### Everything - All Day

#### Breakfast
- Revival Breakfast $13
  2 yard eggs your way, bacon or house-made sausage, breakfast potatoes or fresh local fruit

- Spicy Fried Chicken Biscuit $13
  buttermilk brined chicken, spicy hot dip, honey butter, pickles, Revival biscuit

- Revival Breakfast Burrito $15
  smoked pork shoulder, borracho beans, cotija cheese, chorizo scrambled eggs, flour tortilla, cilantro crema, pickled jalapeño

- Revival Burger $15
  44 Farms beef, cheddar, lettuce, tomato, pickle, onion, bun

- Pork & Ricotta Meatball Sub $14
  Chappapeela Farms pork, ricotta & mozzarella, toasted tomato sauce & basil on a toasted hoagie roll

- Veggie Gyro $14
  crispy lentil and garbanzo falafel, smoked babaganoush, spicy cauliflower relish, house yogurt, mint, pita

- Biscuits & Gravy $15
  house made buttermilk biscuits, revival sausage gravy, two scrambled yard eggs, chives

- Scapple, Egg & Cheese on a Roll $14
  crispy house made scrapple, scrambled yard eggs, provolone cheese, sweet pepper relish, dijonnaise, on a soft roll

- Market Quiche Plate $13
  seasonal quiche, market salad of Covey Rise mixed greens, cherry tomato, pickled onion, citrus vinaigrette

- French Toast $14
  croissant loaf, fruit compote, orange crème anglaise, maple syrup, side bacon or house-made sausage

- Buttermilk Biscuit Sandwich $13
  Revival bacon, scrambled yard egg, cheddar cheese, side breakfast potatoes or fresh local fruit

- Steel Cut Oatmeal $8
  fresh fruit, brown sugar, steamed milk

- Yogurt & Granola $8
  house made granola & fresh berries

- Bread & Butter $4
  choice of biscuit, toast, or bagel with butter, jam, or cream cheese

- Avocado Toast $13
  guacamole, tomato, arugula, multigrain batard, side salad
  add yard egg $2, add bacon $4

- Mushroom Toast $15
  roasted hen of the woods mushrooms, miso, sunny yard egg, whipped goat cheese, sourdough batard, urban honey, herbs

- Pimento Cheese Toast $11
  house made cheddar chipotle pimento cheese, piquillo peppers, pickled red onion, arugula, grilled crostini

- Smoked Salmon Toast $15
  house smoked salmon cream cheese spread, grape tomatoes, red onion, breakfast radish, capers, boiled egg, dill, sourdough

#### Lunch
- (All sandwiches come with a choice of side)

- Revival Italian Club $15
  house smoked turkey, ham, pepperoni, bacon, with arugula, tomato, pickled onion, n’duja mayo, on toasted ciabatta

- Italian Herb Crusted Grilled Chicken Sandwich $15
  Crystal Farms chicken breast, roasted tomato, lolla rossa lettuce, garlic aioli, on house made rosemary foccacia

- Pastrami Sandwich $15
  house smoked pastrami, horseradish whipped ricotta, tomato, arugula, pickled red onion, on Breadman marble rye

- Revival Burger $15
  44 Farms beef, cheddar, lettuce, tomato, pickle, onion, bun

- Pork & Ricotta Meatball Sub $14
  Chappapeela Farms pork, ricotta & mozzarella, toasted tomato sauce & basil on a toasted hoagie roll

- Veggie Gyro $14
  crispy lentil and garbanzo falafel, smoked babaganoush, spicy cauliflower relish, house yogurt, mint, pita

- Ham & 3 Bean Minestrone - local field peas, prosciutto, pasta, tomato pork broth $4

- Ginger Lime Slaw - carrot, cilantro, soy sauce $4

- Crispy Potatoes - boil spice $4

- Fried Cauliflower Agrodolce - pickled chilies, yogurt, mint $4

- Broccoli Salad - red onion, chili agrodolce, lime $4

- Side Salad - mixed greens, tomato, onion $4

#### Sides
- Market Quiche Plate $13
  seasonal quiche, market salad of Covey Rise mixed greens, cherry tomato, pickled onion, citrus vinaigrette

- French Toast $14
  croissant loaf, fruit compote, orange crème anglaise, maple syrup, side bacon or house-made sausage

- Buttermilk Biscuit Sandwich $13
  Revival bacon, scrambled yard egg, cheddar cheese, side breakfast potatoes or fresh local fruit

- Steel Cut Oatmeal $8
  fresh fruit, brown sugar, steamed milk

- Yogurt & Granola $8
  house made granola & fresh berries

- Bread & Butter $4
  choice of biscuit, toast, or bagel with butter, jam, or cream cheese

- Avocado Toast $13
  guacamole, tomato, arugula, multigrain batard, side salad
  add yard egg $2, add bacon $4

- Mushroom Toast $15
  roasted hen of the woods mushrooms, miso, sunny yard egg, whipped goat cheese, sourdough batard, urban honey, herbs

- Pimento Cheese Toast $11
  house made cheddar chipotle pimento cheese, piquillo peppers, pickled red onion, arugula, grilled crostini

- Smoked Salmon Toast $15
  house smoked salmon cream cheese spread, grape tomatoes, red onion, breakfast radish, capers, boiled egg, dill, sourdough

- (Add crispy or grilled chicken $5)

- Revival Winter Salad $13
  Covey Rise baby beets, cara cara oranges, treviso lettuce, bleu cheese, toasted pistachio, Urban Honey

- House Smoked Duck Salad $15
  sweet n’ sour turnips, napa cabbage, blueberries, cress, basil, cilantro, granola, lime

- Pear & Goat Cheese Salad $14
  local pear, TX goat cheese, spiced walnuts, baby spinach, mulled red wine vinaigrette

- Market Chopped Salad $14
  chopped romaine, radicchio, ceci beans, tomatoes, finocchiona, provolone, garlic croutons, olive oil & balsamic

Please alert staff of any food allergies. Consuming raw or uncooked meat, poultry, shellfish, or eggs could increase risk for foodborne illness.
BEVERAGES

ASK TO SEE OUR NEW BEER & WINE MENU!

SPECIALTIES
(CAN BE SERVED HOT OR Iced)

Slow Drip Pour Over $7
treeline coffee single origin beans brewed
to order · (this one takes 15 minutes to prepare)

Maple Pecan Latte $5.50
house maple pecan syrup, espresso, milk,
candied pecan crumbles

Cardamom Rose $5.50
espresso, cardamom rose syrup, almond
milk, flora dusting

Stay-Golden Latte $6
espresso, house made golden milk,
cinnamon & black pepper dusting

Nutella Latte $5.50
espresso, Nutella, chicory, milk

Honey Lavender $5.25
espresso, local honey, lavender bitters, milk

The New Orleans $5.25
espresso, chicory, milk

Thunderbolt $5
espresso, coconut oil, butter, caramel,
vanilla

House-Made Syrups
(ADD TO ANY COFFEE FOR 50¢)
Vanilla Bean · Caramel ·
Mocha · Mayan Mocha ·
Honey Lavender · Rosemary

Milk
Mill-King Whole · Skim ·
Almond · Coconut · Oat ·
Soy

CLASSICS

COLD BREWS

(ADD COLD-BREW-ICE-CUBES FOR $3)

20-hour $4.75
rotating Amaya beans, ground and brewed
in cold water for 20 hours

Nitro Cold Brew $5
20-hour cold brew infused with nitrogen for
a creamy pour

Double Cold Brew $7
20 hour cold brew poured over cold-brew-
ice-cubes

Sparkling Cold Brew $5
cold brew, rosemary syrup, fevertree tonic,
lemon peel

Old Fashioned $5.25
cold brew over cold-brew-ice-cubes, lemon
olio, orange bitters, citrus peel

Cold Brew Lemonade $5
fresh squeezed lemonade over cold brew
concentrate

Toddy Latte $5.25
cold brew concentrate, choice of syrup, milk

TEAS

Golden Milk $5
cold brew, rosemary syrup, fevertree tonic,
lemon peel

Espresso $3
Cortado $3.50
Flat White $3.75
Cappuccino $3.75
Latte $4
Americano $3.25
Chai Tea Latte $4.25

Golden Milk $5
English Breakfast $2.50
Jasmine $2.50
Chamomile $2.50

Hibiscus Lemonade $3.50
Hibiscus Iced Tea $3.50
Arnold Palmer $3.50
Iced Tea $3
Orange Juice $4.50
Mexican Coke $3
Topo Chico $2.50
Aqua Panna $2.50

KID’S MENU

Grilled Cheese & Fruit $10
Cheese Burger & Crispy Potatoes $12

Milk $3.25
Chocolate Milk $4
Vanilla Steamer $2.75
Hot Chocolate $4
Lemonade $3
Galaxy Lemonade $3.50

NON-COFFEE

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