



Brunch

BERRIES & CREAM

mixed berries, whipped ricotta, granola, honey
\$14.00

PASTRY BOARD

assorted fresh baked pastries
\$18.00

QUICHE LORRAINE

bacon & gruyere, arugula salad
\$19.00

AVOCADO TOAST

poached eggs, seasonal vegetables, goat cheese
\$20.00

WILD MUSHROOM OMELETTE

goat cheese, spinach, bacon, toast, potatoes
\$22.00

SMOKED SALMON & AVOCADO BREAKFAST SANDWICH

dill cream cheese, capers, onion, arugula,
over easy egg, grapefruit brulee
\$26.00

FOIE GRAS PAIN PERDU

strawberry, candied pecan,
sunny quail eggs, rosemary-maple jus
\$39.00

STEAK & EGGS

6 oz. prime tenderloin, bacon, biscuit, potato, bearnaise
\$44.00

SIGNATURE BRUNCH BURGER

chive aioli, grilled onion,
gruyere, bacon, hollandaise
\$21.00 | ADD EGG +\$4.00

TEXAS PANCAKES

candied pecans, vanilla-poached pear, bacon
\$19.00

PORK BELLY BENEDICT

biscuit, pimento cheese, bourbon maple glaze,
spinach, hollandaise
\$26.00

BUTTERMILK FRIED TEXAS QUAIL

biscuit, venison sausage gravy, sunny eggs
\$32.00

SCALLOPS

charred corn & leek risotto, avocado, sunny egg, salsa verde
\$59.00

BRUNCH CAESAR SALAD

parmesan, croutons, bacon, soft boiled egg
\$19.00

Caviar Service

RUSSIAN ROYAL OSETRA CAVIAR

classic accoutrements, brioche
\$185

Sides

FRESH FRUIT

\$8.00

CHIMICHURRI POTATOES

\$7.00

BACON

\$6.00

BISCUIT & JAM

\$4.00

TOAST

\$2.00

ONE EGG

\$4.00

Coffees & Juices

ESPRESSO

single \$4.00/ double \$6.00

CAPPUCCINO

\$6.00 / with vanilla \$7.00

MACCHIATO

\$6.00

LATTE

\$7.00

FRENCH PRESS

small \$9.00/ large \$17.00

ASSORTMENT OF

FRESH-SQUEEZED JUICES

\$9.00

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

