

BOULANGERIE

épicerie

BISTRO & BAR

BRUNCH SNACKS

smoked snapper & crab toast 18*
trout roe, herb salad, onion, creme fraiche

chicory salad 15
texas citrus, candied hazelnuts, tomahawk cheese

baguette & cheese 20
seasonal jam, cornichon, pickled green bean

grilled bok choy 15
spiced peanuts, jimmy nardello, onion

fried gulf oysters 18
basil gribiche, pickled shallot

boudin & crackers 9
house hot sauce

chicken & sausage gumbo 20
franklin bbq sausage, fingerling potato salad

ENTREES

kale caesar 19
green beans, fried milk bread, egg, anchovy

soft eggs 23
creamed spinach, grilled radish, arugula

breakfast croissant sandwich 16*
sausage, cheddar, jalapeño, urfa aioli, farm egg

lion's mane quiche 28
lion's mane mushroom, goat cheese, broccoli
side salad with walnut-riesling vinaigrette

duck confit & grits 25
sauce piquante, rice grits, chow chow

carbonara 20
guanciale, parmesan, egg yolk

eggs 7* bacon 6 frites 9

BREADS & SWEETS

beignets 10

biscuits w/ jam & butter 12



*consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness

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NON ALCOHOLICS

- black iced tea 4
- hibiscus iced tea 4
- rambler sparkling water 5
- house lemonade 6
- house orange juice 7
- fermensch kombucha 6.5
yuzu or hibiscus-ginger

COFFEE BAR

- house coffee 5
- espresso 4
- americano 5
- macchiato 4
- cortado 4
- cappuccino 6
- latte 7
- chai 6
- dirty chai 7
- mocha 7
- orange cardamom mocha 7
- peppermint mocha 7
- house syrups \$1: vanilla bean,
bourbon brown sugar

HOT TEAS

- abrosia black 5
- honey orchid oolong 5
- formosa green snail 5
- malabar 5
- chamomile 5



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