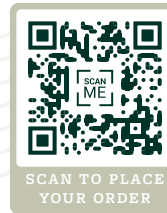


BREAKFAST

MONDAY - FRIDAY 7AM TO 11AM



DINNER

DAILY 5:30PM TO 9PM

HEALTHY FAIRE

Steel Cut Oatmeal 13 ♡
Brown Sugar, Almond Butter, Seasonal Berries

Laurel Parfait 16 ♡
Seasonal Berries, Greek Yogurt, House Made Granola

Avocado Toast 18 ♡
Sourdough Bread, Feta, Heirloom Tomatoes, Arugula, Over Easy Egg

FAVORITES

Hill Country Plate 23 Ⓞ
2 Eggs Cooked Any Way, Choice of Breakfast Meat: Bacon, Chicken Sausage, or Pork Sausage, Fingerling Potatoes

Buttermilk Pancakes 20 ♡
Seasonal Fruit Garnish, Bacon

Ham + Cheddar Omelet 21 Ⓞ
Salsa, Fingerling Potatoes

Spinach + Egg White Omelet 18 ♡ Ⓞ
Roasted Mushroom, Goat Cheese, Salsa, Fingerling Potatoes

COLD PRESSED JUICES

Cleanse 8 ♡
Orange, Pineapple, Beet

Sunrise 8 ♡
Mango, Grapefruit, Orange

Wake Me Up 8 ♡
Carrot, Orange, Ginger, Lime

SIDES

English Muffin 5 ♡ Ⓞ
Jam, Butter

Bagel 6 ♡
Ask server for daily selection
Cream Cheese

Applewood Smoked Bacon 8 Ⓞ Ⓞ

Chicken Sausage 8 Ⓞ Ⓞ

Pork Sausage 8 Ⓞ Ⓞ

Breakfast Potatoes 7 Ⓞ Ⓞ

BEVERAGES

Sodas 5 *Diet Coke, Coke, Sprite, Dr. Pepper*

Iced Tea 4

San Pellegrino Sparkling Water 12

Acqua Panna Still Water 12

Fruit Juices 5 *Orange, Grapefruit, Cranberry*

COFFEE & TEA

Coffee 5

Hot Tea 4
Earl Grey, Breakfast Blend, Chamomile, Orange Blossom

Alternative Milks +1 *Soy, Almond, Oat*

ANTIPASTI

Rosemary Focaccia 11
Whipped Butter, Calabrian Honey

Fresh Burrata 16
Toasted Hazelnut, Strawberries

Salumi Board 23
Italian Cured Meats, House Pickle, Grilled Sourdough

Housemade Meatball 17
Roasted Garlic, Tomato Sugo, Grilled Focaccia

INSALATA

Caesar 15 ♡
Little Gems, Rosemary Breadcrumbs, Lemon, Roasted Garlic Dressing

Tuscan Kale 15 ♡
Tart Green Apple, Shallot, Sheep's Gouda, Smoked Pistachio Vinaigrette

PASTA
All pasta is made in house.

Rigatoni Alla Vodka 26 ♡
Tomato Sugo, Chili Flake, Parmesan Cream

Papardelle Bolognese 30
Braised Beef & Veal Ragu, Solo Di Bruna Cheese

ALLA CARTA

Ribeye Prime, 14oz 51 Ⓞ
Italian Salsa Verde

Texas Wagyu Striploin RC Ranch, 12oz 75 Ⓞ
Pizzaiola Sauce, Black Garlic Vinaigrette, Chili, Garlic, Olives

Beef Tenderloin Certified Angus Beef, 8oz 48 Ⓞ
Red Wine Sauce

Pan Seared Salmon 7oz 33 Ⓞ
Lemon, Capers, Butter

CONTORNO

Whipped Yukon Potatoes 10 ♡ Ⓞ
Garlic Butter

Herb Roasted Carrots 12 ♡ ⓄRz
Roasted Walnuts, Feta Cheese, Pomegranate Molasses

Grilled Broccolini 10 ♡ Ⓞ
Pickled Shallot, Lemon Oil, Pepper Conserva

IL DOLCE

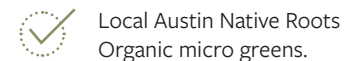
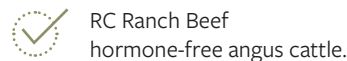
Pistachio & Ricotta Cake 11
Berry Coulis, Whipped Mascarpone

Cannoli Trio 11
Chocolate, Pistachio, Vanilla, Orange Confit

Cheesemonger Board 21
Artisan Cheese, Marcona Almonds, Honey Comb

LAUREL
PATIO • FOOD • SPIRIT™

Executive Chef
Gerard Kenny

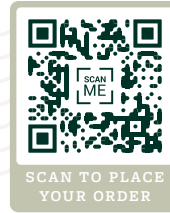


\$5 service fee and 25% gratuity added to in-room dining orders. *These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Ⓞ DAIRY FREE Ⓞ GLUTEN FREE ♡ VEGETARIAN ♡ VEGAN

BRUNCH

SATURDAY - SUNDAY 11AM TO 2PM



VIATA HOUR

DAILY 2PM TO 5PM

SHAREABLES

Calabrian Deviled Eggs 12 🍷🌱

Calabrian Chili, Pepita Crunch, Parmesan

Smoked Salmon Dip 18

Smoked Salmon, Lemon, Dill, Fried Capers, Crudité, Griddled Bread

Burrata Caprese 16 🍷

Grilled Sourdough, Burrata, Heirloom Tomatoes, Pine Nuts, Pickled Fresno Chili, Saba, Basil

Slow Roasted Beets 14 🍷🌱

Pistachio Gremolata, Blood Orange, TX Olive Oil

FAVORITES

Hill Country Plate 23 🌱

2 Farm Eggs, Smoked Bacon, Pork Sausage, Breakfast Potatoes

Highland Omelet 19

House Breakfast Sausage, Caramelized Onion, Spinach & Kale, Cheddar, Yellow Egg or Egg White

Waffle Carbonara 20

Crispy Waffle, Pancetta, Scrambled Eggs, Parmesan Cream, Rosemary Maple Syrup

Laurel TX Toast 18 🍷

Vanilla Custard, Whipped Brown Butter, Candied Pecans, Season's Fruit

Steak & Egg Focaccia 26

Grilled Focaccia, Sliced Steak, Egg, Provolone, Arugula, Gremolata, Egg Cooked to Preference

LIGHTER FAIRE

Walnut Granola 14 🍷

Greek Yogurt, Walnut Granola, Season's Fruit, Honey

Avocado Toast 18 🍷

Whipped Ricotta, Avocado, Lemon, Olive Oil, Chili Flake

Chopped Salad 16 🍷

Romaine, Fresh Mozzarella, Fennel Salumi, Garbanzo Beans, Tomato, Hardboiled Egg, Italian Vinaigrette

+ Grilled Chicken Breast 9 + Salmon 12

SIDES

Two Farm Eggs 8

Crispy Breakfast Potatoes 6 🌱🌱

Garden Greens 6

Lemon Vinaigrette

Smoked Bacon 8 🌱🌱

Pork or Chicken Sausage 7 🌱🌱

Steel-Cut Oatmeal 8

Pancakes (2 each) 6

Maple Syrup, Whipped Butter

Breakfast Bread 6

Choice of Croissant, Sourdough, Daily Muffin, Assorted Bagel, or English Muffin

Seasonal Fruit & Berries 10

SHAREABLES

Salumi Board 23 🌱

Italian Cured Meats, House Pickles, Marinated Olives

Fresh Burrata 16 🍷

Toasted Hazelnut, Strawberries, Saba

Cheesemonger Board 22 🍷

Artisan Cheese, Marcona Almonds, Honeycomb

Crispy Arancini 10

Carnaroli Rice, Pecorino, 'Nduja Aioli

House-Made Meatballs 12

Marinara, Parmesan, Breadcrumbs

Rosemary Parmesan Fries & Aioli 8 🌱🍷

SALADS

Tuscan Kale 15 🌱🍷

Tart Apple, Shallot, Sheep's Milk Gouda, Smoked Pistachio Vinaigrette

Caesar Salad 15

Romaine Hearts, Herbed Croutons, Parmesan, Roasted Garlic Dressing
+ Chicken 9 + Salmon 19

BEER

Michelob Ultra 8

Shiner Bock 8

Peroni 8

Austin Beer Works 9

Live Oak Hefeweizen 9

Independance 9

Texan Pilsner 10

Karbach 10

Hopadillo IPA 10

Athletic Brewing 8

Upside Dawn *non alcoholic*

WINE

SPARKLING

Gambino Prosecco, Veneto, Italy 15 | 58

Lucien Albrecht, Brut Rose 18 | 72

Cremant D'Alsace, France

SAUVIGNON BLANC

Trinitas Cuvee Blanc, Napa Valley 17 | 68

Chalk Hill, Sonoma Coast, CA 16 | 64

Ferrari Carano, Fumé Blanc, 15 | 58

Sonoma County, CA

ROSÉ

Maison St. Marguerite, Provence, France 20 | 80

CHARDONNAY

Silverado, Napa Valley, CA 20 | 80

RED BLEND

Saldo, Red Blend 17 | 70

Napa Valley, CA

CABERNET SAUVIGNON

Roth, Alexander Valley, CA 17 | 68

Silverado, Napa Valley, CA 25 | 100

SAVOR

Grilled Chicken Club 20 🌱

Avocado, Crispy Bacon, Heirloom Tomato, Lemon Aioli, Toasted Sourdough

Steakhouse Burger 24

Caramelized Onion, Smoked Provolone, Pickled Giardiniera, Laurel Burger Sauce, Brioche Bun

Spicy Pepperoni Pizza 23

Smoked Provolone, Oregano, Cherry Tomatoes, Hot Honey

Bianca Pizza 22

Fresh Ricotta, Mozzarella, Parmesan, Caramelized Onion

SWEET

Pistachio & Ricotta Cake 11 🍷

Berry Coulis, Whipped Cream

House Bubbles 10

House Chardonnay 12

House Cabernet Sauvignon 12

Well Spirits 12

COFFEE & TEA

Espresso	5.50	Coffee	5	Alternative Milks	+1
Americano	6	Hot Tea	4	Soy, Almond, Oat	
Latte	6	Earl Grey, English Breakfast,		Flavored Syrups	+1
Cappuccino	6	Green Tea, Chamomile		Vanilla, Sugar Free Vanilla, Hazlenut, Caramel	