BRUNCH

TO SHARE

DEVILED EGGS seed-mustard & dijon egg yolk filling, tabasco-bacon crumble, green onion — 9

POBLANO GUACAMOLE smashed avocado, roasted poblano peppers, caramelized onion, guajillo chili dust, fresh lime, cilantro & tortilla chips — 14

CITRUS AVOCADO grapefruit, orange, shaved fennel & burrata, meyer lemon aioli, sweet onion vinaigrette, mint — 14

CAMPANELLE MAC 'N' CHEESE creamy four-cheese sauce, bacon, green onion, breadcrumbs [add crabmeat +9, brisket +9, truffle +3] — 12

OYSTERS ON THE HALF SHELL* daily gulf or east coast oyster selections with accoutrement — MP

A LA CARTE

open-range egg 3 | multigrain toast 3 | crispy bacon 6
country sausage patties 6 | breakfast potatoes 6
seasonal fruit 4 | buttermilk biscuit 4
smoked gouda grits 5 | pommes frites 5

PASTRIES

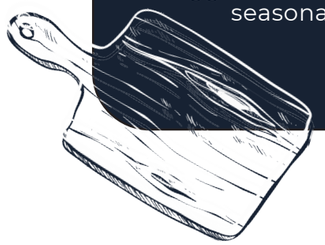
seasonal pop tart 4 | blueberry muffin 4 | cinnamon roll 6



ULTIMATE BRUNCH BOARD - 90

open-range scrambled eggs, crispy bacon, country sausage, breakfast potatoes, fried chicken tenders, Belgian waffle bites, deviled eggs, buttermilk biscuits, cinnamon roll & seasonal fruit with maple butter

[serves 4-6]



LOCALLY SOURCED. SEED OIL FREE.

We believe sustainability starts locally. By sourcing from Texas farms and partners, and keeping our kitchen seed oil-free, we're committed to serving food that's better for you and better for our community.



MIMOSAS

GLASS 8 | **CARAFE** 25
choice of juice: oj, cranberry, grapefruit, pineapple

FANCY GLASS 11 | **FANCY CARAFE** 32
bubbles + choice of boozy combo:
St. Germain & oj | Western Son lime & cranberry
St. Germain & pineapple | Calirosa Blanco & grapefruit

SOCIAL MOSA 49 | **FANCY SOCIAL MOSA** 58
2 bottles of bubbles + 2 mix-ins, serves 4-6
additional juices 3/ea | additional boozy combos 4/ea

BRUNCH

SMOKED SALMON BENEDICT* english muffin, sliced tomato, smoked salmon, poached open-range eggs, hollandaise, chives & everything bagel seasoning with arugula, garden tomato, red onion and parmesan salad — 25

STEAK & EGGS BOWL* marinated & seared skirt steak, garlic butter au jus, jasmine rice pilaf, two sunny-side up open-range eggs, arugula pesto, green onion — 27

BISON HASH* 100% grass-fed and pasture-raised Force of Nature ground bison & breakfast potato hash, crispy bacon, sausage gravy, two sunny-side up open-range eggs, green onion — 27

CHEESY BACON BENEDICT* house-made buttermilk biscuit, New School American cheese, crispy bacon, poached open-range eggs, lemon hollandaise, chives, breakfast potatoes & seasonal fruit — 20

RANCH STYLE EGGS* crispy corn tostadas, house-smoked brisket, two sunny-side up open-range eggs, black beans, warm tomatillo salsa, pico de gallo, cotija, cilantro, and green onion [add avocado +3] — 20

SHRIMP & GRITS* sautéed gulf shrimp, lemon garlic butter, bacon, tomato, corn, green onion, tabasco shallot butter, smoked gouda grits, two sunny-side up open-range eggs — 28

GARDEN OMELETTE* three open-range eggs, garden tomato, mushroom, spinach, sweet onion, cheddar cheese, soft herbs, breakfast potatoes [add avocado +3] — 18

CHICKEN & WAFFLE Belgian buttermilk waffle, crispy chicken tenders, warm maple syrup butter [make it spicy +2] — 22

THREE EGG BREAKFAST* three open-range eggs cooked your way, multigrain toast, crispy bacon, breakfast potatoes, seasonal fruit — 19

FRENCH TOAST buttery brioche dipped in citrus-vanilla custard, seasonal fruit compote, candied pecans, warm maple syrup butter & powdered sugar — 18

BUTTERMILK PANCAKES triple stack with warm maple syrup butter & powdered sugar [add chocolate chips +2, banana pecan +3] — 15

We are unable to split checks for parties of 8 or more. Additionally, parties of this size are subject to a service fee of 20%.

Atkinson Farms | Blue Horizon | Mill King | Force of Nature
Houston Dairymaids | Della Casa Pasta | Vital Farms | Slow Dough Bread Co
Fredlyn Nuts | Stroope Honey Farms | Greenway Coffee | Enso Matcha

BEVERAGES & MORE ON THE BACK



SALADS & SANDWICHES

CLASSIC CAESAR* little gem lettuce with parmesan, black pepper, white anchovy, rustic croutons, caesar dressing — 15

HARVEST SALAD curly kale and hearty greens with brussels sprouts, green apples, candied pecans, & gorgonzola with maple balsamic vinaigrette — 15

GREEK SALAD little gem lettuce, spinach, garden tomato, olive, cucumber, bell pepper, red onion, celery, pepperoncini, feta & lemon oregano vinaigrette, sumac hummus spread, pita — 17

CRUNCHY NOODLE & CHILLED GULF SHRIMP SALAD* chilled noodles, ginger-sesame peanut dressing, crunchy wonton strips, cabbage, jicama, cucumber, carrot, red onion, peanuts, viet-herb mix — 25

STEAK & BLUE CHEESE SALAD* seared skirt steak, gorgonzola, little gem lettuce, garden tomatoes, carrot, bacon, chives, blue cheese dressing — 25

ADD: avocado +3 | bacon +3 | grilled chicken +6.5 grilled shrimp +9 | chilled shrimp +10 | salmon +10 crabmeat +9 | plant-based protein +6

DRESSINGS: caesar | ranch | honey-dijon | blue cheese maple balsamic vinaigrette | ginger-sesame peanut sweet onion vinaigrette | lemon-oregano vinaigrette

BLT SANDWICH crispy bacon, lettuce & sliced tomato, over-easy open-range egg*, garlic aioli, toasted multigrain with house chips [add avocado +3] — 14

TURKEY CLUB sliced turkey, honey ham, crispy bacon, sliced tomato, lettuce, cheddar & swiss cheese, honey-dijon, ciabatta with house chips — 18

BUTCHER BURGER* two all-beef smash patties, shaved onion, New School American cheese, sliced tomato, lettuce & house-made dill pickles, garlic aioli, potato bun with pommes frites [cacio e pepe your pommes frites +3] [add avocado +3, egg +3, bacon +3] — 19

GRILLED CHICKEN SANDWICH marinated chicken breast, sliced tomato, red onion, swiss cheese, garlic aioli & arugula pesto, brioche bun with pommes frites — 18

Gluten-friendly buns and/or plant-based protein available by request.

SOCIAL HOUR

M-F 2-6P & 8:30-CLOSE

SELECT
House Cocktails 10 | Glasses of Wine 7
Wine Bottles 25
Beers 5 | Mocktails 7

and a variety of
SHARABLES

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

DAILY GATHER