

# 1886

## CAFE & BAKERY



### Lunch

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  
gluten free bread available \$1

#### Hangover Burger\* \$16 NF

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 NF

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 NF

shaved turkey breast with bacon, lettuce, tomatoes, swiss cheese, guacamole, chipotle mayo, croissant

#### Pork Belly Brie Sandwich \$15

apples, arugula, apricot balsamic glaze, multi-grain bread

#### Grilled Chicken Sandwich \$14 NF

arugula, tomato, crispy pancetta, goat cheese, lemon aioli, sourdough bread

#### House-Made Roast Beef Sandwich \$15 NF

shaved radish, arugula, tomato, melted blue cheese, worcestershire aioli, brioche bun

#### Smoked Salmon Sandwich \$14 NF

sliced avocado, alfalfa sprouts, tomato jam, sunny-side up egg, marble rye

### Classics

#### Honey Glazed Fried Chicken \$18 NF

coleslaw, butter whipped mashed potatoes, served with bacon gravy

#### Quiche Lorraine \$13 NF

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

#### Croque Madame\* \$14 NF

shaved ham & gruyere cheese served on brioche bread topped with pepper jack mornay & sunny-side up egg

#### Sustainable Salmon \$16

cauliflower puree, grilled asparagus, tomato agrodolce

#### Vegan Avocado Sandwich \$14 VG

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

#### Shrimp Pappardelle \$15 NF

grilled shrimp, sugar snap peas, mushrooms, pecorino garlic butter

*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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## Lunch

### Salads

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

- Arugula & Apple \$13 GF**  
pecans, lardons, amaranth seeds, pecorino cheese, citrus vinaigrette
- Strawberry & Artisanal Greens \$12 GF, V**  
walnuts, radish, orange, goat cheese, mint poppy seed vinaigrette
- Baby Kale & Red Quinoa \$13 v**  
feta cheese, croutons, avocado, toasted almonds, shallot vinaigrette

- Driskill House Salad \$11 GF, V, NF**  
artisanal greens, heirloom tomatoes, shaved carrot, cucumber, red onion, sherry vinaigrette
- 1886 Chopped Salad \$14 GF**  
artisanal greens, roasted corn, pepitas, local bacon, cherry tomatoes, hard boiled egg, avocado, cotija cheese, buttermilk dill dressing

- Soup & Salad Combo \$14**  
petite entrée salad accompanied by a bowl of soup

### Soups

**Helen Corbitt's Cheese Soup \$4.50 | \$6.50 v, NF**  
One of the pioneers of classic Texan Cuisine, Helen Corbitt served as the Culinary Director of the Driskill in the late 1950's & later as the Head of Culinary Operations at Neiman Marcus. The Driskill prepares our version of her classic recipe.

**Coconut Cauliflower Soup \$4.50 | \$6.50 VG**  
pepitas, almonds, parsley oil

### Beverages

<b>specialty loose leaf tea</b> \$4.00	<b>premium coffee</b> \$4.00	<b>fountain soda</b> \$3.50
Rooibos Provence rooibos	<b>espresso</b> \$4.50	<b>topo chico</b> \$4.00
Sweet Texas Dreams herbal	<b>americano</b> \$4.25	<b>san pellegrino</b> \$6.00
Iron Goddess oolong	<b>latte</b> \$5.00	<b>juice</b> \$4.00
Jasmine Green green	<b>cappuccino</b> \$5.00	orange   cranberry   apple
Moroccan Mint green	<b>macchiato</b> \$5.00	grapefruit   pineapple   V8™
Fredericksburg Peach black	<b>mocha</b> \$5.00	<b>On Tap</b>
Austin Breakfast black	<b>extra shot</b> \$1.00	<b>cold brew on tap</b> \$5.50
Keemun Panda black	<b>hot chocolate</b> \$4.00	tiny house coffee
Masala Chai black		<b>craft beer</b> \$6.00
Earl Grey black		seasonal selections
<b>organic iced tea</b> \$4.00		
<b>lemonade</b> \$3.00		

### Fresh from the Bakery

<b>1886 croissant</b> \$4.25	<b>plain or everything bagel</b> \$4.00	<b>cream cheese danish</b> \$4.50
<b>chocolate croissant</b> \$4.75	<b>cinnamon roll</b> \$6.00	<b>cherry danish</b> \$4.50
<b>almond croissant</b> \$4.75	<b>blueberry streusel muffin</b> \$4.00	<b>orange cranberry scone</b> \$4.00
<b>buttermilk biscuit</b> \$3.00	<b>muffin du jour (GF)</b> \$4.00	<b>breakfast toast</b> \$4.00
<b>banana pecan bread</b> \$4.00	<b>pineapple bran muffin</b> \$4.00	

GF – Gluten Free | v – Vegetarian | VG – Vegan | NF – Nut Free

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