



Bloom & BEE

BREAKFAST MENU

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 | 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

FULL BREAKFAST OPTION

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 | Avocado | Asparagus Spinach | Goat Cheese | Baby Kale Salad | Citrus

EGGS & SPECIALTIES

THE POST OAK BREAKFAST* 17

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

TRIPLE EGG OMELET 19

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

POST OAK MIGAS 20

Cage Free Eggs | Corn Tortillas | Pico de Gallo | Fire Roasted Tomato Salsa | Avocado Cilantro Crema | Cotija | Pickled Red Onion
Corn and Black Bean Salsa

BREAKFAST QUESADILLA 16

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

GREEN AND EGG WHITE OPEN FACED OMELET 20

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

STEAK AND EGGS* 29

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

MAKE YOUR OWN BENEDICT* 21

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

HOUSE SMOKED SALMON* 20

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

AVOCADO AND TOMATO TARTINE* 14

Grilled Sourdough | Heirloom Tomatoes | Poached Egg | Cotija Cheese

OPEN FACED BAGEL* 15

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

*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.



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TAKE OUT MENU

CAVIAR

Accompaniments: Capers, Red Onions, Parsley, Egg White & Yolk Crème Fraîche, Buckwheat Blinis

ROYAL OSSETRA* 160/OZ

TSAR IMPERIAL SIBERIAN* 210/OZ

KALUGA HUSO HYBRID* 300/OZ

APPETIZERS

CRAB CAKE 21

Blue Crab Jumbo Lump | Celeriac-Apple Slaw | Remoulade | Fine Herbs

TUNA POKE* 17

Ahi Tuna | Avocado | Toasted Macadamias | Thai Bird Chilies | Plantains

PRAWN COCKTAIL 20

Lemon | Traditional Cocktail Sauce | Horseradish

SOUPS

PULLED ROASTED ORGANIC CHICKEN 11

Swiss Chard | Spätzle

CREAMY WILD MUSHROOM 13

White Truffle Oil | Chestnut Foam

HANDHELDS

Served with Choice of our House Blended Greens, Crispy Fries or House Potato Chips

TURKEY CLUB 18

House Smoked Organic Turkey | Thick-Cut Bacon | Tomatoes | Lettuce | Lemon-Garlic Aioli

THE POST OAK BEEF BURGER* 19

Aged White Cheddar | Maple-Bacon Jam | Lettuce | Tomato | Red Onion | House Pickles | House Baked Brioche

HONEY CHICKEN SALAD ON HOUSE BAKED CROISSANT 17

All White Meat Chicken | Walnuts | Dried Cranberries | Apples | Celery

QUESO FUNDIDO PANINI 16

Oaxaca Cheese | Hatch Chili Cheddar | Roasted Poblano Peppers | Caramelized Onions | Roasted Mushrooms | Red Pepper & Tomato Dip
Jalapeño-Cheddar Toast

GRILLED FLATBREADS

FORAGED MUSHROOM AND ROASTED ROOT VEGETABLES 15

Carrot Top Pesto | Truffle Parsnip Cream | Carrots | Pickled Onions | Mozzarella | Baby Arugula | Truffle Zest

NUESKE'S BACON AND GRUYERE CHEESE 17

Apple-Wood Smoked Bacon | Caramelized Onion | Gruyere Crème Fraîche | Green Onion

MARGHERITA PIZZA 16

Buffalo Mozzarella | Heirloom Tomatoes | Marinara | Basil

CHEESE PIZZA 14

Mozzarella | Marinara

BUILD YOUR OWN PIZZA 21

Pepperoni | Prosciutto | Nueske's Bacon | Ham Sautéed Onions | Mushrooms | Jalapeños Bell Peppers | Pineapple | Arugula | Spinach | Mozzarella

SUSHI & SASHIMI

SUSHI & NIGIRI*

SASHIMI (4 pcs) 15 Salmon | Tuna | Hamachi

NIGIRI (per piece) 5 Salmon | Tuna | Hamachi

SUSHI ROLLS*

SPICY TUNA ROLL* 16

Tuna | Cucumber | Scallions | Tempura Flakes | Sesame Seeds

SALMON ROLL* 14

Salmon | Avocado | Cream Cheese | Sesame Seeds

CALIFORNIA ROLL 17

Lump Blue Crab | Masago | Avocado | Cucumber

VEGETARIAN ROLL 12

Avocado | Cucumber | Asparagus | Carrots | Red Peppers

FIRE CRACKER ROLL 22

Shrimp Tempura | Avocado | Spicy Tuna | Masago

RAINBOW ROLL 19

California Roll | Tuna | Salmon | Hamachi

LOBSTER ROLL 28

Lobster | Masago | Asparagus | Avocado

DRAGONFLY ROLL 21

Shrimp | Avocado | Masago | Bonito Flakes

GREENS

GREEN HARVEST BLEND 13

Heirloom Baby Tomatoes | Cucumber Ribbons | Seed Brittles | White Balsamic Vinaigrette

SPINACH AND ARUGULA 14

Roasted Baby Beets | Candied Pecans | Feta | Pomegranate Seeds | Honey Vinaigrette

CHOPPED CAESAR & BABY KALE 13

Baby Romaine | Torn Garlic Croutons | Aged Parmesan | Pink Peppercorn-White Anchovy Dressing

POACHED PEAR & GORGONZOLA 16

Baby Spinach | Petite Arugula | Poached Pear | Spiced Pecans | Gorgonzola | Champagne Vinaigrette

ADDITIONS TO ANY SALAD

Grilled Chicken Breast 9 | Sautéed Gulf Coast Prawns 11 | Pan Seared Skuna Bay Salmon 15

ENTRÉES

SKUNA BAY SALMON 31

Sweet Potato Puree | Variations of Cauliflower | Broccolini | Salmon Caviar | Tarragon Beurre Blanc

STEAK FRITES 37

Hand-Cut Tenderloin | Herbs Parmesan French Fries | Petite Salad

LOCAL NATURAL ROASTED CHICKEN 29

Celeriac Mousseline | Petite Carrots | Roasted Pearl Onion | Thyme Chicken Demi-Glace

HOUSE RICOTTA AND BUTTERNUT SQUASH TORTELLINI 23

Roasted Grapefruit Beurre Blanc | Herbed Ricotta | Arugula | Marinated Tomatoes

SPAGHETTI & TOMATO RAGU 24

Ground Beef | Tomato | Onion | Cheese

SEAFOOD CIOPPINO 29

Day Fish | Mussels | Gulf Shrimp | Sweet Peppers | Tomato-Fennel Fumet | Grilled Ciabatta | Basil Pesto

GULF RED SNAPPER 37

Eggplant Caponata | Creamy Farro | Braised Baby Fennel | Roasted Tomatoes

COLORADO LAMB OSSO BUCCO 42

Bone-In Braised Lamb Shank | Creamy Goat Cheese Grits | Petite Root Vegetables | Madeira Lamb Jus

DESSERTS

VANILLA CRÈME BRULÉE 12

Orange Sable Cookies

RASPBERRY CLAFOUTIS 15

Pistachio Ice Cream

HOMEMADE COOKIES 12

Chocolate Chunk

CHOCOLATE MOUSSE 13

Valrhona Illanka Chocolate | Vanilla Madeleine

ICE CREAMS & SEASONAL SORBET 10

Vanilla | Chocolate | Strawberry

