

FROM THE GRIDDLE

TRADITIONAL PANCAKE STACK 22

Whipped Butter | Maple Syrup
Add Blueberries, Bananas or Chocolate Chips 3

BELGIAN WAFFLE 22

Mascarpone | Fresh Berries | Powdered Sugar | Maple Syrup

BRIOCHE FRENCH TOAST 23

Vanilla Chantilly | Macerated Strawberries

FROM THE MILL

CHOICE OF DRIED CEREALS 11

Corn Flakes | Frosted Flakes | Raisin Bran | Special K | Fruit Loops | Rice Krispies
Home Made Granola | Apple Jacks | Mini Wheats

HOMESTEAD GRISTMILL STEEL-CUT OATMEAL 14

Brown Sugar | Raisins | Cinnamon

HOUSE BAKERIES 16

Assortment of Croissants, Muffins, Danish & Toast
Served with Butter and Jams

BIRCHER MUESLI BOWL 16

Granola | Berries | Banana | Chia Seed | Tropical Fruit | Greek Yogurt

FULL BREAKFAST OPTIONS

Served with Freshly Brewed Coffee or Tea

THE CONTINENTAL 27

Basket of Pastries or Toast | Small Fruit Salad | Choice of Juice

THE LOOP* 33

Two Eggs Any Style | Bacon, Sausage or Ham | Pastry or Toast
Choice of Juice | Small Fruit Salad

MORNING WELLNESS 35

Choice of Cold Pressed Juice or Smoothie
Fat Free Carrot Muffin | Egg White Omelet | Avocado | Asparagus | Spinach | Goat Cheese
Baby Kale Salad | Citrus

*These items are served raw, undercooked or cooked according to your specifications. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

EGGS & SPECIALTIES

THE POST OAK BREAKFAST* 23

Two Eggs Any Style | Black Forest Ham, Smoked Bacon
or Chicken Apple Sausage | Toast | Crispy Potato Wedges

TRIPLE EGG OMELET 21

Choice of Bell Peppers | Onions | Tomatoes | Spinach | Mushrooms | Swiss
Cheddar | Mozzarella | Goat Cheese | Diced Ham | Smoked Bacon | Toast
Crispy Potato Wedges

POST OAK MIGAS 24

Cage Free Eggs | Green Chiles | Tomatoes | Cotija | Mexican Blend Cheese
Pickled Red Onions | Black Beans & Corn Salsa | Warm Tortillas

BREAKFAST QUESADILLA 19

Flour Tortilla | Scrambled Eggs | Refried Beans | Chicken Apple Sausage | Tomato Salsa
Pepper Jack Cheese | Sour Cream | Pico de Gallo

GREEN AND EGG WHITE OPEN FACED OMELET 24

Avocado | Asparagus | Spinach | Goat Cheese | Baby Kale Salad | Citrus | Toast
Crispy Potato Wedges

STEAK AND EGGS* 35

Tenderloin Medallions | Caramelized Onions | Two Eggs Any Style | Toast
Crispy Potato Wedges

MAKE YOUR OWN BENEDICT* 25

Choice of Canadian Bacon, Smoked Salmon or Crab Cake
Traditional or White Truffle Hollandaise | Jumbo Asparagus | English Muffin
Crispy Potato Wedges

HOUSE SMOKED SALMON* 23

Toasted Bagel | Cream Cheese | Diced Egg | Capers
Tomatoes | Red Onions

AVOCADO AND TOMATO TARTINE* 21

Grilled Sourdough | Heirloom Tomatoes | Poached Egg | Cotija Cheese

HAM, EGG & CHEESE CROISSANT 22

Rosemary Ham | American Cheese | Oralia's Croissant

WARM QUINOA BOWL 22

Poached Egg | Quinoa | Fava Beans | Sweet Potatoes | Peppers | Arugula | Kale
Crispy Carrots

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SIDES 8

APPLEWOOD SMOKED BACON
CHICKEN APPLE OR PORK SAUSAGE
BLACK FOREST HAM

HOUSE SMOKED SALMON
BREAKFAST POTATOES
BAGEL & CREAM CHEESE

HEALTHY SMOOTHIES & PARFAIT

GREEK YOGURT | HONEY | ALMOND 12
GREEK YOGURT | POMEGRANATE | FRESH BERRIES 14
GREEK YOGURT | STRAWBERRY | BANANA | HONEY 12
PARFAIT 15

Greek Yogurt | Mixed Berries | House Made Granola

FRUIT SELECTIONS

SLICED FRUIT PLATE 18
Banana Bread | Cottage Cheese or Lemon Yogurt
BOWL OF SEASONAL BERRIES 12
CARAMELIZED HALF GRAPEFRUIT 8

SPECIALTY ICED TEAS 6

TRADITIONAL BLACK
SEASONAL SPECIALTY OF THE DAY

FINE LOOSE LEAF TEAS 7

ORGANIC BREAKFAST
ORGANIC CHAMOMILE BLOSSOMS
ORGANIC VANILLA ROOIBOS
ORGANIC PEPPERMINT

ORGANIC LONG LIFE GREEN
ORGANIC OOLONG
ORGANIC EARL GREY WITH LAVENDER
MONSOON CHAI

COFFEE & ESPRESSO

BLACK COFFEE 6
FRENCH PRESS COFFEE (SERVES TWO) 15
ESPRESSO 5

DOUBLE ESPRESSO 8
CAPPUCCINO 8
CORTADO 8
LATTE 8

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JUICE SELECTION

FRESH ORANGE | GRAPEFRUIT 8
TOMATO | V-8 | PINEAPPLE | CRANBERRY | APPLE 7

POST OAK COLD PRESSED JUICES

GLOW 11

Carrot | Orange | Ginger

AWAKE 11

Apple | Lemon | Ginger

REFRESH 11

Celery | Spinach | Apple | Lemon | Ginger

EYE OPENERS

THE POST OAK MIMOSA 17

Prosecco | Choice of Orange, Grapefruit, Pineapple, or Pomegrante Juice

THE POST OAK BLOODY MARY 17

Tito's Handmade Vodka | Spicy Tomato Mix | House Made Accompaniments

MILK PUNCH 17

Noble Oak Double Oak Bourbon | Almond Milk | Nutmeg

SIGNATURE ROSÉ SANGRIA 17

St-Germain Elderflower | White Cranberry Juice |
Fresh Seasonal Berries | Sparkling Rosé



We're committed to supporting sustainable, locally-sourced ingredients from family farmers, ranchers, fishermen and artisanal purveyors.

HOMESTEAD GRISTMILL

SLOW DOUGH BREAD CO.

CHEF'S GARDEN

TEXAS RUBY RED GRAPEFRUIT

SKUNA BAY SALMON

HOUSTON DAIRYMAIDS

DESERT CREEK HONEY

SAINT ARNOLD BREWING COMPANY

NUESKE BACON

THE BREADMAN BAKING COMPANY

