

1886

CAFE & BAKERY



Dinner

Starters

Roasted Cauliflower \$5

tossed in a buffalo-style sauce
accompanied by bleu cheese dressing

Chicken Wings \$6

tossed in Cholula-honey sauce
served with buttermilk dressing

B. L. T. Crostinis \$6

goat cheese, bacon, tomato jam,
arugula served on grilled sourdough

6th Street Queso \$6

served with guacamole, sour cream,
pico de gallo & tortilla chips

Hill Country Tots \$5

local Spanish chorizo, roasted corn, manchego cheese
accompanied by chipotle aioli

Signatures

N.Y. Strip Steak Frites \$26*

10 oz. seared N.Y. Strip topped with smoked onion jam and herb butter,
served with truffle frites and a wild arugula salad

Gulf Shrimp & Grits \$22

sautéed gulf shrimp served over smoked cheddar artisan grits
finished with tomato jam and a garlic-chile butter

Pork Shank Pot Pie \$19

braised pork shank with a roasted corn and green chile ragout
topped with a flaky crust

King Ranch Chicken \$18

roasted chicken served on top of a corn tortilla casserole with mushrooms,
tomato, chiles, & smoked cheddar cheese

Chicken Fried Steak \$24

ribeye steak served with garlic mashed potatoes,
bacon gravy & braised local greens

Mussels & Frites \$18

steamed mussels with garlic, shallots,
local chorizo, and a white wine tomato broth
served with truffle frites

Honey Glazed Fried Chicken \$16

accompanied by house made coleslaw,
garlic mashed potatoes, and bacon gravy

Blackened Redfish \$20

cast-iron blackened redfish served over barley,
grilled asparagus, cherry tomatoes,
finished with brown butter

Green Chile Pork Mac & Cheese \$16

tossed in a gruyere & pepper jack cheese sauce
topped with a bacon-herb crust

Accompaniments

grilled asparagus \$6 | garlic mashed potatoes \$4 | french fries \$4 | side mixed green salad \$4
green chile mac & cheese \$8 | smoked cheddar grits \$4 | grilled vegetables \$6 | house made coleslaw \$4

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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Salads

Almond Goat Cheese Salad \$12

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

Bacon & Spinach Salad \$13

red onion, cherry tomatoes, hard-boiled egg, tossed with a warm bacon vinaigrette

Driskill House Salad \$8

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

Smoked Salmon Salad \$13*

roasted potatoes, arugula, tomato, watermelon radish, red onion, tossed with a lemon-caper dressing

Sandwiches

sandwiches served with choice of fries, chips, or fruit

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

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

Turkey B. L. T. Croissant \$14

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

Black Bean Burger \$12

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

Soups

Beef & Barley Soup \$4 | \$6

sweet potato, farro, celery, onion, carrots, kale & tomato

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 and later as the Head of Culinary Operations at Neiman Marcus. The Driskill prepares our version of her classic recipe.

Take a taste of the café with you...

please ask about the
1886 Bakery's fresh-baked

**artisan breads,
pastries & desserts**

from our home to yours

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