

BOULANGERIE

# épicerie

BISTRO & BAR

## BRUNCH SNACKS

smoked snapper & crab toast 18\*  
paddlefish roe, herb salad, onion, creme fraiche

chicory salad 15  
texas citrus, candied hazelnuts, tomahawk cheese

baguette & cheese 20  
seasonal jam, cornichon, pickled onion

grilled bok choy 15  
spiced peanuts, jimmy nardello, onion

country pork pate 12  
candied apple, cider mustard

## ENTREES

kale caesar 19  
green beans, fried milk bread, egg, anchovy

soft eggs 23  
creamed spinach, grilled radish, arugula

breakfast croissant sandwich 16\*  
sausage, cheddar, jalapeño, urfa aioli, farm egg

lion's mane quiche 25  
lion's mane mushroom, goat cheese, broccoli  
side salad with walnut-riesling vinaigrette

duck confit & grits 25  
sauce piquante, rice grits, green tomato chow chow

carbonara 20  
guanciale, parmesan, egg yolk

pastrami 'n eggs 28  
braised greens, duck fat potato

eggs 7\* bacon 6 frites 9

## BREADS & SWEETS

beignets 10

biscuits w/ jam & butter 12



\*consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness

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## NON ALCOHOLICS

- hibiscus iced tea 4
- black iced tea 4
- rambler sparkling water 5
- house lemonade 6
- house orange juice 7
- fermentsch kombucha 6.5  
yuzu or hibiscus-ginger

## COFFEE BAR

- house coffee 5
- espresso 4
- americano 5
- macchiato 4
- cortado 4
- cappuccino 6
- latte 7
- chai 6
- dirty chai 7
- mocha 7
- orange cardamom mocha 7
- peppermint mocha 7
- hot chocolate 7
- house syrups \$1: vanilla bean,  
bourbon brown sugar

## HOT TEAS

- abrosia black 5
- honey orchid oolong 5
- formosa green snail 5
- malabar herbal 5



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