

# 1886

## CAFE & BAKERY



### Brunch

#### Signatures

##### *Hippie Hollow \$13*

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

##### *Croque Madame\* \$13*

shaved ham & gruyere cheese on brioche  
with pepper jack mornay  
topped with a sunny-side up egg

##### *Texas Pecan Waffle \$12*

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

##### *Hangover Omelet \$13*

pepper jack, green chiles,  
local Mexican chorizo  
served with country potatoes

##### *Smoked Salmon & Bagel\* \$13*

smoked salmon, red onion, capers,  
hard-boiled egg, dill cream cheese,  
served with a plain or everything bagel

##### *N.Y. Strip Steak and Eggs\* \$18*

6 oz. NY strip steak and two eggs any style  
with a buttermilk biscuit  
topped with bacon gravy

##### *Brazos Huevos Rancheros \$13*

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

##### *Lady Bird Omelet \$13*

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

#### Classics

##### *Bread Pudding French Toast \$13*

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

##### *Continental Breakfast \$11*

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

##### *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

##### *Driskill Granola \$8*

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

##### *Traditional Eggs Benedict\* \$13*

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

##### *Steel Cut Oatmeal \$8*

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

##### *Austin American Breakfast\* \$13*

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

*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





1886

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Lunch

Soups, Salads & Sandwiches

Hangover Burger\* \$15

grass fed beef  
topped with smoked cheddar,  
brown sugar & chile rubbed bacon,  
crispy hash brown, sunny-side up  
egg, served on a brioche bun

Driskill Burger\* \$13

grass fed beef topped with smoked  
cheddar, mixed greens, tomatoes,  
smoked onion jam,  
served on a brioche bun  
Add Bacon for - \$1

Almond Goat Cheese Salad \$12

local goat cheese, pickled onion,  
fresh strawberries, candied almonds,  
dressed with a poppy seed  
vinaigrette

Vegetarian Black Bean Burger \$12

vegetable & black bean patty,  
baby spinach, tomatoes  
lemon-rosemary aioli,  
served on a brioche bun

Turkey B.L.T. Croissant \$14

shaved turkey breast with bacon,  
lettuce, tomatoes, swiss cheese,  
avocado & chipotle mayo

Driskill House Salad \$8

artisan greens, heirloom tomatoes,  
cucumber, red onion,  
dressed with a house vinaigrette

Helen Corbitt's Cheese Soup \$4 | \$6

One of the pioneers of classic Texan Cuisine, Helen Corbitt served as the Culinary Director of the Driskill in the late 1950's & later as the Head of Culinary Operations at Neiman Marcus.  
The Driskill prepares our version of her classic recipe.

Beverages

Espresso Drinks \$4  
cappuccino | café latte  
café mocha | americano

Espresso \$3.25

Fresh Juice \$4  
orange | cranberry | apple  
grapefruit | pineapple | V8™

Specialty Loose Leaf Tea \$3.25  
rooibos provence  
sweet Texas dreams  
iron goddess (oolong)  
jasmine green tea  
Fredericksburg peach  
Austin breakfast  
Keemun panda

Premium Coffee \$3  
100% organic, speciality coffee

Maine Root \$3.50  
locally made sodas  
sasparilla | ginger beer

Take a taste of the cafe with you...

Fresh from the Bakery

1886 croissant	\$4
pain au chocolat	\$4.5
almond croissant	\$4.5
buttermilk biscuit	\$2.5
banana pecan bread	\$4

cinnamon roll	\$6
seasonal muffin	\$4
cream cheese danish	\$4.5
cherry danish	\$4.5
orange cranberry scone	\$4

from our home to yours

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