salmon Fillet	15
+ Breakfast Potatoes	5	+ Chicken	12
		+ Bavette Steak	16

### Beverage

+ Coffee	5	+ Orange Juice	6
+ Espresso: Latte, Cappuccino	6	+ Lemonade	5
+ Hot Tea	5	+ Coke, Diet Coke, Topo Chico	5

SATX S 2015

# SUPPER

AMERICAN EATERY

10 am to 2:30pm

MINDFULLY SOURCED  
AMERICAN EATERY

### Main

+ Carl's French Toast, Caramelized Brioche, Vanilla Bean Crème Anglaise	17
+ Cottage Cheese Pancakes, Blackberry Compote, Chantilly Cream, Lemon Zest	17
+ Avocado Toast, Sourdough, Avocado, Soft Scrambled Egg, Breakfast Radish, Cherry Mostarda, Whipped Ricotta	16
+ Shakshouka, Roasted Tomato Stew, Poached Egg, Herbs	18
+ Breakfast Burger, Beef, Chorizo, Arugula, Sunny Egg, Cheddar, Breakfast Potatoes	22
+ Crispy Hill Country Quail, Whipped Potatoes, Green Tomato Jam, Chili Honey	23
+ Spicy Rigatoni alla Vodka, Seared Shrimp, Chili, Basil	26
+ French Omelette*, Buttery Farm Fresh Eggs, Whipped Boursin Cheese, Soft Herbs	18
+ Eggs Royale*, Two Poached Eggs, Brioche, Smoked Salmon, Hollandaise Pepita Salsa Semillas	18
+ Caesar Salad with Baby Gem, Parmigiano Frico, Meyer Lemon	15
+ Crimson Sweet Watermelon Salad, Tomato, Feta, Red Onion, Arugula	15
+ Country Club Sandwich, Roasted Turkey Breast, Bacon, Tomato, Spicy Mayo on Brioche	19
+ FoieDelaise Burger*, Foie Gras, Bordelaise Sauce, Chive Boursin, Caramelized Onions	23

\*Includes choice of potatoes, side salad or fruit