

# 1886

## CAFE & BAKERY



### Lunch

#### Signatures

##### *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

##### *Texas Cuban Sandwich \$14*

green chile pork, shaved ham, gruyere cheese, house made pickles, mustard aioli, served on a house made onion roll

##### *Roasted Chicken & Brie Melt \$14*

topped with crispy prosciutto, roasted apple chutney, chile aioli, served on a house made onion roll

##### *Green Chile Pork Mac & Cheese \$15*

tossed in a oaxaca, white cheddar, pepper jack cheese sauce topped with an herb-bacon crust

##### *Cast-Iron Blackened Redfish \$18*

bleu cheese barley, wilted arugula, cherry tomatoes, finished with brown butter

##### *Honey Glazed Fried Chicken \$16*

accompanied by house made coleslaw, garlic mashed potatoes, served with bacon & black pepper gravy

#### Classics

##### *Quiche Lorraine \$12*

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

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

shaved ham & gruyere cheese served on house made brioche bread topped with pepper jack mornay & sunny-side up egg

##### *Farm Fresh Quiche \$12*

cage-free eggs, chef's selection of farm fresh vegetables, house made crust & served with artisan greens

##### *Vegetarian Black Bean Burger \$12*

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

##### *Open-Faced Albacore Tuna Sandwich \$14*

hand flaked albacore tuna, lemon-caper dressing, bibb lettuce, hard-boiled egg, bacon, olive tapenade on house made sourdough bread

##### *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

*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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#### Soups & Salads

##### *Almond Goat Cheese Salad \$12*

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

##### *Bacon & Spinach Salad \$13*

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

##### *Driskill House Salad \$8*

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

##### *1886 Chopped Salad \$14*

artisan greens topped with cotija, pepitas, corn, grilled chicken, bacon, cherry tomatoes, roasted poblanos, dressed with a buttermilk cilantro pesto

##### *Smoked Salmon Salad\* \$13*

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

##### *Soup & Salad Combo \$13*

petite entrée salad accompanied by a bowl of soup

##### *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.

##### *Beef & Barley Soup*

*\$4 | \$6*

sweet potato, celery, onion, carrot, kale, tomato

#### 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...*

please ask about the  
1886 Bakery's fresh-baked  
**artisan breads,**  
**pastries & desserts**

*from our home to yours*

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