

1886

CAFE & BAKERY



Breakfast

Signatures

*Paris, Texas Benedict** \$13

two poached eggs with brie cheese,
shaved ham, 1886 croissant
finished with hollandaise sauce
served with country potatoes

Brazos Huevos Rancheros \$13

two eggs any style, roasted tomato salsa,
refried black beans, corn tortillas, chorizo
topped with avocado,
sour cream & queso fresco

Buttermilk Pancakes \$7 | \$12

locally milled pancake blend,
served as a half or full stack with
fresh berries, powdered sugar & maple syrup

Bread Pudding French Toast \$13

texas toast bread pudding with rum raisins,
pecan caramel, fresh berries, sliced banana,
finished with powdered sugar

Hangover Omelet \$13

pepper jack, green chiles, & chorizo
served with country potatoes

Hippie Hollow \$13

scrambled eggs with spinach,
local goat cheese served with
grilled tomatoes & country potatoes

South Congress Migas \$12

scrambled eggs with pico de gallo & tortilla
strips accompanied by
refried black beans, roasted salsa,
served with corn or flour tortillas

Lady Bird Omelet \$13

egg whites, spinach, peppers, tomato,
onions & local goat cheese
served with country potatoes

Classics

*Austin American Breakfast** \$13

two eggs any style, country potatoes,
choice of bacon, sausage or ham

Steel Cut Oatmeal \$8

local steel cut oats served with brown
sugar, raisins & fresh berries

Texas Pecan Waffle \$12

fresh pecans, sliced banana, powdered
sugar, berries,
blackberry jam & maple syrup

*Smoked Salmon & Bagel** \$13

smoked salmon, red onion, capers
hard-boiled egg, dill cream cheese,
served with choice of bagel

*Traditional Eggs Benedict** \$13

two poached eggs with
canadian bacon, english muffin,
finished with hollandaise sauce
served with country potatoes

Sliced Fruit Plate \$12

melon, berries, grapes,
banana bread & cream cheese

Continental Breakfast \$11

your choice of 1886 pastry, fresh fruit,
coffee & choice of juice

Driskill Granola \$8

hand-crafted apple crunch granola,
almonds, local honey,
mixed berriesP & greek yogurt

Quiche Lorraine \$12

cage-free eggs, local bacon, gruyere,
house made crust,
served with artisan greens

Farm Fresh Quiche \$12

cage-free eggs, roasted vegetables,
house made crust and artisan greens

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

CHEF DE CUISINE – BRIAN CONTRERAS | EXECUTIVE PASTRY CHEF – TONY SANSALONE | EXECUTIVE CHEF – TROY KNAPP



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Accompaniments

bacon, sausage or ham	\$4
Texas grapefruit	\$5
country potatoes	\$3
cottage cheese	\$3
sliced tomatoes	\$3

bagel/toast	\$3
multi-grain, sourdough, english muffin, white plain or everything bagel	

choice of cereal	\$5
Fruit Loops, Frosted Flakes, Raisin Bran, Total, Shredded Mini Wheat, Corn Flakes	

fresh fruit	cup \$2.50 bowl \$5
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fresh berries	cup \$3 bowl \$6
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Beverages

premium coffee	\$3
100% organic, speciality coffee	

espresso	\$3.25
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espresso drinks	\$4
cappuccino café latte café mocha americano	

specialty loose leaf tea	\$3.25
rooibos provence sweet Texas dreams iron goddess (oolong) jasmine green tea Fredericksburg peach Austin breakfast keemun panda	

maine root	\$3.50
locally made sodas sasparilla ginger beer	

fresh juice	\$4
orange cranberry apple grapefruit pineapple V8™	

strawberry banana smoothie	\$6
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Take a taste of the cafe with you...

Fresh from the Bakery

1886 croissant	\$4
chocolate croissant	\$4.5
almond croissant	\$4.5
buttermilk biscuit	\$2.5
banana pecan bread	\$4

cinnamon roll	\$5
seasonal muffin	\$4
cream cheese danish	\$4.5
cherry danish	\$4
orange cranberry scone	\$3.5

from our home to yours

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