

★ Nightingale

DAY TIME
10AM TO 3PM

BREAKFAST

BACON, EGGS & TOAST \$8.50

Scrambled eggs, two slices of bacon, white toast w/ butter & jam

Sub Beyond Sausage for Bacon \$2

BREAKFAST ON A BUN \$7.50

Bacon, scrambled egg, cheddar cheese

Sub Beyond Sausage for Bacon \$2

BETTER HALF GRANOLA \$8.50

Oats, nuts & seeds, greek yogurt, topped w/ TX honey & seasonal fresh fruit

MIXED VEGETABLE GALETTE \$6

Open faced pastry with goat cheese, charred leeks & roasted tomatoes, topped w/ honey

Add Fried Egg (any way) \$1

MONTE CRISTO \$10

Local pullman bread, ham & gruyere cheese, mornay, whole grain mustard, dipped in eggs & pan fried. Topped w/ powdered sugar & served w/ jam

No substitutions

DRINKS

COFFEE

BOTTOMLESS COFFEE \$3.50

COFFEE TO-GO (12oz) \$3

ESPRESSO \$3.25

CORTADO \$3.75

CAPPUCCINO \$4

LATTE \$4.50

HOT TEA \$3.50

Black - Green - White - Peppermint

Milk Choices:

Whole - Almond - Oat

Syrup Choices:

Simple - Vanilla - Chocolate - Seasonal

SOFT DRINKS

RICHARD'S SPARKLING WATER \$2

LEMONADE \$3

ICED TEA \$2.50

BOTTLED COKE \$3

DIET COKE \$3

ROOT BEER \$3

LUNCH

TOMATO SOUP & GRILLED CHEESE \$12

House Tomato & Basil Soup *(Vegan, GF)*

Grilled Cheese

With cheddar and gruyere

Add roasted tomatoes \$1

Add bacon \$2

HOUSE TOMATO & BASIL SOUP \$8

Served with Easy Tiger baguette & butter

Just a cup \$6

SPRING SALAD *(Vegan)* \$12

Spring mix & frisée tossed w/ charred tomato vinaigrette w/ dried apricots, roasted sunflower seeds, pickled strawberries

Add goat cheese \$2

Add roasted chicken \$3

RATATOUILLE SANDWICH *(Vegan)* \$10

Toasted Easy Tiger ciabatta bread, zucchini, yellow squash, tomatoes, romesco sauce, fresh herbs, arugula

Add goat cheese \$2

Contains nuts (pecans)

TURKEY PESTO SANDWICH \$10

Easy Tiger ciabatta bread, turkey, provolone, pickled red onions, house aioli, basil pesto, arugula, roasted tomatoes

Add bacon \$2

BISTRO BURGER \$13

Local brioche bun, house aioli, brie, caramelized cabernet onion jam, arugula

TX NICOISE SALAD \$12

Spring mix & frisée tossed in peppercorn ranch dressing, pickled green beans, tomato, candied pecans, chopped bacon, soft boiled egg and goat cheese crumbles

Add roasted chicken \$3

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



DINNER

NIGHT TIME
5PM TO 10PM

HORS D'OEUVRES

Add saucisson for \$3 to any hors d'oeuvres

BURRATA & TOMATO \$11

Burrata with a tomato salad,
served with crostini

HERBED GOAT CHEESE \$12

Goat cheese, roasted tomatoes, dill, garlic,
leeks. Served with crostini

MUSHROOM PATE (Vegan) \$9

Served with crostini
Contains nuts (pecans)

ARTICHOKE & CAULIFLOWER DIP \$9

Served with crostini and crudite

CHICKEN LIVER PATE \$11

Chicken liver pate w/ shaved red onion,
cornichon, radishes, & crostini

SOUPS & SALADS

HOUSE TOMATO & BASIL SOUP \$8

Served with Easy Tiger baguette & butter
Just a cup \$6

TX NICOISE SALAD \$12

Spring mix & frisée tossed in peppercorn
ranch dressing, pickled green beans,
tomato, candied pecans, chopped bacon,
soft boiled egg and goat cheese crumbles
Add roasted chicken \$3

SPRING SALAD \$12

Spring mix & frisée tossed w/ charred
tomato vinaigrette w/ dried apricots,
roasted sunflower seeds,
pickled strawberries
Add goat cheese \$2
Add roasted chicken \$3

ENTREES

BISTRO BURGER \$13

Easy Tiger bun, house aioli, brie, caramelized
cabernet onion jam, arugula

RATATOUILLE BAKE (Vegan) \$12

Zucchini, yellow squash, tomatoes baked in
a red sauce with fresh herbs. Served w/ Easy
Tiger baguette and arugula salad tossed
w/ vinaigrette
GF without baguette

PESTO PASTA \$12

Pasta, house herb butter, pesto,
blistered tomatoes, garlic, leeks, pecorino
Add roasted chicken or saucisson for \$3

SHORT RIB MKT

Braised 44 Farms short rib with cheddar
grits topped with crispy kale

ROASTED CHICKEN PLATE \$16

House brined, mixture of light & dark meat
with jus. Served w/ mashed
potatoes and asparagus
No substitutions

CAULIFLOWER STEAK (Vegan) \$14

Roasted garlic and turmeric cauliflower
steak topped with gremolata. Served with
black eyed pea salad and romesco sauce
Contains nuts (pecans)

SWEETS

BETTER HALF BURNT CHEESE CAKE BY THE SLICE \$7

POT DE CREME \$8

CLASSIC CREME BRULEE \$8

ASSORTED TRUFFLES (Vegan) \$7

FRUIT & CHEESE \$10 (Add saucisson for \$3)

STRAWBERRY SHORTCAKE \$9

Lemon cake, macerated berries, whipped cream, candied pecans, fresh mint

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