

# 1886

## CAFE & BAKERY



### Lunch

*sandwiches served with fries and house-made pickles  
substitute fries with choice of cup of fruit, cup of soup, green salad, or sweet potato fries for \$2*

#### *Hangover Burger\* \$16*

grass fed beef topped with aged white cheddar, brown sugar & chili rubbed bacon, crispy hash browns, sunny-side up egg, served on a brioche bun

#### *Driskill Burger\* \$15*

grass fed beef topped with aged white cheddar, mixed greens, tomatoes, smoked onion jam, brioche bun  
add bacon \$1

#### *Turkey B. L. T. Croissant \$14*

shaved turkey breast with bacon, lettuce, tomatoes, swiss cheese, guacamole, chipotle mayo, served on a croissant

#### *Pulled Pork Sandwich \$14*

mole verde, citrus pickled red onion, cotija cheese, bolillo roll

#### *Grilled Chicken & Mozzarella Sandwich \$14*

spinach, caramelized onion, rosemary lemon aioli, onion roll

#### *Grilled Vancouver Island Salmon \$16*

cauliflower puree, grilled asparagus, tomato agrodolce

#### *Shredded Beef Sandwich \$15*

avocado, tomato, greens, swiss cheese, serrano cilantro aioli, ciabatta bread

### Classics

#### *Honey Glazed Fried Chicken \$18*

accompanied by coleslaw, butter whipped mashed potatoes, served with bacon gravy

#### *Quiche Lorraine \$13*

cage-free eggs, bacon, gruyere cheese, crust, tomato leek jam, and artisanal greens

#### *Croque Madame\* \$14*

shaved ham & gruyere cheese served on brioche bread topped with pepper jack mornay & sunny-side up egg

#### *Vegan Avocado Sandwich \$14*

grilled tomato, shucked corn, fresh avocado, arugula, charred jalapeno veganaise, onion roll

#### *Mushroom Filled Ravioli \$16*

spinach, forest mushrooms, marsala cream sauce, fresh herbs

*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 | EXECUTIVE CHEF – CHRISTIAN APETZ



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### Lunch

#### Salads

*add to any salad marinated grilled chicken \$5, grilled salmon \$6*

#### *Butter Lettuce & Pear Salad \$13*

cranberries, croutons, bleu cheese,  
apple cider vinaigrette

#### *Roasted Beet Carpaccio & Arugula \$13*

crispy quinoa, goat cheese, olive oil,  
aged balsamic

#### *Driskill House Salad \$11*

artisanal greens, heirloom tomatoes,  
cucumber, red onion, shaved carrot,  
sherry vinaigrette

#### *1886 Chopped Salad \$13*

artisanal greens, roasted corn, pepitas, local  
bacon, cherry tomatoes, hard boiled egg,  
avocado, cotija cheese, buttermilk dill dressing

#### *Soup & Salad Combo \$14*

petite entrée salad accompanied  
by a bowl of soup

#### Soups

#### *Helen Corbitt's Cheese Soup \$4.50 | \$6.50*

One of the pioneers of classic Texan Cuisine,  
Helen Corbitt served as the Culinary Director of the Driskill  
in the late 1950's & later as the Head of Culinary Operations at Neiman Marcus.  
The Driskill prepares our version of her classic recipe.

#### *Roasted Butternut Squash Soup \$4.50 | \$6.50*

crushed pumpkin seeds, charred scallion oil

#### Beverages

<b>specialty loose leaf tea</b> \$4.00	<b>premium coffee</b> \$4.00	<b>fountain soda</b> \$3.50
Rooibos Provence <i>rooibos</i>	<b>espresso</b> \$4.50	<b>topo chico</b> \$4.00
Sweet Texas Dreams <i>herbal</i>	<b>americano</b> \$4.25	<b>san pellegrino</b> \$6.00
Iron Goddess <i>oolong</i>	<b>latte</b> \$5.00	<b>juice</b> \$4.00
Jasmine Green <i>green</i>	<b>cappuccino</b> \$5.00	orange   cranberry   apple
Moroccan Mint <i>green</i>	<b>macchiato</b> \$5.00	grapefruit   pineapple   V8™
Fredericksburg Peach <i>black</i>	<b>mocha</b> \$5.00	<i>On Tap</i>
Austin Breakfast <i>black</i>	<b>extra shot</b> \$1.00	<b>cold brew on tap</b> \$5.50
Keemun Panda <i>black</i>	<b>hot chocolate</b> \$4.00	tiny house coffee
Masala Chai <i>black</i>		<b>craft beer</b> \$6.00
Earl Grey <i>black</i>		seasonal selections
<b>organic iced tea</b> \$4.00		
<b>lemonade</b> \$3.00		

#### *Fresh from the Bakery*

<b>1886 croissant</b> \$4.25	<b>plain or everything bagel</b> \$4.00	<b>cream cheese danish</b> \$4.50
<b>chocolate croissant</b> \$4.75	<b>cinnamon roll</b> \$6.00	<b>cherry danish</b> \$4.50
<b>almond croissant</b> \$4.75	<b>blueberry streusel muffin</b> \$4.00	<b>orange cranberry scone</b> \$4.00
<b>buttermilk biscuit</b> \$3.00	<b>muffin du jour (GF)</b> \$4.00	<b>breakfast toast</b> \$4.00
<b>banana pecan bread</b> \$4.00	<b>pineapple bran muffin</b> \$4.00	

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