

Kid's Menu

Breakfast

Cereal \$5
assorted cold cereals

Yogurt Parfait \$6 *GF, V*
plain yogurt, house-made jam and granola
with fresh berries

Texas Waffle \$8 *V*
served with fresh berries, powdered sugar
and maple syrup

Austin American Breakfast Jr. \$8 *GF, NF*
one egg scramble, country potatoes, toast,
choice of bacon, sausage or ham

Breakfast Quesadilla \$8
scrambled eggs, cheddar cheese, flour
tortillas, sour cream, guacamole

Peanut Butter Sandwich \$8
bananas and honey on brioche bread,
served with a cup of fruit

Beverages

organic iced tea \$4.00

lemonade \$3.00

hot chocolate \$4.00

fountain soda \$3.50

topo chico \$4.00

san pellegrino \$6.00

juice \$4.00

orange | cranberry | apple
grapefruit | pineapple | V8™

specialty loose leaf tea \$4.00

Rooibos Provence *rooibos*

Sweet Texas Dreams *herbal*

Iron Goddess *oolong*

Jasmine Green *green*

Moroccan Mint *green*

Fredericksburg Peach *black*

Austin Breakfast *black*

Keemun Panda *black*

Masala Chai *black*

Earl Grey *black*

GF – Gluten Free | *V* – Vegetarian
VG – Vegan | *NF* – Nut Free

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

Kid's Menu

Lunch

all selections come with choice of french fries, fruit cup, or carrot and celery sticks with ranch

Snack Plate \$8 V, GF, NF

carrot, celery, cucumber, tomatoes, hardboiled egg, ranch, seasonal fruit

Mini Cheeseburgers \$9 NF

two grass-fed slider patties with cheddar served on brioche buns

Grilled Cheese Sticks \$8 NF

brioche bread with cheddar cheese

Grilled Chicken Quesadilla \$8

cheddar cheese, sour cream, guacamole

Deli Turkey Croissant \$8 NF

sliced deli turkey, cheddar cheese, mayonnaise, croissant

Beverages

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san pellegrino	\$6.00
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Sweet Texas Dreams	herbal
Iron Goddess	oolong
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Moroccan Mint	green
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Austin Breakfast	black
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