

1886

CAFE & BAKERY

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All Day Breakfast

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

Paris, Texas Benedict* \$14 NF

two poached eggs, brie cheese, ham, 1886 croissant, hollandaise sauce, country potatoes

Cowboy Breakfast* \$24 NF

bone-in beef rib, ancho bbq sauce, two eggs any style, bacon, country potatoes, pico de gallo, house - made biscuit, sausage gravy

Brazos Huevos Rancheros* \$15 NF

two eggs any style, salsa roja, pinto beans, potatoes, corn tostadas, local chorizo, avocado, sour cream, pico de gallo, cotija cheese

Hippie Hollow \$14 V, NF

scrambled eggs with spinach, local goat cheese, grilled heirloom tomatoes, country potatoes, breakfast toast

Hangover Omelet \$14 NF

pepper jack, hatch green chilies, local chorizo, country potatoes, breakfast toast

Avocado Toast* \$14 V

two poached eggs, alfalfa sprouts, goat cheese, radishes, tomatoes, pepitas, multi-grain toast

Lady Bird Omelet \$14 NF

egg whites, spinach, peppers, tomato, onions, goat cheese, country potatoes, breakfast toast

Austin American Breakfast* \$14 NF

two eggs any style, country potatoes, choice of local bacon, sausage or ham, breakfast toast

Smoked Brisket Hash* \$15 DF, NF

country potatoes, peppers, onions, herbs, sunny-side up eggs, ancho bbq

Texas Shaped Pecan Waffle \$13 V

fresh berries, sliced banana, pecans, mixed berry jam, powdered sugar

Traditional Eggs Benedict* \$14 NF

two poached eggs, canadian bacon, english muffin, hollandaise sauce, country potatoes

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

melons, pineapple, fresh berries, grapes, banana pecan bread with cream cheese

Austin Hot Fried Chicken* \$16 NF

serrano-buttermilk marinade, two eggs sunny-side up, house - made biscuit, sausage gravy

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,		fresh berries	cup \$5.00
assorted cold cereals	\$5.00	rye, english muffin, plain or			bowl \$8.00
sliced avocado	\$3.00	everything bagel			

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 | EXECUTIVE CHEF – CHRISTIAN APETZ

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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.
- Chicken Tortilla Soup** NF \$4.50 cup | \$6.50 bowl
 pico, crispy tortilla strips, cotija cheese, radish

Greens

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

- Pear & Beet Salad** \$12 GF, V, NF
 artisanal greens, roasted beets, anjou pear, pecans, fresh cut oranges, shaved fennel, maple vinaigrette
- 1886 Chopped Salad** \$14 GF
 artisanal greens, roasted corn, pepitas, local bacon, cherry tomatoes, hard boiled egg, avocado, cotija cheese, 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, ancho chile 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
- Smoked Brisket Mac & Cheese** \$15 NF
 caramelized onions, gruyere & pepper jack cheese sauce, chorizo panko crust, pickled red onions
- Turkey B. L. T. Croissant** \$14 NF
 shaved turkey breast with bacon, lettuce, tomatoes, swiss cheese, guacamole, chipotle mayo, crossiant
- Fried Chicken Sandwich*** \$14 NF
 jalapeno slaw, greens, blue cheese aioli, sunny-side up egg, brioche bun
- Croque Madame*** \$14 NF
 shaved ham, gruyere cheese, thick cut brioche, pepper jack mornay, sunny-side up egg
- Vegan Avocado Sandwich** \$14 VG
 grilled tomato, shucked corn, fresh avocado, arugula, charred jalapeno veganaise, onion roll
- Grilled Salmon*** \$16 NF, GF, DF
 roasted seasonal squash, avocado, corn pico

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	On Tap
Austin Breakfast <i>black</i>	mocha \$5.00	cold brew on tap \$5.95
Keemun Panda <i>black</i>	extra shot \$1.00	tiny house coffee
Masala Chai <i>black</i>	hot chocolate \$4.00	craft beer \$6.00
Earl Grey <i>black</i>	fountain soda \$3.50	seasonal selections
organic iced tea \$4.00		
1886 Bloody Mary \$13		
Mimosa \$8		

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