

# LIMESTONE

## ▲ BISTRO ▲

COFFEE | PASTRIES | EATS

### LUNCH

11:00 AM – 2:00 PM

#### SHAREABLES

##### **Fried Brussels Sprouts**

Brussels sprouts, apple cider vinegar, parmesan, garlic aioli  
\$9

##### **Al Pastor Street Tacos**

pork al pastor, pineapple, cilantro, onion, salsa verde,  
corn tortillas  
\$12

##### **Parmesan Truffle Fries**

french fries, truffle, parmesan, garlic, parsley,  
served with a roasted garlic aioli  
\$10

#### SALADS

##### **Avocado Toast**

sourdough bread, avocado, Oro Bianco Blanco Fresco,  
everything bagel seasoning, micro greens  
\$13

fried egg +\$1.50

chef's wine pairing: prosecco \$8

##### **Caesar Salad**

romaine, parmesan cheese, house croutons, herbs,  
house Caesar dressing (wrap option available)  
\$12

avocado +\$2 | chicken +\$4

chef's wine pairing: sauvignon blanc \$10

##### **Orange Fennel Salad**

Cara Cara orange, fennel, bitter greens,  
fresh herbs, oil dressing  
\$14

chef's wine pairing: chardonnay \$10

#### MAINS

served with your choice of french fries or house chips  
upgrade: truffle fries/chips +\$2

##### **Chicken Salad Croissant**

house chicken salad, dill, fennel,  
toasted Texas pecans, cranberries  
\$16

chef's wine pairing: chardonnay \$10

##### **Pesto Chicken Sandwich**

chicken, basil pesto, sundried tomato pesto, mozzarella,  
ciabatta  
\$16

chef's wine pairing: pinot noir \$12

##### **Gyro**

seared lamb and Wagyu beef gyro, tzatziki,  
red onion, tomato, romaine, kalamata olives, OroBianco  
marinated feta  
\$17

chef's wine pairing: pinot noir \$12

##### **Limestone Burger**

double Wagyu beef patties, cheddar, roasted garlic aioli,  
bibb lettuce, tomato, onion, pickles, brioche bun  
\$17

chef's wine pairing: chianti \$12

##### **Braised Beef Sandwich**

red wine braised beef, Gruyère, caramelized onions,  
sourdough  
\$18

chef's wine pairing: red blend \$14

#### FOR THE KIDS

ages 12 and under

##### **Chicken Strips**

\$10

##### **Cheeseburger**

single patty, cheddar, brioche bun

\$10

##### **Grilled Cheese**

\$9

\*Ask your server about our gluten-free options.\*

Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg, or any product containing these raw or undercooked food items, may increase the risk of foodborne illness, especially if you have certain medical conditions.

# LIMESTONE

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## SUNDAY BRUNCH

9:30 AM – 1:30 PM

### ASSORTED PASTRIES

prices vary

### SHAREABLES

#### Chicken Waffle Bites

chicken, waffles, hot honey, rosemary  
\$10

### LIGHTER FARE

#### Avocado Toast

sourdough bread, avocado, Oro Bianco Blanco  
Fresco, everything bagel seasoning, micro greens  
\$13

fried egg +\$1.50

#### Grain Bowl

quinoa, sweet potato, sausage, fried egg, cheese,  
Brussels sprouts, micro greens, salsa  
\$13

### MAINS

#### Pancakes

blueberry compote, whipped butter, maple syrup  
\$12

#### French Toast

challah bread french toast, praline sauce  
\$14

#### Eggs Benedict

English muffin, Carver ham,  
hollandaise sauce, poached egg, chives  
\$14

#### Farmers Bowl

grits, potatoes, sausage, bacon, egg, cheese  
\$14

#### Biscuits and Gravy

biscuits, gravy, housemade sausage  
\$12

fried egg +\$1.50

### FOR THE KIDS

ages 12 and under

#### Kids Chicken & Waffles

chicken, waffles, maple syrup

\$10

#### Kids Breakfast

two scrambled eggs  
with your choice of bacon or sausage

\$10

#### Kids French Toast

banana bread french toast, syrup

\$10

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