

1886

CAFE & BAKERY



Brunch

substitute country potatoes with a cup of soup, cup of fruit or green salad for \$2

substitute toast for a bagel for \$2

Hippie Hollow \$14

scrambled eggs with spinach, local goat cheese, grilled tomato, served with country potatoes and breakfast toast

Croque Madame \$14*

shaved ham, gruyere cheese, brioche, pepper jack mornay, topped with a sunny-side up egg, served with country potatoes

Texas Pecan Waffle \$13

fresh berries, sliced banana, pecans, mixed berry jam, powdered sugar & maple syrup

Hangover Omelet \$14

pepper jack cheese, green chilis, local chorizo, served with country potatoes and breakfast toast

Smoked Salmon & Bagel \$15*

smoked salmon, red onion, capers, fresh tomato, shaved hard-boiled egg, dill cream cheese, served with a plain or everything bagel

Cowboy Breakfast \$24

bone-in beef rib, two eggs any style, bacon, country potatoes, buttermilk biscuit, sausage gravy

Brazos Huevos Rancheros \$15*

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

Lady Bird Omelet \$14

egg whites, spinach, peppers, tomato, onions, topped with local goat cheese, served with country potatoes and breakfast toast

Smoked Brisket Hash \$15

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

Classics

Sliced Fruit Plate \$13

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

Continental Breakfast \$12

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

Austin American Breakfast \$14*

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

Quiche Lorraine \$13

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

Austin Hot Fried Chicken \$16*

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

Driskill Granola \$8

house-made granola, almonds, toasted pepitas, shredded coconut, Round Rock honey, mixed berries & greek yogurt

Traditional Eggs Benedict \$14*

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

Steel Cut Oatmeal \$8

local steel cut oats served with brown sugar, raisins, toasted pepitas & almonds, topped with fresh berries

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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Brunch

Soups, Salads & Sandwiches

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, 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, croissant

Vegan Avocado Sandwich \$14

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

Arugula & Apple \$13

pecans, lardons, amaranth seeds, pecorino cheese, citrus vinaigrette

Driskill House Salad \$11

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

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

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 and later as the Head of Culinary Operations at Neiman Marcus. The Driskill prepares our version of her classic recipe.

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	latte \$5.00	orange cranberry apple
Moroccan Mint green	cappuccino \$5.00	grapefruit pineapple V8™
Fredericksburg Peach black	macchiato \$5.00	<i>On Tap</i>
Austin Breakfast black	mocha \$5.00	cold brew on tap \$5.50
Keemun Panda black	extra shot \$1.00	tiny house coffee
Masala Chai black	hot chocolate \$4.00	craft beer \$6.00
Earl Grey black		seasonal selections
organic iced tea \$4.00		
lemonade \$3.00		

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	

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