

 **Note:** Please indicate if you have food allergies.

Small

Hummus AP01	\$10.50	Zucchini Crisps AP02	\$8.50
Chips & Salsa AP03 Chipotle salsa with our house made red corn chips.	\$7.00	Edamame AP05 Steamed and salted.	\$7.00
Zucchini Chips AP15 (Dinner only) Lemon aioli.	\$5.75	Ahi Tuna Nachos AP19 (Dinner only) Siraccha, avocado, wasabi cream.	\$10.50
Fundido AP20 Black bean & cheese fondue, chips.	\$8.75	Crab Cake Stack AP23 (Dinner only) Lump crab, wasabi potato cake.	\$9.50
Deviled Eggs AP24 (Dinner only) Smoked salmon, pickled onion.	\$11.50	Mediterranean Sampler AP26 Hummus, olives, ricotta, sundried tomato, pesto, pita crisps, veggies.	\$10.50
Calamari AP28 (Dinner only) Lemon aioli & marinara.	\$8.75	Pot Stickers AP29 Pan seared pork dumplings, soy.	\$7.50
Roasted Beet Salad SL05 (Dinner only) Goat cheese, spiced pecans, balsamic.	\$8.00	Wedge Salad SL08 (Dinner only) Romaine, blue cheese, bacon.	\$8.00
Small Garden Salad SL14	\$4.75	Small Caesar Salad SL15	\$4.75
Soup of the Day SP01 With a warm popover.	Starting at \$3.50		

Green

Santa Fe Caesar Salad SL01 Choice of: Chicken, Shrimp, or Salmon.	Starting at \$13.50	Salad Sampler SL03 Pesto-chicken salad, albacore tuna salad and seasonal fresh fruit with poppy seed dressing.	\$13.50
Southwest Salad SL04 Grilled chicken, greens, avocado, goat cheese, tomato, cilantro - lime.	\$13.50	Salads Nicoise SL06 (Dinner only) Seared ahi tuna, olives, egg, green beans, anchovy, lime vinaigrette.	\$17.25
Greek Salad SL07 Shrimp, tomato, olives, goat cheese, red onion, greens, balsamic, hummus, pita crisps.	\$16.00	Express Tuna Salad SL10	\$11.50
Express Pesto Salad SL11	\$11.50	Express Greek Salad SL12	\$11.50
Express Caesar Salad SL13	\$11.50		

Sandwiches

Greek Burger HB01 Goat cheese, pesto, whole wheat pita pocket, fries. Served with your choice of chips or fries.	\$14.95	Crystal Creek's Perfect Burger HB02 Whole wheat bun, fries. Add cheese for no additional charge. Add bacon for an additional charge.	\$12.00
Routh Street Club SW01 The dreamiest club in uptown. Served with your choice of chips or fries.	\$11.50	Melrose Club SW02 Grilled chicken, smoked bacon, brie, caramelized onion, baguete. Served with your choice of chips or fries.	\$14.00
Tuna Melt SW03 Served with your choice of chips or fries.	\$10.25	Pesto Chicken Salad Sandwich SW05 (Lunch only) Served with your choice of chips or fries.	\$11.00

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Sandwiches

(Continued)

Uptown Pita SW06 Stuffed pita, hummus, and grilled veg. Add chicken or shrimp for an additional charge. Served with your choice of chips or fries.	\$10.50	One for John Sandwich SW07 Our vegan offering. Served with chips or fries.	\$11.50
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Sides

Side of Mac & Cheese SD07	\$5.00	Side of Spinach SD08	\$5.00
Mashed Potatoes SD09	\$5.00	Grilled Veggies SD11	\$5.00
Organic Black Beans & Brown Rice SD12	\$5.00		

Standards

Meatloaf CM04 (Dinner only)	\$17.25	Ancho Chicken PL01 (Dinner only) Poblano and jack stuffed chicken, panko crusted, ancho, cheese grits.	\$17.25
Gilroy Chicken PL02 Sautéed artichokes, capers, basil tomato, wine sauce, garlic mashed potatoes.	\$17.25	Shrimp Tacos SF01 Crispy with avocado, cabbage slaw, aioli, wheat tortillas, black beans, brown rice.	\$14.50
Scottish Salmon SF02 (Dinner only) Mashed potatoes, wilted spinach, olives.	\$22.00	Scallops Risotto SF03 (Dinner only) Diver scallops, shitakes, grated parmesan.	\$23.00
Shrimp & Grits SF06 Shitakes, bacon, cheddar, grits, tabasco gravy.	\$17.25	China Moon Tuna SF09 (Dinner only) Macadamia nut crusted ahi, wasabi potato cake, wilted spinach, honey lime soy.	\$21.00
Sonoma Squash VG01 Acorn squash, brown rice, goat cheese, currants, pecans, shallots, seasonal veg.	\$14.00		

Smart

Global Dinner CM01 Organic black beans and brown rice with melted jack cheese, sour cream, guacamole and pico de gallo, served with corn chips and salsa. Add grilled chicken for an additional charge.	\$8.75	Square Meal CM02 Grilled seasonal veg, organic black beans and brown rice, tahini miso. Add chicken, shrimp, or salmon filet for an additional cost.	\$9.75
Garden Stir Fry CM03 Seasonal vegetables in a ginger soy sauce over organic brown rice and your choice of chicken or tofu.	Starting at \$11.50	Chicken Enchiladas PL03 Topped with ancho and tomatillo salsas and melted jack cheese, served with organic black beans and brown rice, guacamole, pico de gallo and sour cream.	\$11.00

Pasta

Mystic Pasta PA01 Grilled chicken, brie cheese, smoked bacon and caramelized onions tossed with farfalle pasta in a garlic cream sauce.	\$14.95	Pasta Pignoli PA02 Basil-tomatoes, mozzarella, pesto spinach, toasted pine nuts, penne pasta. Add chicken for an additional charge.	\$13.50
Mac & Cheese PA03 Parmesan, Swiss, cheddar.	\$11.50	Porcini & Truffle Ravioli PA04 (Dinner only) Brown butter, spinach.	\$17.25

Breakfast

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Breakfast

(Continued)

Steak & Eggs BR56 Strip steak, grilled tomatoes.	\$16.00	Cloud Cakes BR57 Strawberries, creme fraiche.	\$14.00
Austin Tacos BR58 Breakfast tacos, picante cream.	\$12.00	French Toast BR59 (Dinner only) Granola crusted, strawberries, creme fraiche.	\$12.00
Crab Benedict BR60 Jumbo lumb crab, fresh hollandaise.	\$17.25	Monte Cristo BR61 French toast sandwich with ham, turkey, Swiss, fries, honey mustard.	\$15.00
Roscoe's Chicken & Waffles BR62 Wheat waffle, fried chicken breast, bacon gravy.	\$14.00		

Sweet

Ganache Tart DC05 With Macadamia nut crust.	\$6.00	Seasonal Fruit Crisp DC06 With ice cream.	\$5.00
Chocolate Waffle DC07 With ice cream.	\$6.50		

Omelettes and Popover Scramblers

Popover Scramblers BR14 House made popovers stuffed with your favorite scramble, served with hash browns and fresh fruit.	\$11.25	Glorified Omelette BR15 Fresh spinach, Swiss cheese and sauteed mushrooms. Served with whole wheat toasted and hash browns or cheese grits. Substitute cup of oatmeal or a cup of fruit for an additional charge.	\$9.25
Santa Fe Omelette BR16 Basil pesto, sundried tomato, and goat cheese. Served with whole wheat toasted and hash browns or cheese grits. Substitute cup of oatmeal or a cup of fruit for an additional charge.	\$10.50	Mile High Omelette BR17 Smoked ham, cheddar cheese, caramelized onions and bell peppers. Served with whole wheat toasted and hash browns or cheese grits. Substitute cup of oatmeal or a cup of fruit for an additional charge.	\$10.00
Grady's Omelette BR36 Smoked salmon, herb cream cheese, wilted spinach and chopped tomatoes. Served with whole wheat toast and hash browns or cheese grits. Substitute cup of oatmeal or a cup of fruit for an additional charge.	\$12.50	Greek Omelette BR39 Goat cheese, olives, pesto, tomatoes and fresh spinach. Served with whole wheat toast and hash browns or cheese grits. Substitute cup of oatmeal or a cup of fruit for an additional charge.	\$10.50
Farmer's Omelette BR54 Country pork sausage, cheddar cheese, caramelized onions, and bell peppers, served with whole wheat toast and hash browns or cheese grits.	\$10.00		

Griddles

Whole Wheat Buttermilk Pancakes BR05 Your choice of plain, blueberry, or banana pecan. Served with smoked bacon and pure maple syrup.	Starting at \$6.75	Cloud Cakes BR06 Our fluffy ricotta pancakes topped with strawberries, crème fraiche and dusted powdered sugar	\$11.75
Monte Cristo BR07 Grilled french toast sandwich with smoked ham, turkey and Swiss and powdered sugar and served with honey mustard and a cup of fruit.	\$13.00	Whole Wheat Waffle BR29 Served with smoked bacon.	\$8.75
Sky Waffle BR30 Belgian waffle topped with fresh strawberries, powdered sugar and creme fraiche.	\$10.50		

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Benedicts

Dream Benedict BR09 Smoked ham, wilted spinach and cherry tomatoes, served with hashbrowns.	\$12.00	Steak Benedict BR33 Choice ribeye with sauteed onion, bell peppers and cherry tomatoes. Served with hashbrowns.	\$16.00
90210 Benedict BR55 Artichoke hearts, spinach, and grilled sliced tomato, served with hash browns.	\$11.25		

Favorites

Huevos Rancheros BR12 Two over easy eggs simmered in ancho and tomatillo sauce over two corn tortillas with jack cheese, served with organic black beans and brown rice. Also served with guacamole, and sour cream.	\$11.25	Austin Tacos BR13 Two whole wheat tortillas rolled with scrambled eggs, diced potatoes and smoked bacon, topped with picante cream sauce and melted jack cheese, with black beans and brown rice.	\$12.50
British Steak & Eggs BR22 Grilled ribeye, griddled tomatoes, two eggs, any style, hash browns and whole wheat toast with strawberry butter.	\$16.00	Strap Hanger BR23 Two eggs, any style, served with your choice of hash browns or cheese grits and whole wheat toast with strawberry butter.	\$8.75
Sunny Side BR32 Two eggs any style, pork sausage, smoked bacon, and granola crusted french toast, dusted with powdered sugar.	\$11.75	The New Yorker BR44 Norweigan smoked salmon (lox) with a toasted bagel, herb cream cheese, scrambled eggs, sliced tomatoes, capers, and red onion.	\$15.00
You're so Vegan BR45 Scrambled tofu with red corn tortilla strips, salsa and melted soy cheese, served with whole wheat tortillas, with black beans and brown rice. No sour cream on this dish.	\$11.25		

Options

Restaurant Please Supply Paper Plates PP	\$0.00	Catering Spoons SPOON	\$0.00
Restaurant Please Supply Utensils U	\$0.00		

Pastries and Cereals

Granola BR01 House made honey nut granola with strawberries, bananas and vanilla yogurt.	Starting at \$5.00	F.Y.I. BR02 Seasonal fresh fruit with currants, pecans and vanilla yogurt.	\$8.15
Cinnamon Snail BR04 Homemade.	\$4.95	Oatmeal BR25 Organic steel-cut oats with bananas, currants, pecans and brown sugar.	Starting at \$4.35
Way to Condition BR26 Cup of steel cut oatmeal with bananas, pecans and currants, 5 scrambled egg whites, sliced tomatoes.	\$9.95	House Made Popover BR47 With strawberry butter.	\$2.50
Current Score BR48	\$2.50	Muffin of the Moment BR49	\$2.50
Bagel with Herb Cream Cheese BR50	\$3.75		