

1886

CAFE & BAKERY



Breakfast

substitute toast for a bagel for \$2

gluten free bread \$1

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

Cowboy Breakfast \$24 NF
smoked bone-in beef rib, two eggs any style, bacon, country potatoes, buttermilk biscuit, sausage gravy

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

Hippie Hollow \$14 V, NF
scrambled eggs with spinach, local goat cheese, grilled tomato served with country potatoes & breakfast toast

Hangover Omelet \$14 NF
pepper jack, green chilis, local chorizo served with country potatoes & breakfast toast

Avocado Toast \$13 V
poached egg, alfalfa sprouts, goat cheese, shaved radish, multi-grain toast

Lady Bird Omelet \$14 NF
egg whites, spinach, peppers, tomato, onions, topped with local goat cheese served with country potatoes & breakfast toast

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

Bread Pudding French Toast \$13 V
blueberry compote, whipped mascarpone cheese, crushed pistachios, strawberries

Classics

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

Texas Pecan Waffle \$13 V
fresh berries, sliced banana, pecans, mixed berry jam powdered sugar & maple syrup

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

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

Quiche Lorraine \$13 NF
cage-free eggs, bacon, gruyere cheese, house-made crust, tomato leek jam, radish and artisanal greens

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

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

Sliced Fruit Plate \$13 V
melons, fresh berries, pineapple, grapes, banana pecan bread with cream cheese

Driskill Granola \$8 V
house-made granola, mixed nuts, toasted pepitas, shredded coconut, Round Rock honey, mixed berries & greek yogurt

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

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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Breakfast

Accompaniments

bacon, sausage or ham	\$5.00	assorted cold cereals	\$5.00
country potatoes	\$4.00	ruby red grapefruit	\$6.00
bagel/toast	\$4.00	Elderflower simple syrup	
multi-grain, sourdough, white, rye, english muffin, plain or everything bagel		fresh fruit	cup \$3.00 bowl \$5.00
sliced tomatoes	\$4.00	fresh berries	cup \$4.00 bowl \$6.50

Beverages

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

1886 Bloody Mary \$13
tito's vodka, house-made bloody
mary mix with a kick
add hangover bacon \$1

Mimosa \$8
choice of orange, grapefruit,
pineapple or cranberry juice

On Tap

cold brew on tap \$5.50
tiny house coffee

craft beer \$6.00
seasonal selections

Take a taste of the cafe with you...

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
buttermilk biscuit	\$3.00	muffin du jour (GF)	\$4.00	breakfast toast	\$4.00
banana pecan bread	\$4.00	pineapple bran muffin	\$4.00		

from our home to yours

Cakes for All Occasions, Please Inquire

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