

# BRUNCH MENU

SERVED SAT & SUN 10A-2P

## STARTERS

- BRIE BRÛLÉE**  ..... 18  
TEMPERED HONEY-WHIPPED SPREADABLE BRIE CREMA, CARAMELIZED SUGAR CRUST, PISTACHIO DUST, COCKTAIL CHERRY, STRAWBERRY JAM, GRILLED BREAD
- BISCUIT FLIGHT** ..... 12  
HOT HONEY, WHIPPED CINNAMON BUTTER, STRAWBERRY JAM
- AVOCADO TOAST** ..... 19  
PESTO, AVOCADO, SCRAMBLED EGGS, GOAT CHEESE MOUSSE, PICKLED RED ONIONS, FRESCO PEPPERS, CITRUS SALAD, SOURDOUGH
- CAST IRON CINNAMON ROLL** ..... 12  
FRESH BAKED SWEET DOUGH, BROWN SUGAR AND CINNAMON FILLING, LAVENDER CREAM CHEESE ICING

- YOGURT PARFAIT**  ..... 10  
ROASTED APPLES, YOGURT, CANDIED PUMPKIN SEEDS, GRANOLA, CARAMEL GANACHE
- RELISH TRAY** ..... 26  
CHEF'S SELECTION OF ARTISAN MEATS & CHEESE, HOUSE PICKLED VEGETABLES, BREAD CRISPS
- GUACAMOLE**  ..... 15  
SMASHED AVOCADO, QUESO FRESCO, TORTILLA CHIPS
- CHORIZO TOAST** ..... 24  
SOURDOUGH, HOUSE GUACAMOLE, POTATOES, CHORIZO, POACHED EGGS, GOAT CHEESE, PICKLED ONIONS

## SOUPS & SALADS

ENHANCE YOUR SALAD BY ADDING YOUR CHOICE OF PROTEIN

- FRENCH ONION SOUP**  ..... 14  
CARAMELIZED ONION, HERBED BEEF STOCK, CROSTINI, GRUYERE CHEESE
- LOBSTER BISQUE**  ..... 17  
HOUSE-MADE LOBSTER STOCK, SHERRY, AMARETTO, CREAM, CLAW MEAT

- CHOPPED SALAD**  ..... 15  
ROMAINE, RED ONION, ORANGE, FENNEL, CHERRY TOMATO, CUCUMBER, SHAVED PARMESAN, PEPPERONCINI, SMOKING GOOSE SALAMI
- CAESAR SALAD** ..... 14  
HEARTS OF ROMAINE, PARMESAN, HOUSE BAKED CORNBREAD CROUTONS
- BEETS & PEACHES**  ..... 15  
GOLDEN & RED BEETS, PEACHES, GOAT CHEESE MOUSSE, ARUGULA, CANDIED PUMPKIN SEEDS

## BREAKFAST SPECIALTIES


SUB EGG WHITES OR PLANT BASED EGGS +2

- FOUNTAIN ROOM SPREAD** ..... 18  
TWO EGGS ANY STYLE, CHOICE OF FISCHER FARMS SAUSAGE OR OLD MAJOR PEPPER BACON, BREAKFAST POTATOES, TOAST
- STEAK & EGGS**  ..... 32  
8OZ FISCHER FARMS SKIRT STEAK, CARAMELIZED MUSHROOMS, TWO EGGS ANY STYLE, CHIMICHURRI, BREAKFAST POTATOES
- CHICKEN & WAFFLES** ..... 20  
MALTED BELGIAN WAFFLES, HAND-BREADED BONELESS CHICKEN THIGHS, LEMON PEPPER, KOREAN CHILI GLAZE
- BISCUITS & GRAVY PLATTER** ..... 16  
HOUSE-MADE PORK SAUSAGE GRAVY, BUTTERMILK BISCUITS, BREAKFAST POTATOES, TWO EGGS ANY STYLE
- FRENCH TOAST** ..... 16  
SEASONAL FRESH FRUIT, CARAMEL, WHIPPED BUTTER, BRIOCHE

- OMELETTE**  ..... 18  
HERB CREAM CHEESE, SMASHED AVOCADO, SIDE CITRUS SALAD
- BURRITO** ..... 17  
CHORIZO, EGGS, CHEDDAR, PICO, PAPRIKA AIOLI, BREAKFAST POTATOES, CITRUS SALAD
- BENEDICT** ..... 20  
BRAISED BEEF BRISKET, ANCHO CHILI HOLLANDAISE, SOURDOUGH, BREAKFAST POTATOES
- BREAKFAST HASH** ..... 24  
CRISPY POTATOES, CHEDDAR, BRAISED BRISKET, CHIMICHURRI, EGGS, AVOCADO, PICKLED ONIONS, TOAST
- SHRIMP & GRITS** ..... 24  
CHEDDAR GRITS, CAJUN SHRIMP, OLD MAJOR TEXAS HOT LINK, CREOLE SAUCE

## SANDWICHES

SERVED WITH YOUR CHOICE OF BREAKFAST POTATOES, FRENCH FRIES, OR FRESH FRUIT. ADD A FRIED EGG TO ANY SANDWICH +2

- CRISPY CHICKEN SANDWICH** ..... 20  
THIGH MEAT, PEPPER JACK CHEESE, GUACAMOLE, FRIED EGG, OLD MAJOR BLACK PEPPER BACON
- WAGYU BURGER**  ..... 25  
AGED CHEDDAR, OLD MAJOR PEPPER BACON, BREAD & BUTTER PICKLES, ONION JAM, TOASTED BRIOCHE

- BREAKFAST SANDWICH**  ..... 15  
OLD MAJOR PEPPER BACON, SCRAMBLED EGGS, CHEDDAR
- PRIME RIB FRENCH DIP** ..... 28  
SHAVED PRIME RIB, GRUYERE, ONION JAM, AU JUS, HORSERADISH CREAM, ARTISAN ROLL

## BEVERAGES

- CAPPUCCINO** ..... 6
- LATTE** ..... 6
- ORANGE JUICE** ... SMALL 4 LARGE 6
- FRENCH PRESS** ..... 6
- DRIP COFFEE** ..... 5  
ETHIOPIAN BLEND SOURCED  
LOCALLY FROM HUBBARD & CRAVENS  
COFFEE COMPANY
- ESPRESSO** ... SINGLE 4 DOUBLE 6
- RISHI HOT TEA** ..... 5  
LAVENDER MINT, CHAMOMILE,  
TURMERIC GINGER, EARL GREY,  
ENGLISH BREAKFAST, JASMINE GREEN

## À LA CARTE

- OLD MAJOR PEPPER BACON 5 • FISCHER FARMS SAUSAGE 5  
BUTTERMILK BISCUIT 4 • FISCHER FARMS TURKEY CHORIZO 5  
SEASONAL FRESH FRUIT 4 • BREAKFAST POTATOES 4  
BELGIAN WAFFLE W/ WHIPPED BUTTER & MAPLE SYRUP 7  
BISCUITS & GRAVY 9 • TWO EGGS ANY STYLE 5

for parties of 7 or more, a 20% gratuity will be included

HOT TOWELS ARE AVAILABLE UPON REQUEST

 CONTAINS NUTS  GLUTEN FREE OPTIONS AVAILABLE ♦ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness. 11/25