



BREAKFAST

Cinnamon Roll Pancakes 8
Cinnamon Filling, Vanilla Icing Drizzle, Whipped Cream

Vanilla Buttermilk Pancakes 8
Fresh Berries, Whipped Cream, Maple Syrup

Quiche Lorraine 10
Bacon, Scallions, Gruyere, made with Vital Farms Eggs

Fresh Start (gf option available) 10
Two Vital Farms Eggs, Cheddar, Avocado, Spinach, Bacon, Tomato, Toasted Baguette

The Local (gf) 10
Two Vital Farms Eggs, Cotija Cheese, Black Bean Puree, Arugula, Tomato, Bacon, Crispy Jalapeno Strips

Croissant Sandwich 9
Vital Farms Egg, Cheddar Cheese, Choice of: Ham, Bacon or Sausage
Served with a side of fruit

Quinoa Hash Bowl (gf) 11
Sweet Potato, Red Onion, Broccoli, Mushroom, Red Bell Pepper, Red Quinoa, Poached Vital Farms Eggs

Gluten Free Bread Available Upon Request

Half & Half Lunch 10

Choose Two:

Any half salad, cup of soup, or sandwich (chicken salad, pimento cheese, egg salad or turkey sandwich)

SALADS

(Add chicken \$4, salmon \$8, tuna \$9, crab cake \$10)

Dijon Chopped (gf) 9
Romaine, Cucumber, Tomato, Avocado, Carrot, Celery, Corn Radish, French Green Beans, Dijon Vinaigrette

Oriental Ginger (gf option available) 8
Romaine, Carrot, Water Chestnut, Almond, Chow Mein Noodle, Ginger Vinaigrette

Spinach & Beet (gf) 8
Baby Spinach, Red Beets, Red Quinoa, Avocado, Carrot, Pecan, Pepita, Toasted Pecan Vinaigrette

Nicoise (gf) 8
Bluebonnet Farms Mixed Greens, Cherry Tomatoes, Olives, French Green Beans, Fingerling Potato, Hard Boiled Egg, Dijon Vinaigrette

Avocado Caesar 8
Romaine, Cherry Tomatoes, Parmesan Cheese, Croutons, Avocado Caesar Dressing

SANDWICHES

Served with Choice of:

House Salad, House Made Chips, Fruit or French Fries

Dijon Burger 12
44 Farms Angus Beef, Grilled Onion, Bacon, Gouda, House Pickle, Arugula, Roasted Tomato Aioli (add an egg \$1)

Duck Club 12
House Made Brioche, Duck Confit, Bacon, Texas Black Gold Garlic Aioli, Romaine, Tomato, Pickled Red Onion

Croque Monsieur 10
House Made Brioche, Ham, Gruyere, Béchamel Sauce (add an egg \$1)

French Dip 12
House Made Baguette, Roast Beef, Grilled Onions, Horseradish Mayo, Swiss Cheese, Au Jus

Roasted Cider Turkey 10
House Made Seeded Bread, Brie, Apple Slaw, Apple Cider Mayo

Pimento Cheese – Served Toasted or Grilled 8
House Made Seeded Bread, Cheddar, Jalapeno

OPEN SANDWICH TRIO 10

Served on house made focaccia, lettuce or gluten free bread

Choose Three:

Chicken Salad (gf)
Arugula, Tomato, Pecan, Basil Pesto

Egg Salad (gf)
Pickle, Horseradish, Red Bell Pepper

Olive Salad (gf)
Pecan, Garlic Chive Aioli

Strawberry Goat Cheese (gf)
Balsamic Fig Jam, Arugula

Avocado (gf)
Radish, Dijon Aioli

Pimento Cheese (gf)
Cheddar, Roasted Red Pepper, Roasted Jalapeno

Side Choice of: House Salad, House Made Chips, Fruit or French Fries

ENTREES

Chicken Crepes 10
Roasted Chicken Breast, Spinach, Mushrooms, Onions, Béchamel Sauce, Swiss Cheese

Steak Frites 15
Grilled Marinated 44 Farms Flank Steak, Red Wine Reduction

Moules Frites 16
Fresh Mussels, Herbed White Wine Sauce

Served with Choice of: French Fries, French Green Beans or Cauliflower

Fresh Local Seasonal



BEVERAGES

Organic Iced Tea	2.5
House Made Lemonade	3
Fresh Squeezed Orange Juice	Sm.4/Lg.6
Topo Chico	2.5
Maine Root Sodas	3
<small>(Mexicane Cola, Diet Cola, Lemon-Lime, Doppelganger, Root Beer, Texas Red)</small>	
Drip Coffee	3
French Press Coffee	4
Latte	4
Cappuccino	4
Espresso	4
Ethiopian Yirgacheffe Cold Brew Coffee	6
Organic Specialty Hot Tea	3
<small>(English Breakfast, Green Sencha, Crimson Berry, Chamomile, Peppermint)</small>	

FROM THE BAKERY

Éclair	4
Tart	5
Cheesecake Cup	5
Cupcake	3
French Macarons	2 ea. or 22/dz
Brownie	4
Cookie	1.50 ea. or 3 for 4
Croissant/Chocolate Croissant	4
Scone	4
Muffin	3

**Whole Pies and Cakes Available for Order*

BITES - Served All Day

Charcuterie Board	18
<small>Artisan Cheeses, Cured Meats, Olives, Honeycomb, Dried Fruit, Crackers</small>	
Cheese Board	12
<small>Artisan Cheeses, Olives, Honeycomb, Dried Fruit, Crackers</small>	
Duck Sliders	10
<small>Duck Confit, Brie, Orange Marmalade, Hawaiian Slider Rolls</small>	
Coriander Dusted Cauliflower	6
<small>Served with House Ranch Style Dipping Sauce</small>	
Goat Cheese Fritter	8
<small>Spiced Honey, Arugula, Crostini</small>	
Gougeres	5
<small>A Dozen Bite Sized Herb and Cheese Infused Puffs</small>	

We love to support local and source here in our home state

Kubena Farms – Seguin, TX

Braune Farms – Geronimo, TX

Jenschke Farms – Fredericksburg, TX

Utility Research Garden – Jones Creek, TX

J&B Farms – Hondo, TX

Paramount Farms – Mission, TX

Johnson Backyard Garden – Austin, TX

Village Farms – Marfa, TX

Kitchen Pride Mushrooms – Gonzales, TX

Bluebonnet Farms - Marion, TX

Patty's Herbs – Pearsall, TX

Youngbloods Honey – Pearsall, TX

Texas Black Gold Garlic – San Antonio, TX

44 Farms – Campbell, TX

Pederson Farms, Hamilton, TX

Trainum Ranch – Kerrville, TX

Windy Meadows Family Farm – Campbell, TX

Mill King Milk – McGregor, TX

Vital Farms Eggs

Catering Available!

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Fresh Local Seasonal