

BRUNCH MENU

FRUITS + GRAINS

SOUTHERN FRIED "STICKY BUN" 10
sweet cream cheese smothered

STEEL CUT OATMEAL BRULÉE 9
cinnamon, brown sugar, local honey, pecans
add market berries or bananas +3

ORGANIC GREEK YOGURT PARFAIT 9
local honey, market berries, house granola

LOCAL FARMER'S FRUIT 10
melons, berries, bananas

MARKET FRUIT SMOOTHIE 8
organic yogurt, local honey, house made protein powder

STARTERS

TEXAS STYLE GUAC & QUESO 14
warm tortilla chips, salsa quemada

CODIGO POACHED & CHILLED SHRIMP 16
horseradish remoulade, avocado

SMASHED AVOCADO CIABATTA 9
fried farm egg, local tomatoes

BREAKFAST CLASSICS

CLASSIC AMERICAN 15
two farm fresh eggs any way, choice of klein smokehaus bacon, country pork sausage or griddled ham, house potatoes, toast

THE OLD SAN ANTOINE OMELET 15
three farm fresh eggs or egg whites, house chorizo, smoked cheddar, fire-roasted salsa, scallions, house potatoes, toast

EGG WHITE FRITATTA 15
local goat cheese, foraged mushrooms, spinach, heirloom tomatoes, house potatoes, toast

GRIDDLED FRENCH TOAST STACK 14
ciabatta, vanilla custard, roasted apple crisp, cinnamon whipped cream, maple syrup

GRIDDLED FLAPJACKS 13
house buttermilk batter or gluten free, pure maple syrup, honey butter
add: blueberries, chocolate chips, or bananas +3

TEXAS STYLE STREET TACOS 15
flour tortillas, farm fresh eggs, choice of house chorizo, klein smokehaus bacon, or country pork sausage, fire-roasted salsa, smoked cheddar, house potatoes

BRUNCH COCKTAILS

BUILD YOUR OWN TABLESIDE MIMOSA 45
la marca prosecco, choice of 2 cold-pressed juices:
orange, grapefruit, pineapple, watermelon

COFFEE OLD FASHIONED 16
woodford reserve bourbon, cafe del fuego, espresso syrup, chocolate bitters

VODKA FOR DOG PEOPLE 16
tito's handmade vodka, giffard rhubarb, lemon

WOKE UP IN VENEZUELA 16
santa teresa 1796 rum, cafe del fuego, hand-shaken cream

PIMM'S CUP ROYALE 16
pimm's no. 1, sipsmith, cucumber, lemon, la marca prosecco

BREAKFAST MARGARITA 16
don julio silver tequila, orange marmalade, citrus, orange bitters

BRUNCH SPECIALTIES

"CFS" BENEDICT 17
buttermilk-battered akaushi angus steak, fried eggs, country biscuit, peppered gravy, house potatoes

HUEVOS RANCHEROS 15
fried eggs, black beans, crisp tortillas, griddled chorizo, house salsa, cotija

THE AMBLER BRUNCH BURGER 20
texas akaushi blend, fried farm egg, house pickles, smoked cheddar, klein smokehaus bacon, crisp lettuce, pickled bermuda onions, tomato, buttered brioche bun, house cut fries or market fruit

SOUTHERN STYLE SHRIMP LOUIE 22
romaine wedge, grilled local tomatoes, pickled bermuda onions, hard-boiled farm egg, avocado, louie dressing

PILED HIGH KLEIN'S SMOKED HAM 16
grilled ciabatta, shaved ham, melted swiss, house cut fries or market fruit

SOUTHERN FRIED CHICKEN & BISCUITS 18
peppered gravy, house potatoes

BLACKENED GULF RED SNAPPER 38
charred corn, roasted peppers, cilantro salad, pickled serrano lime butter

TEXAS AKAUSHI STEAK & EGGS 29
ny steak, serrano chimichurri, house potatoes, toast

SIDES

KLEIN SMOKEHAUS BACON 5

COUNTRY PORK SAUSAGE 5

GRIDDLED HAM 5

HOUSE POTATOES 5

FARM FRESH EGG, ANY STYLE 3

BAKERY TOAST 4

country white, whole wheat, sourdough, rye, english muffin

BEVERAGES

DRIP COFFEE 5 

ESPRESSO + MORE 6

HARNEY & SONS TEAS 4

ICED TEA 4

HOMEMADE LEMONADE 6

ASSORTED COKE BEVERAGES 4

COLD PRESSED JUICE 6
watermelon, pineapple, grapefruit, orange