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SHAREABLES

Spicy Italian Deviled Eggs 10

Pasture Raised Eggs, Calabrian Chiles, Soft Herbs

Warm Bomboloni 12

Cream-Filled Italian Donuts, Raspberry Sauce

Salumi Board 23

Italian Cured Meats, House Pickles, Marinated Olives

Whipped Ricotta Toast 16

Grilled Focaccia, Herb Whipped Ricotta, Roasted Summer Fruit,
Local Honey, Rosemary

Crispy Fingerling Potatoes 12

Fried Rosemary, Aleppo Pepper Aioli

LIGHTER FAIRE

House-Made Walnut Granola 16

Greek Yogurt, Seasonal Berries, Honey

Smoked Salmon Carpaccio 28

Dill Cream Cheese, Shaved Red Onion, Fried Capers, Heirloom Tomato, Arugula

Chicken Kale Caesar 21

Shaved Kale, Grilled Chicken Breast, Parmesan Breadcrumbs, Roasted Garlic Dressing

Italian Chopped Salad 18

Romaine, Fresh Mozzarella, Fennel Salumi, Garbanzo Beans, Heirloom Tomatoes,
Hard Boiled Egg, Italian Vinaigrette

BEVERAGES

Acqua Panna Still 1L 12

San Pellegrino Sparkling 1L 12

Soft Drinks 5

Diet Coke, Coke, Sprite, Dr. Pepper, Iced Tea

Lemonade 4

Milk/Chocolate Milk 5

Fruit Juices 5

Pineapple, Apple, Orange, Cranberry, Grapefruit

FAVORITES

Vegetable Frittata 21

Smoked Gouda Cheese, Roasted Vegetables, Arugula Salad

Belgian Waffle 16

Sweet Lemon Curd, Mixed Berries, Whipped Butter, Maple Syrup

Rancher's Omelet 19

Sausage, Bacon, Chorizo, Onions, Cheddar, Breakfast Potatoes

Hill Country Plate 23

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

Buttermilk Biscuits & Gravy 18

Two Sunny Side Up Eggs, Griddled Buttermilk Biscuits, Italian Sausage Gravy

Panettone French Toast 22

Italian Cream, Strawberries, Candied Pecans, Crispy Bacon

The Sicilian 22

Smoked Ham, Italian Salumi, Marinated Olives, Fresh Mozzarella, Grilled Focaccia

Viata Burger 24

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

SIDES

Two Farm Eggs 8

Fruit & Berries 10

Crispy Bacon 8

Smoked Salmon 11

Pork Sausage 7

Chicken Sausage Links 8

Toasted Bread & Butter & Jam 6

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

COFFEE & TEA

Dolce Latte 8

Espresso, Gingerbread, Cinnamon,
Vanilla, Milk

Iced Lavender Latte 8

Lavender Cold Foam

Matcha Latte 12

Matcha, Milk, Mint

Americano 6

Drip Coffee 5

Artisanal Hot Teas 4

Lord Bergamot, Meadow, Fez

Soy, Almond, Oat +1

We proudly offer Peerless Coffee
& Steven Smith Tea

FROM THE BAR

Notte Nera 22

Absolut Vodka, Kahlua, Pulled Espresso, Liquor 43

Lombardi Old Fashioned 18

Maple Bacon Fat-Washed Still Austin Bourbon,
Pooter Bitters, Candied Maple Bacon

Negroni Bianco 22

Tanqueray Gin, Lillet Blanc, Suze Gentian Liqueur

Vetro Rosso 19

Viata Bloody Mix, Skyy Vodka, Shishito Pepper

Aperol Spritz 15

Aperol, Gambino Prosecco, Sparkling Water

Loro di Sicilia 22

Susto Mezcal, Honeycomb, Lemon, Thyme

LAUREL
PATIO • FOOD • SPIRIT™



DAIRY FREE



GLUTEN FREE



VEGETARIAN



VEGAN

\$5 service fee and 25% gratuity added to in-room dining orders.
Automatic 20% gratuity is added for groups of 7 and more.

*These items may be served raw or undercooked. Consuming raw or undercooked
meats, poultry, seafood, fish, oreggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.

Executive Chef Jason Purcell



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