

**FOR YOUR ENJOYMENT IN THE RESTAURANT
OR DELIVERED FOR YOUR CONVENIENCE**

22% service charge and \$5 delivery fee will be added for delivery

FRESH & SEASONAL

Fruit Plate *vg gf* 17

seasonal fruit, berries

Parfait 14

house-made granola, berries, greek yogurt,
local tx honey

Chia Seed Pudding *n* 16

peach compote, raspberry jam,
pecan crumble

Açaí Bowl 18

berries, banana, toasted coconut, granola

Morning Smoothie 10

strawberry & banana
add protein powder 4

Steel-Cut Oatmeal *n* 9

local texas pecans, cinnamon butter,
cranberries

OUR DAILY BREADS

Pastrami-Smoked Salmon 20

tomato & chive cream cheese, caperberries,
pickled onion, everything bagel

Avocado Toast* 20

chimichurri avocado mash, queso fresco,
pickled onion, pico de gallo, soft-boiled egg,
nine-grain toast

add ice house smoked brisket 6

Warm TX Cinnamon Bun *n* 10

bourbon vanilla bean icing, tx pecans

Coffee Cake 5

Croissant 4

plain or chocolate

Almond Croissant *n* 8

Bagel 5

plain, everything, blueberry, whole wheat
or cinnamon raisin

Muffin 4

assorted

STANDARDS

The Apron Breakfast* 24

two eggs your way, choice of meat,
hash browns, toast

Buttermilk Pancakes 20

maple syrup, whipped butter
make it bananas foster *n* 5
caramel, maple, bourbon, pecans,
whipped cream

Three-Egg Omelet 23

hash browns, choice of three: applewood-smoked
bacon, ham, sausage, mushroom, tomatoes,
onion, peppers, swiss, cheddar, mozzarella

Breakfast Tacos 18

scrambled eggs, avocado salsa, pico, cotija,
hash browns, corn or flour tortilla, choice of brisket,
applewood-smoked bacon, sausage, ham

Benedict* 22

smoked ham, english muffin,
hollandaise, hash browns

Power Bowl* 20

egg your way, quinoa, asparagus, kale, peppers,
onions, herb salsa verde, sweet potato

French Toast 19

roasted peaches, blueberry lemon compote,
vanilla mascarpone, brioche

Brisket Benedict* 24

smoked brisket, pickled jalapeños, biscuit,
jalapeño hollandaise, hash browns

B.O.B. (breakfast on a bun) 19

chive scrambled eggs, caramelized onions,
american cheese, chipotle aioli,
applewood-smoked bacon, brioche, hash browns

Chilaquiles* 21

eggs your way, red salsa, pico de gallo, crema,
queso fresco, tortilla chips
add ice house brisket 6, ancho chicken 6

SIDES

Breakfast Meat *gf* 8

pork sausage, turkey sausage, applewood-smoked
bacon, blueberry & maple sausage or smoked ham

Two Eggs* *gf* 6

any style

Hash Browns *gf* 8

smoked ketchup, sea salt

Toast 5

whipped butter, assorted preserves, white, wheat,
sourdough, rye or english muffin

Avocado *vg gf* 5

DRINKS

Peet's Coffee 3.5

regular or decaffeinated

Mighty Leaf Tea 4.5

Espresso

single 4.5 | double 6.5

Cappuccino

single 4.5 | double 6.5

Café Latte

small 4.5 | large 6.5

Americano

small 4.5 | large 6.5

Juice 4

orange, apple, grapefruit,
pineapple or cranberry

20% service charge will be added for all parties of 8 or more. Gluten-friendly bread available upon request.

gf Gluten-Friendly | *vg* Vegan | *n* Contains Nuts/Peanuts

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.