



## 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  
\$195

## 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.