

BRUNCH

CARPENTERS HALL SPRING 2024
SATURDAY - SUNDAY 10AM - 3PM

○ VEGETARIAN ∅ VEGAN
🍴 PESCATARIAN ☑ GLUTEN FREE

NOT AN EGG

- GREEK YOGURT PARFAIT** ○ 12
granola, blueberry, pineapple, banana, chia seed
- COLD SMOKED SALMON** 🍴 14
cucumber, crispy caper, red onion, dill, pastrami spice, cultured cream
- CARPENTER SALAD** ○ 15
lacinato kale, green onion-crème fraîche, pickled shallot, soft herbs, house crouton
- HASHBROWNS** ○ 9
parmesan, chive
- ROSEMARY & THYME BISCUITS** ○ 11
honeycomb, honey butter
- CROQUE ZILK-IEUR** 17
ham, pickled yum yum peppers, arugula, dijon, mornay, sourdough, french fries
- CHEESEBURGER** 17
legacy ground chuck, shaved white onion, pickle, house sesame seed bun, french fries

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.

WITH AN EGG

- FRITTATA** ○ ☑ 15
baked eggs, radish, zucchini, roasted peppers, leeks, feta, greens
- AVOCADO TOAST** ○ 14
63° egg, radish, tomato, feta cheese, sourdough
- FRENCH TOAST** ○ 14
challah, candied pecans, banana, banana cream, honey-maple syrup
- CARPENTER BREAKFAST** 17
two eggs, bacon or sausage, breakfast potatoes, house jam, toast
- BREAKFAST SANDWICH** 15
over-medium egg, sausage, american cheese, tomato aioli, english muffin, breakfast potatoes
- EGGS FLORENTINE** ○ 16
poached eggs, charred tomato, sautéed spinach, hollandaise, english muffin
- EGGS BENEDICT** 16
poached eggs, canadian bacon, hollandaise, english muffin
- SHAKSHUKA** ○ 14
baked eggs, spiced tomato stew, poblano peppers, feta cheese, soft herbs, grilled sourdough
- STEAK & EGGS** ☑ 23
sunny side up eggs, pan seared akaushi beef, fingerling potato, natural jus

ON THE SIDE

- AVOCADO** ∅ 4
- SMOKED SALMON** 🍴 5
- BREAKFAST SAUSAGE** ☑ 5
- NUESKE'S BACON** ☑ 5
- BREAKFAST POTATOES** ○ 4

CURATED BY CARPENTERS HALL

Our partners at Texas Farm to Table help us identify and cultivate relationships with farmers throughout the state, leading us to the freshest and most Texas' ingredients out there. Our expansive state and those who dedicate their time to tending it present us with culinary avenues a-plenty. Our menu aims to honor their good work with good eats ●