

1886

CAFE & BAKERY



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

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

On Tap

cold brew on tap \$5.95
 tiny house coffee

1886 Bloody Mary fito'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

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