

TR RESTAURANT BAR + LOUNGE

breakfast menu

| TR FAVORITES

ASSORTED SEASONAL FRUIT + BERRIES | 15
Honey Lavender Yogurt, Banana Bread

BUTTERMILK PANCAKES | 14
Whipped Cream, Seasonal Berries

TEXAS WAFFLE | 15
Texas Shaped Waffle, Seasonal Berries, Maple Syrup

BRIOCHE FRENCH TOAST | 16
Caramelized Bananas, Coconut Butter, Seasonal Berries

* MARTHA'S MIGAS | 17
[An All-Time Texas Favorite]
Fried Tortilla Strips, Scrambled Cage-free Eggs,
Fresh Jalapeño, Cheddar Cheese, Black Beans,
Chef Martha's Roasted Habañero Salsa

| EGG SPECIALTIES

* BUILD YOUR OWN OMELET | 16
Cage-Free Eggs
Choice Of Three (3) Ingredients: Peppers, Mushrooms,
Onions, Spinach, Cheddar Cheese, Bacon, Ham, Tomato
[Additional Ingredients: \$1 ea.]

* EGGS YOUR WAY | 16
Cage-Free Eggs & Yukon Breakfast Potatoes
Choice Of: Pork Sausage, Applewood Smoked Bacon or Ham

* THE ULTIMATE EGGS BENEDICT | 17
Poached Medium Cage-Free Eggs, Canadian Bacon,
and Avocado on a toasted English Muffin,
Chipotle Hollandaise, Green Onions,
Applewood Smoked Bacon

| SIDES

BREAKFAST POTATOES 4
* SMOKED APPLEWOOD BACON 6
HAND MIXED GRANOLA Greek 9
Yogurt + Berries
IRISH STEEL CUT OATMEAL 9
Brown Sugar, Raisins, Berries

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

gf = gluten free

| BEVERAGES

Mimosa 8
Bloody Mary 9

Milk 4
Skim Milk 4
Chocolate Milk 4
Chilled Juices 5
Soda 4
Iced Tea | Peach or Regular 3

Cappuccino 5
Coffee 5
Espresso 4
Selection of Hot Teas 5

