

# EAST AUSTIN HOTEL

## BRUNCH MENU

### SNACKS

PARMESAN TRUFFLE FRIES OR TOTS (VG) 7

FRIES OR TOTS (VG) 5

Ketchup or Smoked Tomato Aioli

CHIPS AND SALSA ROJA (V) 4

BLISTERED SHISHITO PEPPERS (VG) 7

Flake Sea Salt, Yuzu Aioli

CRISPY BRUSSELS SPROUTS 9

Agave Lime, Chili, Mint, Bacon, Queso Fresco, Scallions

CHIPS & GUACAMOLE (VG) 9

Pepita, Queso Fresco, Pickled Onions

GOCHUJANG QUESO (VG) 10

Green Chiles, Scallions

SMOTHERED TATER TOTS 10

Queso, Bacon & Green Onion

CITRUS CEVICHE (DF) 13

Seasonal Fish, Shrimp, Cilantro, Onion, Jalapeño, Ginger, Lemon, Lime, Chipotle Corn Chips

MEZZE, CHEESE & MEAT PLATTER 18

Three Cheeses, Three Meats, Hummus, Pita, Pickled Vegetables, Nuts, Mustard & Jam

### BREAKFAST

CHILLED PEACH COBBLER OVERNIGHT OATS (V/GF) 7

Peach Compote, Vanilla, Oat Milk, Agave Nectar

SEASONED BREAKFAST POTATOES (VG) 5

2 EGGS OR EGG WHITES YOUR WAY 5

TOAST (VG) 3

Sourdough or Multigrain with Butter & Jam

BACON 3

PORK BREAKFAST SAUSAGE PATTY 4

VEGAN SAUSAGE PATTY 5

TURKEY BACON 4

### SALADS

CHOPPED SALAD (GF) 8/14

Hard Boiled Egg, Tomato, Cucumber, Green Onion, Bacon, Cheddar, Bleu Cheese, Jalapeño Ranch

VEGAN KALE CAESAR SALAD (V/GF) 5/10

Lemon-Caper Dressing, Almonds, Croutons

V Vegan

VG Vegetarian

GF Gluten Free

DF Dairy Free

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