

EGGS & GRIDDLE (All Day!)

French Toast 13.99

Challah, crème anglaise, macerated fruit, five spiced pecans [V]

Classic Griddle Cakes 13.99

Served with maple syrup and butter [V]
Add seasonal fruit, bananas, or chocolate chips! \$1/each
*Gluten Free Option Available [GF] [V]

French Omelet 13.99

Butter, chives, smoked maldon salt. Served with fresh greens and blistered tomatoes [GF] [V]

Add mushrooms, Gruyere, onions \$1/each

American Omelet 13.99

Choose up to 3 toppings *Extra \$1/each

<u>Choices</u>: mushroom, bell pepper, green onion, spinach, Gruyere and Cheddar cheese, ham, sausage, bacon. Served with hashbrowns

Ham 'n' Eggs 16.99

Black Forest ham steak, pickle mustard seed, redeye gravy, two eggs and chives. Served with hashbrowns

Smoked Salmon Benedict 18.99

Smoked salmon, fermented pepper and Texas tarragon hollandaise, on a grilled English Muffin, green salad
*GF English Muffin available.

Breakfast Sandwich 10.99

House chicken and pork sausage patty, sunny egg, American cheese, chives and mayo, on a grilled English Muffin. Served with hashbrowns

Classic 2 Egg Brekky 11.99

2 Eggs, hashbrowns, choice of meat, toast

Avocado Toast 12.99

Sliced sourdough, evoo, lime, sprouts, cilantro, texas chili crisps. Add Fried Egg + 1.75

Yogurt & Granola 12.99

Bulgarian yogurt, coconut cream, homemade granola, berries, and honey [V]

Biscuits 'n' Gravy 11.99

Tomato jam, chive, sausage gravy, sunny egg and hot sauce

STAY SWEET FOREVER

French Toast Sticks 7.99 Orange Creamsicle Cheesecake 12.99 Caramel Apple Creme Brulee 8.99

BURGERS & SALADS

Market Salad 13.99

Seasonal greens, radish, roasted sweet potato, pickled shallot, seed crunch, apple, texas citrus viniagrette, ricotta salata [V] Vegan without Feta Add Chicken 6.99

Ranch Goddess Salad 13.99

Greens with tomato, onion, hard boiled egg, bacon, biscuit crumble, cheddar cheese [V]

Add Chicken 6.99 Add Avocado 2.99

Roasted Beets 12.99

Toasty cumin dressing, citrus, cilantro [V] Add Egg 1.75 Add Avocado 2.99

Fried Chicken Sando 16.99

Crispy chicken thigh dipped in Texas chili oil, mayo, pickles, calcot and cabbage slaw with fries. Add Egg 1.75

Smash Burger 16.99

Double Black Angus Wagyu patties with cheese, pickles, shallot, and mayo. Served with fries

Grilled Portobello Sando 13.99

Black bean hummus, greens, Roma tomato, toasty cumin dressing. [V] Served with fries

Tuna Melt 12.99

Openface with albacore, pickled fennel slaw, celery cucumber relish, dill, melted Provolone. Served with fries

Monte Cristo 14.99

Ham, turkey, Gruyere cheese, French toast. Served with maple syrup and jam. Served with fries

PLATES

Quesadilla 12.99

Choose up to 3 toppings *Extra \$1/each

<u>Choices</u>: mushroom, bell pepper, green onion, spinach, Gruyere, Cheddar, egg, ham, sausage, bacon, chicken

Winter Grain Bowl 17.99

Heirloom chinese black rice, greens, red chili roasted veggies, yumyum sauce, tare, toasted sesame, soft egg.
Add Chicken 6.99

Meatloaf 25.99

ketchup glaze, mashed potato, mushroom gravy

Pot Roast 28.99

Braised beef chuck, mashed potato, seasonal veggies, herbs

VG - Vegan V - Vegetarian GF - Gluten Free

DRINKS

Fresh Orange Juice 4.50

Fresh Grapefruit or Pineapple Juice 5

Cranberry or Apple Juice 3.50

Whole Milk/Chocolate 2.50

Cold Brew, Iced Tea or Coffee 3.50

Lemonade 3.50

Strawberry Lemonade 5.00

Bottled Mexican Coke or Dr. Pepper 6

Jarritos 5

Sprite or Diet Coke Can 3.50

Richards Water (sparkling or still) 3.50

Hot Coffee (regular or decaf) 3.50

Hot Tea 3.50 (English, Earl Grey, Green, Herbal)

BOOZY DRINKS

The Citrus Tree Mimosa 12

Bubbles and Fresh OJ

The Honey Eyed Fox 12

Bourbon, honey infused Assam Tea, Earl Grey Cold Brew, with fresh squeezed lemon juice

The Bloody Mary 13

Spicy housemade Bloody Mary Mix and Tito's

The Morning Rooster 10

Tequila, habanero, with fresh squeezed pineapple juice

The Wired Woodpecker 12

Housemade made Coldbrew, Tito's Vodka and Bailey's

Rich Girl 12

Vodka, lemon, peach peony, prosecco

Summer Breeze 12

Gin, velvet falernum, Midori, lime, cucumber

Dancing in the Moonlight 13

Bourbon, pecan, sarsaparilla bitters

She Was a Showgirl 11

Tequila, Aperol, Paychauds, pineapple, lemon, coconut

Man After Midnight 12

Bourbon, Gallinao, lime, basil, berry

Do You Remember? 11

Aperol, prosecco, soda

BEER

McConauHaze 8

Twisted X Brewing • Hazy IPA• 12 oz.• 6.5% ABV

Pina Colada Cider 7

Austin Eastciders • 12 oz.• 5.0% ABV

Native Texan 7

INdependance Brewing Co• 12 oz.• 5.2% ABV

Big Bark 7

Live Oak Brewing • Amber Lager • 12 oz. • 4.9 ABV

Hefeweizen 7

Live Oak Brewing• Wheat Ale• 12 oz.• 5.3 ABV

Estrella 7

La Vida Mas Fina• 12 oz.• 4.6 ABV

WINE

Lamberti Prosecco Extra Dry 9/36

Italy. Green apples, flowers, and sweet spices

Domaines Ott Rosé 16/64

Provence. Citrus, vanilla violets, and intense minerality

Matua Sauvignon Blanc 8/32

New Zealand Crisp, grassy, flint, and passion fruit

Lagone Super Tuscan 12/48

Italy Cooked red plums, oyster shells, and vanilla

Veuve Clicquot Yellow Label 135

France Pear, lemon, then vanilla, later brioche

Make any bubbly a tableside Mimosa Bottle!

SIDES

Toast 2.50

Grilled English Muffin 3.25

*Gluten Free Option Available

Griddle Cake 6.99

*Gluten Free Option Available

Seasonal Jam .50

Egg 1.75

Hash Browns 3.25

Bacon 3.25

Pork Sausage 3.25

Mashed Potato 3.50

Seasonal Veggies 3.50

Side Salad 4.00

Homemade Kennebec Fries 3.50

Side of Chicken 6.99

Avocado 2.99

Side Smoked Salmon 6.99

Side Gravy 1.50

Seasonal Fruit 4.50

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