

# 1886 CAFE & BAKERY

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## All Day Breakfast

substitute toast for a bagel for \$2. gluten free bread \$1

**N.Y. Strip Steak and Eggs\* \$20 NF**  
NY strip and two eggs any style, blistered cherry tomatoes, cilantro - jalapeño chimichurri, house made poppy seed biscuit, sausage gravy

**Paris, Texas Benedict\* \$14 NF**  
two poached eggs, brie cheese, ham, 1886 croissant, hollandaise sauce, country potatoes

**Brazos Huevos Rancheros\* \$15 NF**  
two eggs any style, salsa roja, pinto beans, corn tostadas, potatoes, local chorizo, sour cream, avocado, pico de gallo, queso fresco

**Hippie Hollow \$14 V, NF**  
scrambled eggs with spinach, local goat cheese, grilled heirloom tomatoes, country potatoes, breakfast toast

**Avocado Toast\* \$14 V**  
two sunny-side up eggs, alfalfa sprouts, goat cheese, radishes, tomatoes, pepitas, multi-grain toast

**Hangover Omelet \$14 NF**  
pepper jack, hatch green chilies, local chorizo, country potatoes, breakfast toast

**Austin Hot Fried Chicken\* \$16 NF**  
serrano-buttermilk marinade, two eggs sunny-side up, house - made biscuit, sausage gravy

**Lady Bird Omelet \$14 NF**  
egg whites, spinach, peppers, tomato, onions, goat cheese, country potatoes, breakfast toast

**Smoked Brisket Hash\* \$15 DF, NF**  
country potatoes, peppers, onions, herbs, sunny-side up eggs, ancho bbq

**Traditional Eggs Benedict\* \$14 NF**  
two poached eggs, canadian bacon, english muffin, hollandaise sauce, country potatoes

**Texas Migas\* \$14 NF**  
two scrambled eggs, crispy tortillas strips, tomatoes, caramelized onion, jalapeños, cheddar cheese, pinto beans, flour tortillas

**Continental Breakfast \$12**  
your choice of 1886 pastry, fresh fruit, brewed coffee and choice of juice  
cinnamon roll or espresso beverages add \$2

**Quiche Lorraine \$14 NF**  
cage-free eggs, bacon, gruyere cheese, house made crust, tomato-leek jam, artisanal greens, radishes

**Smoked Salmon & Bagel\* \$15 NF**  
smoked salmon, red onion, capers, fresh tomato, hard-boiled egg, dill cream cheese, choice of a plain or everything bagel

**Steel Cut Oatmeal \$8 DF, V**  
local steel cut oats, brown sugar, raisins, toasted pepitas, almonds, topped with fresh berries

**Driskill Granola \$9 V**  
house-made granola, mixed nuts, toasted pepitas, shredded coconut, greek yogurt, Round Rock honey, fresh berries

**Sliced Fruit Plate \$13 V, NF, VG**  
melons, pineapple, fresh berries, grapes, seasonal fruit

**Texas Shaped Pecan Waffle \$13 V**  
fresh berries, sliced banana, pecans, mixed berry jam, powdered sugar

**Austin American Breakfast\* \$14 NF**  
two eggs any style, country potatoes, breakfast toast, choice of bacon, sausage or ham

### Fresh from the Bakery

1886 croissant	\$4.25	plain or everything bagel	\$4.00	cream cheese danish	\$4.50
chocolate croissant	\$4.75	cinnamon roll	\$6.00	cherry danish	\$4.50
almond croissant	\$4.75	blueberry streusel muffin	\$4.00	orange cranberry scone	\$4.00
poppy seed biscuit	\$4.00	muffin du jour (GF)	\$4.00	breakfast toast	\$4.00
banana pecan bread	\$4.00	pineapple bran muffin	\$4.00		

### Sides

bacon, sausage or ham	\$5.00	poppy seed biscuit & sausage gravy	\$6.00	ruby red grapefruit	\$6.50
country potatoes	\$4.00	add egg	\$2.00	garnished with mixed berries	
french fries	\$5.00	bagel or toast	\$4.00	fresh fruit	cup \$3.00
sweet potato fries	\$6.00	multi-grain, sourdough, white, rye, english muffin, plain or everything bagel		bowl \$5.00	
assorted cold cereals	\$5.00			fresh berries	cup \$5.00
sliced avocado	\$3.00			bowl \$8.00	

GF – Gluten Free | V – Vegetarian | VG – Vegan | NF – Nut Free | DF – Dairy Free  
Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, gluten, or dairy. Please notify your server of any food allergies.

We proudly support Texas farms, ranches, dairies, & purveyors.

\* There is a risk associated with consuming raw or under cooked foods such as meat, poultry or seafood products especially if you have certain medical conditions.

Please make us aware of any dietary restrictions. 18% Gratuity will be added to parties of six or more.

SOUS CHEF – ALONDRA MARTINEZ | EXECUTIVE PASTRY CHEF – TONY SANSALONE

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## All Day Dining

### Soups

**Helen Corbitt's Cheese Soup** V, NF \$4.50 cup | \$6.50 bowl  
One of the pioneers of classic Texan Cuisine, Helen Corbitt served as the Culinary Director of The Driskill Hotel in the late 1950's and later as the Head of Culinary Operations at Neiman Marcus. The Driskill prepares our version of her classic recipe.

**Poblano Corn Soup** NF, GF \$4.50 cup | \$6.50 bowl  
cherry tomatoes, lime crema, lardons

### Greens

*add to any salad; marinated grilled chicken \$5, grilled salmon \$8*

**Arugula & Melon Salad** \$12 DF, GF, V  
baby arugula, pickled cantaloupe, jicama, strawberries, red onion, candy pecans, mango vinaigrette

**1886 Chopped Salad** \$14 GF  
artisanal greens, roasted corn, pepitas, local bacon, cherry tomatoes, hard boiled egg, avocado, queso fresco, buttermilk dill dressing

**Driskill House Salad** \$11 GF, V, NF, DF  
artisanal greens, heirloom tomatoes, shaved carrots, cucumber, red onion, sherry vinaigrette

**Soup & Salad Combo** \$12  
petite entrée salad accompanied by a bowl of house made soup

### Mains

*sandwiches accompanied with french fries & house made pickles, or substitute with a cup of fruit, soup, green salad, or sweet potato fries for \$2*

**Hangover Burger\*** \$16 NF  
grass fed beef topped with gouda cheese, brown sugar & chili rubbed bacon, crispy hash browns, sunny-side up egg, arugula, roasted poblano aioli, brioche bun

**Driskill Burger\*** \$15 NF  
grass fed beef topped with gouda cheese, mixed greens, tomatoes, smoked onion jam, brioche bun. add bacon \$1

**Fried Chicken Sandwich\*** \$14 NF  
jalapeño slaw, greens, blue cheese aioli, sunny-side up egg, brioche bun

**Turkey B. L. T. Croissant** \$14 NF  
shaved turkey breast with bacon, lettuce, tomatoes, swiss cheese, guacamole, chipotle mayo, croissant

**Vegan Avocado Sandwich** \$14 VG, NF  
grilled tomato, shucked corn, fresh avocado, arugula, charred jalapeno veganaise, onion roll

**Croque Madame\*** \$14 NF  
shaved ham, gruyere cheese, thick cut brioche, pepper jack mornay, sunny-side up egg

**Shrimp & Grits** \$16 NF  
grilled shrimp, smoked - cheddar grits, okra, cherry tomatoes, radish, charred lemon, chile butter

**Grilled Salmon\*** \$16 NF  
butter bean salad, cherry tomatoes, corn, avocado, mojo verde

### Beverages

<b>specialty loose leaf tea</b> \$4.00	<b>lemonade</b> \$3.00	<b>topo chico</b> \$4.00
Rooibos Provence <i>rooibos</i>	<b>premium coffee</b> \$4.00	<b>san pellegrino</b> \$6.00
Sweet Texas Dreams <i>herbal</i>	<b>espresso</b> \$4.50	<b>juice</b> \$4.00
Iron Goddess <i>oolong</i>	<b>americano</b> \$4.25	orange   cranberry   apple
Jasmine Green <i>green</i>	<b>latte</b> \$5.00	grapefruit   pineapple   V8™
Moroccan Mint <i>green</i>	<b>cappuccino</b> \$5.00	
Fredericksburg Peach <i>black</i>	<b>macchiato</b> \$5.00	
Austin Breakfast <i>black</i>	<b>mocha</b> \$5.00	
Keemun Panda <i>black</i>	<b>extra shot</b> \$1.00	
Masala Chai <i>black</i>	<b>hot chocolate</b> \$4.00	
Earl Grey <i>black</i>	<b>fountain soda</b> \$3.50	
<b>organic iced tea</b> \$4.00		

### On Tap

**cold brew on tap** \$5.95  
tiny house coffee

**1886 Bloody Mary** tito's vodka, house-made bloody mary mix with a kick. add hangover bacon \$1 \$13  
**Mimosa** choice of orange, grapefruit, pineapple or cranberry juice \$8

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