

TARTINES & TOASTS

AVOCADO AND TOMATO TARTINE* 14

Grilled Sourdough | Heirloom Tomato | Poached Egg | Cotija Cheese

OPEN FACED BAGEL* 15

House Made Smoked Salmon | Lemon-Dill Crème Fraîche
Soft Boiled Egg | Frisée

ON A WAFFLE* 16

Smoked Ham | Swiss Cheese | Béchamel | Egg Sunny Side Up

FROM THE GRIDDLE

TRADITIONAL PANCAKE STACK 16

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

BELGIAN WAFFLE 16

Mascarpone | Fresh Berries | Powdered Sugar | Maple Syrup

FRENCH TOAST 17

Brioche | Vanilla Chantilly | Macerated Strawberries

FROM THE MILL

CHOICE OF DRIED CEREALS 8

Corn Flakes | Frosted Flakes | Raisin Bran | Special K
Fruit Loops | Bran Flakes | Rice Krispies | Home Made Granola

HOMESTEAD GRISTMILL STEEL-CUT OATMEAL 10

Brown Sugar | Raisins | Cinnamon

HOUSE BAKERIES 15

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

*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

Served with Crispy Potato Wedges & Toast

THE POST OAK BREAKFAST* 17

Two Eggs Any Style | Black Forest Ham, Smoked Bacon
or Chicken Apple Sausage

TRIPLE EGG OMELET 19

Choice of Bell Peppers, Onions, Tomatoes, Spinach, Mushrooms
Swiss, Cheddar, Mozzarella, Goat Cheese, Diced Ham, Smoked Bacon

OPEN FACED TEX-MEX OMELET 20

Mushrooms | Avocado | Green Onion | White Cheddar | Queso Fresco | Tomato Salsa

BREAKFAST QUESADILLA 16

Flour Tortilla | Scrambled Eggs | Refried Beans
Chicken Apple Sausage | Tomato Salsa | Pepper Jack Cheese

EGG WHITE OMELET 19

Grilled Mushrooms | Tomatoes | Asparagus | Spinach | Mozzarella Cheese

STEAK AND EGGS* 29

Tenderloin Medallions | Caramelized Onions | Two Eggs Any Style

MAKE YOUR OWN BENEDICT 21

Choice of Canadian Bacon, Smoked Salmon or Crab Cake
Traditional or White Truffle Hollandaise | Jumbo Asparagus

HOUSE SMOKED SALMON* 20

Toasted Bagel | Cream Cheese | Two Eggs Any Style | Capers
Tomatoes | Red Onions

FULL BREAKFAST OPTIONS

Served with Freshly Brewed Coffee or Tea

THE CONTINENTAL 22

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

THE LOOP* 26

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

MORNING WELLNESS 28

Choice of Cold Pressed Juice or Berries, Pomegranate & Low Fat Yogurt Smoothie
Fat Free Carrot Muffin
Egg White Omelet with Grilled Mushrooms, Tomatoes, Asparagus, Spinach, Mozzarella Cheese

*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.

SIDES 6

APPLEWOOD SMOKED BACON
CHICKEN APPLE OR PORK SAUSAGE
BLACK FOREST HAM

HOUSE SMOKED SALMON*
BREAKFAST POTATOES
BAGEL & CREAM CHEESE

HEALTHY SMOOTHIES & PARFAIT

HONEY | ALMOND | GREEK YOGURT 10
POMEGRANATE | FRESH BERRIES | GINSENG | LOW FAT YOGURT 12
PARFAIT 13
Low Fat Yogurt | Mixed Berries | House Made Granola

FRUIT SELECTIONS

SLICED FRUIT PLATE 15
Banana Bread | Cottage Cheese or Lemon Yogurt
BOWL OF SEASONAL BERRIES 9
CARAMELIZED HALF GRAPEFRUIT 6

SPECIALTY ICED TEAS 5

TRADITIONAL BLACK
SEASONAL SPECIALTY OF THE DAY

FINE LOOSE LEAF TEAS 6

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 3.5
FRENCH PRESS COFFEE (SERVES TWO) 9
ESPRESSO 4
DOUBLE ESPRESSO 6
CAPPUCCINO 6
CORTADO 6
LATTE 6

*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.

JUICE SELECTION

FRESH ORANGE | GRAPEFRUIT | CARROT 7
TOMATO | V-8 | PINEAPPLE | CRANBERRY | APPLE 6

POST OAK COLD PRESSED JUICES

BRIGHTEN 10
Red Beets | Cucumber | Granny Smith Apples

AWAKE 10
Apple | Lemon | Ginger

REFRESH 10
Celery | Spinach | Apple | Lemon | Ginger

EYE OPENERS

MORNING MULE 11
Tito's Handmade Vodka | Fresh Orange and Lemon Juice | Ginger Beer

BEE'S KNEES 12
Barr Hill Gin | Lavender Honey Syrup | Fresh Lemon

THE POST OAK MIMOSA 10
Prosecco | Fresh Squeezed Orange Juice
Carafe (serves four) 38

THE POST OAK BLOODY MARY 14
Tito's Handmade Vodka | Spicy Tomato Mix | House Made Accompaniments

WHISKEY SMASH 12
Maker's Mark Bourbon | Fresh Citrus | Muddled Mint

HIBISCUS MARGARITA 13
Milagro Silver Tequila | Fresh Lime Juice | Hibiscus Cordial

WHITE VIETNAM 12
Tito's Handmade Vodka | St. George NOLA Coffee Liqueur
Sweetened Condensed Milk

SIGNATURE ROSÉ SANGRIA 15

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