BRUNCH MENU

Fried Chicken and Waffles $19.95
homemade honey butter and maple syrup

Buttermilk Pancakes $14.95
homemade honey butter and maple syrup

Chilaquiles $16.95
corn tortillas, scrambled eggs, sour cream, cotija cheese, avocado, salsa verde

Breakfast Burrito Bowl $16.95
cheddar-scrambled eggs, brisket hash, pinto beans, avocado, pico de gallo, flour tortilla on the side

Bacon, Egg & Cheese $14.95
scrambled eggs, cheddar cheese, crispy bacon, sesame brioche roll

Avocado Toast $17.95
seven-grain bread with avocado, two eggs (any style) and brisket hash

Brisket Omelet $19.95
American cheese, bacon, buttered toast

Morgan’s Brisket Hash & Eggs $17.95
brisket hash, two eggs (any style), buttered toast

Fresh Hot Coffee or Tea $4.50
spring 2024

COCKTAILS

Bloody Mary
vodka, tomato juice, horseradish, olive juice, pickle juice, black pepper, celery and candied bacon $16.50

Mimosa
prosecco, orange juice $15.50

Screwdriver
vodka, orange juice $12.50

Texas Two Step
bourbon, sweet tea, lemon $13.95

Ginger Fresca
vodka, ginger fresh-squeezed lemonade, lemon $14.50

Smoky Jalapeño Margarita
jalepeno-infused tequila, mezcal, fresh lime $15.50

Brooklyn Gin & Juice
gin, grapefruit juice, fresh lime $14.50

Prospect Punch
rum, pineapple, orange, fresh lime and grenadine $15.95

WINE

Prosecco $14.95
Sparkling Rose $15.95
Sauvignon Blanc $11.95
Pinot Grigio $11.95
Malbec $12.50
Cabernet Sauvignon $12.50

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