

signatures

WATER OAK BREAKFAST | 14.5
 two eggs your way, choice of cheddar grits or crispy
 brunch potatoes, bacon or breakfast sausage, toast
 or biscuit
substitute protein: +\$

MIGAS SCRAMBLE (V) (GF) | 12.5
 three eggs, salsa verde, pico de gallo, avocado, sour
 cream, crispy tortilla strips
add protein: +\$

TEXAS BRISKET HASH | 17.5
 smoked brisket, crispy brunch potatoes, peppers & onions, two
 sunnyside eggs over cheddar grits, served with Texas toast

STACKED BISCUITS & GRAVY | 15
 black pepper sausage gravy, scratch-made biscuits, two
 sunnyside eggs, chives, crispy brunch potatoes

CHICKEN & WAFFLES | 17
 spiced fried chicken tenders, vanilla waffle, crispy rosemary,
 cinnamon butter, served with a side of hot honey & maple syrup

SEASONAL QUICHE | 12.5
 see our bakery case for our daily selection, served with fruit
 cup, crispy brunch potatoes

SOMETHING *sweet*

CHALLAH FRENCH TOAST
(V)

sweetened peanut butter drizzle,
fresh bananas, vanilla soft cream,
candied pecans

14

DOUBLE STACKED
BUTTERMILK PANCAKES
(V)

two pancakes, maple syrup, choice of fresh blueberries,
chocolate chips or bananas & candied pecans

11.5

OVERNIGHT OATS
(V)

rolled oats, chia seeds, fresh berries,
honey, almonds, served with
housemade seasonal muffin

11.5

PLATES

Served with your choice of a side

OUR AVOCADO TOAST (V) | 14.5
 herb goat cheese, smashed avocado, cherry tomatoes, arugula, pepitas,
 toasted pain de mie
add egg: +\$

BREAKFAST TACO PLATE | 14.5
 two flour tortillas, scrambled eggs, crispy brunch potatoes, cheddar
 jack cheese, salsa verde, with your choice of bacon, sausage or chorizo
substitute protein: +\$

SUNNYSIDE EGG TOSTADA (V) (GF) | 13.5
 two crispy corn tortillas, eggs, smashed black beans, sliced avocado,
 pickled jalapeños, lime crema, micro cilantro
add protein: +\$

MONTE CRISTO | 15.5
 egg battered pain di mie, applewood smoked ham, gruyère cheese,
 served with a side of spicy raspberry jam and maple syrup

THE CLASSIC BENNY | 15
 applewood smoked ham, toasted English muffin, poached eggs,
 hollandaise

WATER OAK BENNY | 16
 crispy bacon, sautéed spinach, sliced avocado, toasted English muffin,
 poached eggs, hollandaise

FRENCH OMELETTE | 15.5
 three eggs, breakfast sausage, sautéed cremini mushrooms, baby
 spinach, gruyère cheese

RISE 'N SHINE BREAKFAST SANDWICH | 13.5
 sunnyside egg, your choice of breakfast sausage, ham or bacon, white
 cheddar, arugula, aioli, brioche bun

SMOKED SALMON TARTINE | 16
 smoked salmon, herb soft cheese, crispy capers, pickled red onion,
 shaved radish, toasted seeded bread

bakery

See bakery case for our daily selections
W = WHOLE | M = MINI | S = SLICE

COOKIES 3.5 EACH | 38.5 DOZEN

MUFFINS 3.5 EACH | 38.5 DOZEN

CAKES (THREE LAYERS) W 35-38 | S 7

CROISSANTS 3.75+

QUICHES 7 EACH | 25 FOR 4

DELUXE PIES

BANANA PUDDING, CHOCOLATE PEANUT BUTTER,
 FRENCH SILK, KEY LIME, LEMON ICE BOX
 W 45 | M 5.5+ | S 7

KIDS MENU

served with apple juice
7.5

BRUNCH

SWEET TREAT
pancake, slice of bacon, fruit cup

BREAKFAST PLATE
one egg, slice of bacon, fruit cup, toast

LUNCH

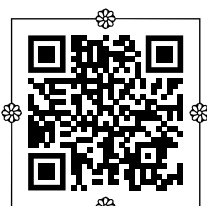
served with seasoned french fries

GRILLED CHEESE CHICKEN

TENDERS KIDS

CHEESEBURGER

LUNCH



VISIT OUR WEBSITE FOR OUR FULL
DESSERT SELECTIONS
THAT CAN BE ORDERED WITH A
24 HOUR NOTICE

LUNCH



SANDWICHES

Served with your choice of a side

BRISKET GRILLED CHEESE | 18

Texas toast, smoked brisket, caramelized onions, sharp white cheddar cheese, served with a side of tangy BBQ sauce & house pickles

CRISPY CHICKEN SANDWICH | 15

brioche bun, spiced fried chicken, house slaw, served with a side of house made ranch & house pickles

WATER OAK BURGER | 15.5

brioche bun, Choice Angus, cooked medium well, sharp white cheddar, caramelized onions, arugula, garlic aioli

CHICKEN CAPRESE SANDWICH | 16.5

brioche bun, herb grilled chicken breast, fresh mozzarella, sliced tomato, basil pesto, balsamic glaze, arugula, side of marinara

THE HAMWICH | 14.5

pretzel bun, applewood smoked ham, spicy raspberry jam, herbed goat cheese, baby spinach, shaved red onion

TURKEY BLTA | 16

toasted pain di mie, oven roasted turkey, baby Swiss, applewood bacon, romaine, sliced tomato, avocado, herbed cheese spread

GREEN GODDESS SANDWICH (V) | 15

seeded bread, portobello mushroom, shaved cucumber, pickled carrots, sliced tomato, micro greens, green goddess aioli

WATER OAK GRILLED CHEESE | 12.5

pain di mie, American, Swiss & havarti cheeses, sun-dried tomato pesto

SALADS and SIGNATURES

HARVEST SALAD (GF) | 17.5

herb grilled chicken, medley of greens, radish, bosc pears, feta cheese, fresh berries, spiced pecans, poppy seed vinaigrette

substitute grilled shrimp: +\$

CHICKEN KALE CAESAR SALAD | 17

herb grilled chicken, baby kale, romaine, crispy capers, sunflower seeds, parmesan, housemade croutons, caesar dressing

substitute protein: +\$

SOUTHWEST SHRIMP SALAD (GF) | 18

grilled shrimp, shaved red cabbage, Texas caviar, sliced avocado, medley of greens, crispy tortilla strips, chipotle lime vinaigrette

WATER OAK COBB | 16

ham, chopped bacon, eggs, cherry tomatoes, avocado, feta cheese, mixed greens, side of house made ranch

SHRIMP & GRITS (GF) | 18.5

gulf shrimp, loaded grits, creole butter sauce, Texas toast

PECAN CRUSTED CHICKEN | 18

roasted chicken, honey mustard reduction, arugula salad, choice of side

SOUP

CUP 5
BOWL 8

CHICKEN TORTILLA (GF)

TWICE BAKED POTATO

CREAMY TOMATO BASIL (V)

SIDES

SEASONED FRENCH FRIES (V) (GF) | 3.5

SWEET POTATO WAFFLE FRIES (V) (GF) | 4

GARDEN OR ARUGULA SALAD (V) | 3.5

FRUIT CUP (V) (GF) | 3.5

CRISPY BRUNCH POTATOES (V) (GF) | 3.5

CHEDDAR GRITS (V) (GF) | 3.5

LOADED GRITS (GF) +2

CHOICE OF SOUP | cup +2 | bowl +4.5

[V - vegetarian]
[GF - gluten free]

coffee

DRIP COFFEE | 3.75

ESPRESSO 3.25 | DOUBLE ESPRESSO 4.5

AMERICANO | 3.75

CAPPUCCINO OR FLAT WHITE | 4.75

LATTE (hot or iced) | 4.75

CHAI LATTE (hot or iced) | 4.75

COLD BREW | 4.75

Milk Options: Whole, 2%

(+\$): Oat, Almond, Coconut, 1/2 & 1/2, Heavy Cream

Syrup Options (+\$): Vanilla, Caramel, Hazelnut, Salted Caramel, Pistachio, Lavender, Sugar-Free: Vanilla, Caramel, Hazelnut

TEA & OTHER DRINKS

ICED TEA (sweet or unsweet) | 3.50

HOT TEA (black tea, earl grey tea, green tea, chai tea) | 3.75

PEACH OR BLUEBERRY LEMONADE | 4.25

SOFT DRINKS (coke, diet coke, coke zero, sprite, dr. pepper, root beer) | 3.75

MEXICAN COKE | 4.25

FREDERICKSBURG PEACH TEA | 4.25

ACQUA PANNA | 4.25

TOPO CHICO | 3.75

MILK | 3.5

APPLE JUICE | 3

ORANGE JUICE | 3.5

COCKTAILS

☼ ALL COCKTAILS 9 | MAKE IT A MOCKTAIL 5 ☼

BLUEBERRY MULE | vodka or whiskey

LAVENDER LEMONADE | gin or vodka

BLACK CHERRY LIMEADE | vodka or tequila

BLOODY MARY | vodka or tequila

RASPBERRY MOJITO | rum or vodka

WINE

MIMOSA GLASS 7 | CARAFE 16 | PITCHER 25
sparkling wine served with your choice of: cranberry, pineapple or orange juice

SANGRIA GLASS 7 | CARAFE 16 | PITCHER 25
house sangria or strawberry basil sangria

GH MUMM GRAND CORDON CHAMPAGNE | 750 ML 65
France

COPPOLA ROSÉ PROSECCO | GLASS 8 | 750 ML 25
Italy

COPPOLA PROSECCO | GLASS 8 | 750 ML 25
Provence, France

LEOS ROSÉ | GLASS 8 | 750 ML 30
Marlborough, New Zealand

SQUEALING PIG SAUVIGNON BLANC | GLASS 8 | 750 ML 27
California

BONANZA CABERNET | GLASS 8 | 750 ML 25
California

LA CREMA CHARDONNAY | GLASS 8 | 750 ML 30
California

ELOUAN PINOT NOIR | 375 ML 16
Oregon

KINGS ESTATE PINOT GRIS | 375 ML 15
Oregon

KENDALL JACKSON CHARDONNAY | 375 ML 16
California

BEER

SEE THE BEVERAGE CASE FOR
OUR SEASONAL SELECTION

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