

FROM THE GRIDDLE

TRADITIONAL PANCAKE STACK 22

Whipped Butter | Maple Syrup

Add Blueberries, Bananas or Chocolate Chips 3

LIÈGE WAFFLE 22

Mascarpone | Fresh Berries | Powdered Sugar | Maple Syrup

BRIOCHE FRENCH TOAST 23

Vanilla Chantilly | Macerated Strawberries

FROM THE MILL

BOUCHÉE DAILY BAKED SPECIALTIES 19

Choice of any three

Croissant | Chocolate Croissant | Banana Bread | Hatch Chili and Cheddar Scone | Fruit Danish

CHOICE OF DRIED CEREALS 11

House Baked Granola | Corn Flakes | Frosted Flakes | Raisin Bran | Special K | Froot Loops

Rice Krispies | Apple Jacks | Mini Wheats

HOMESTEAD GRISTMILL STEEL-CUT OATMEAL 14

Brown Sugar | Raisins | Cinnamon

BIRCHER MUESLI BOWL 16

House Baked Granola | Greek Yogurt | Berries | Banana | Chia Seed | Tropical Fruit

FULL BREAKFAST OPTIONS

Served with Freshly Brewed Coffee or Tea

THE CONTINENTAL 27

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

THE LOOP* 33

Two Eggs Any Style | Bacon, Sausage or Ham

Petite Fruit Salad | Choice of Juice | Pastry or Toast

MORNING WELLNESS 35

Choice of Cold Pressed Juice or Smoothie

Egg White Frittata | Kalamata Olives | Toy Box Tomatoes | Spinach | Zucchini

Feta | Basil | Oregano | Fat-Free Carrot Muffin

*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 23

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

Scrambled Eggs | Green Chiles | Tomatoes | Cotija | Mexican Cheese Blend
Pickled Red Onions | Black Bean & Corn Salsa | Warm Flour Tortillas

GRILLED BREAKFAST QUESADILLA 19

Scrambled Eggs | Guajillo Chicken | Oaxaca Cheese | Tomato Salsa | Refried Beans
Sour Cream | Pico De Gallo | Flour Tortilla

STEAK AND EGGS* 35

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

MAKE YOUR OWN BENEDICT* 25

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

HOUSE SMOKED SALMON* 23

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

AVOCADO AND TOMATO TARTINE* 21

Poached Egg | Heirloom Tomatoes | Cotija | Sourdough Bread | Micro Cilantro
House Salad

HAM, EGG, & CHEESE CROISSANT 22

Rosemary Ham | Gruyère Cheese | Oralia's Croissant | Crispy Potato Wedges

WARM QUINOA BOWL (DF, GF) 22

Poached Egg | Sweet Potatoes | Fava Beans | Bell Peppers | Arugula | Grilled Onions

MEDITERRANEAN EGG WHITE FRITTATA 24

Yellow Squash | Zucchini | Artichokes | Toy Box Tomatoes | Kalamata Olives
Spinach | Ricotta | Basil | Crispy Potato Wedges

MORNING GARDEN HARVEST 24

Poached Egg | Yellow Squash | Baby Corn | Fava Beans | Black Beans
Avocado | Spinach | Heirloom Potatoes | Chipotle Aioli

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SIDES 8

APPLEWOOD SMOKED BACON

CHICKEN APPLE OR PORK SAUSAGE

BLACK FOREST HAM

HOUSE SMOKED SALMON

BREAKFAST POTATOES

BAGEL & CREAM CHEESE

TURKEY BACON

HEALTHY SMOOTHIES & PARFAITS

BANANA-BERRY BLISS 15

Greek Yogurt | Honey | Banana | Strawberry | Orange Juice

PEACH PASSION 14

Almond Milk | Peach | Passion Fruit | Cherries

GREEN GLOW 15

Greek Yogurt | Pineapple | Kale | Almond Milk | Matcha

ADD VANILLA PROTEIN POWDER 3

PARFAIT 15

Greek Yogurt | Mixed Berries | House Baked Granola

FRUIT SELECTIONS

SLICED FRUIT PLATE 18

Banana Bread | Cottage Cheese or Lemon Yogurt

BOWL OF SEASONAL BERRIES 12

CARAMELIZED HALF GRAPEFRUIT 9

Chia Seeds | Berries

SPECIALTY ICED TEAS 6

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

TRADITIONAL BLACK COFFEE 6

FRENCH PRESS COFFEE (SERVES TWO) 15

ESPRESSO 5

DOUBLE ESPRESSO 8

CAPPUCCINO 8

CORTADO 8

LATTE 8

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JUICE SELECTION

ORANGE | GRAPEFRUIT 8

TOMATO | V-8 | PINEAPPLE | CRANBERRY | APPLE 7

POST OAK COLD PRESSED JUICES

GLOW 12

Carrot | Orange | Ginger

AWAKE 12

Apple | Lemon | Ginger

REFRESH 12

Celery | Spinach | Apple | Lemon | Ginger

FRESH SQUEEZED ORANGE | GRAPEFRUIT 12

EYE OPENERS

THE POST OAK MIMOSA 17

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

THE POST OAK BLOODY MARY 17

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

MILK PUNCH 17

Noble Oak Double Oak Bourbon | Almond Milk | Nutmeg

SIGNATURE ROSÉ SANGRIA 17

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

HOUSTON DAIRYMAIDS

DESERT CREEK HONEY

SAINT ARNOLD BREWING COMPANY

NUESKE'S BACON

THE BREADMAN BAKING COMPANY

DR DELICACY