

## FROM THE GRIDDLE

### TRADITIONAL PANCAKE STACK 19

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

### BELGIAN WAFFLE 19

Mascarpone | Fresh Berries | Powdered Sugar | Maple Syrup

### BRIOCHE FRENCH TOAST 21

Vanilla Chantilly | Macerated Strawberries

## FROM THE MILL

### CHOICE OF DRIED CEREALS 9

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

### HOMESTEAD GRISTMILL STEEL-CUT OATMEAL 11

Brown Sugar | Raisins | Cinnamon

### HOUSE BAKERIES 15

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

## FULL BREAKFAST OPTIONS

Served with Freshly Brewed Coffee or Tea

### THE CONTINENTAL 26

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

### THE LOOP\* 31

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

### MORNING WELLNESS 33

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\* 20

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 18

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 23

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

### STEAK AND EGGS\* 33

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

### MAKE YOUR OWN BENEDICT\* 24

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

### HOUSE SMOKED SALMON\* 21

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

### AVOCADO AND TOMATO TARTINE\* 18

Grilled Sourdough | Heirloom Tomatoes | Poached Egg | Cotija Cheese

### OPEN FACED BAGEL\* 17

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

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## SIDES 7

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 11  
GREEK YOGURT | POMEGRANATE | FRESH BERRIES 13  
PARFAIT 15  
Greek Yogurt | Mixed Berries | House Made Granola

## FRUIT SELECTIONS

SLICED FRUIT PLATE 16  
Banana Bread | Cottage Cheese or Lemon Yogurt  
BOWL OF SEASONAL BERRIES 11  
CARAMELIZED HALF GRAPEFRUIT 7

## SPECIALTY ICED TEAS 5

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 7  
CAPPUCCINO 7  
CORTADO 7  
LATTE 7

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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 15**

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

**THE POST OAK BLOODY MARY 15**

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

**MILK PUNCH 15**

Noble Oak Double Oak Bourbon | Almond Milk | Nutmeg

### SIGNATURE ROSÉ SANGRIA 16

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