



Toasty Badger DINER

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

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

Ham 'n' Eggs 14.99

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

Smoked Salmon Benedict 16.99

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

*GF English Muffin available.

Breakfast Sandwich 8.99

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

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

SWEETS (Forever)

French Toast Sticks 7.99

Orange Creamsicle Cheesecake 12.99

Caramel Apple Creme Brulee 8.99

BURGERS & SALADS (All Day)

Market Salad 12.99

Seasonal greens, radish, roasted sweet potato, pickled shallot, seed crunch, apple, texas citrus vinaigrette, goat feta [V] Vegan without Feta Add Chicken \$ 7

Ranch Goddess Salad 12.99

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

Add Chicken \$7 Add Avocado + 2.99

Roasted Beet Salad 12.99

Toasty cumin dressing, citrus, cilantro [V]

Add Egg + 1.75 Add Avocado + 2.99

Fried Chicken Sando 15.99

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

Smash Burger 15.99

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

Grilled Portobello 13.99

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

Tuna Melt 11.99

Albacore, pickled fennel slaw, celery cucumber relish, dill, melted Provolone

Monte Cristo 14.99

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

Winter Grain Bowl 17.99

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

Add Chicken \$7

ENTREES (After 5PM)

Quesadilla 12.99

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

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

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

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

DRINKS

Fresh Orange Juice 4.50	Bottled Mexican Coke 5.25
Fresh Grapefruit or Pineapple Juice 5	Old School Dr. Pepper Bottle 5.25
Cranberry or Apple Juice 3.50	Sprite or Diet Coke Can 3.50
Whole Milk/Chocolate 2.50	Richards Water (sparkling or still) 3.50
Cold Brew Iced Tea or Coffee 3.50	Hot Coffee (regular or decaf) 3.50
	Hot Tea 3.50

BOOZY DRINKS

The Citrus Tree Mimosa 12 Bubbles and Fresh OJ	Rich Girl 12 Vodka, lemon, peach peony, prosecco
The Honey Eyed Fox 12 Bourbon, honey infused Assam Tea, Earl Grey Cold Brew, with fresh squeezed lemon juice	Summer Breeze 12 Gin, velvet falernum, Midori, lime, cucumber
The Bloody Mary 13 Spicy housemade Bloody Mary Mix and Tito's	Dancing in the Moonlight 13 Bourbon, pecan, sarsaparilla bitters
The Morning Rooster 10 Tequila, habanero, with fresh squeezed pineapple juice	She Was a Showgirl 11 Tequila, Aperol, Paychauds, pineapple, lemon, coconut
The Wired Woodpecker 12 Housemade made Coldbrew, Tito's Vodka and Bailey's	Man After Midnight 12 Bourbon, Gallinao, lime, basil, berry
	Do You Remember? 11 Aperol, prosecco, soda

BEER

WINE

Training Bines 12 Pint House Brewing • Hazy IPA • 16 oz. • 7% ABV
Cranberry Orange Cider 11 Austin Eastciders • 12 oz. • 5.0% ABV
German-Style Pilsner 9 Jester King • Lager • 16 oz. • 4.8% 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
Corona 6 La Vida Mas Fina • 12 oz. • 4.6 ABV

Lamberti Prosecco Extra Dry 9/36 Italy Green apples, flowers, and sweet spices
Domaines Ott Rosé 16/64 Provence, France 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

SIDES

Toast 2.50	Mashed Potato 3.50
Grilled English Muffin 3.25 *Gluten Free Option Available	Seasonal Veggies 3.50
Griddle Cake 6.99 *Gluten Free Option Available	Side Salad 4.00
Seasonal Jam .50	Homemade Kennebec Fries 3.50
Egg 1.75	Side of Chicken 6.99
Hash Browns 3.25	Avocado 2.99
Bacon 3.25	Side Smoked Salmon 4.99
Pork Sausage 3.25	Side Gravy 3.99
	Seasonal Fruit 4.50