

TRAVELER'S TABLE



Black Friday Brunch Prix Fixe Menu

\$26 per person, plus tax and gratuity

SMALL PLATES

(Choice of)

TROPICAL FRUIT PLATE

Haupia coconut pudding, coconut cream caramel (V)

SHIITAKE EDAMAME DUMPLINGS

steamed vegetable dumplings, garlic, ginger, cilantro, pickled shiitake, fresno chiles, mushroom soy (V)

MORNING CHURROS

Mexican hot chocolate, cajeta, strawberry atole

BREAKFAST BREAD PUDDING

griddled bourbon bread pudding, salted caramel sauce, vanilla crème anglaise, fresh blackberries, powdered sugar

HOMEMADE BISCUITS & GRAVY

buttermilk biscuits, sawmill gravy

STUFFED PÃO DE QUEIJO

Brazilian cheese bread, linguica sausage, sofrito, chimichurri

ENTRÉES

(Choice of)

CUSTARD LAVA FRENCH TOAST

custard stuffed milk bread, jackfruit crème anglaise, tropical fruit

LOUISIANA FRIED CHICKEN*

mascarpone grits, buttermilk biscuit, sawmill gravy, Crystal butter, fried egg

HILL COUNTRY BRISKET & CORNBREAD*

pecan-smoked brisket, hatch chile cornbread, potato-sofrito hash, tomatillo salsa, cotija cheese, BBQ sauce, fried egg

FRENCH TRUFFLED HAM, MUSHROOM & BRIE OMELETTE

French ham, confit cremini mushrooms, caramelized onions, truffled brie mornay, roasted potatoes, mixed greens

SHRIMP & GRITS

mascarpone cheese grits, applewood smoked bacon, New Orleans beer BBQ sauce, crispy shallots

VEGETABLE CHILAQUILES SUIZOS*

crispy tortilla chips, green suiza sauce, crispy tofu, vegan goat cheese crema, broccolini, cauliflower, carrots, cherry tomatoes, cilantro (V)

CHILAQUILES SUIZOS*

(ROASTED CHICKEN OR SKIRT STEAK)

crispy tortilla chips, green suiza sauce, cotija cheese, crema fresca, fried egg

20% Gratuity Added to Parties of 6 or More

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness. Please note that some food items we prepare may contain nuts or trace amounts of nuts. Please alert your server with any concerns.