



Brunch

BERRIES & CREAM

mixed berries, whipped ricotta, granola, honey
\$16.00

PASTRY BOARD

assorted fresh baked pastries
\$20.00

QUICHE LORRAINE

bacon & gruyere, arugula salad
\$20.00 | ADD HOLLANDAISE + \$4

AVOCADO TOAST

seasonal vegetables, soft boiled egg, Manchego
\$24.00

SMOKED SALMON OMELETTE

herbed goat cheese, spinach, capers,
bacon, toast, potatoes
\$28.00

STEAK & EGGS

6 oz. prime tenderloin, bacon,
biscuit, potato, bearnaise
\$49.00 | SUBSTITUTE TEXAS
WAGYU STRIPLOIN +\$30.00

TEXAS PANCAKES

candied pecans, vanilla-poached pear, bacon
\$22.00

BRUNCH BURGER

bacon, gruyere, sunny egg, arugula, onion,
heirloom tomato, truffle aioli
\$26.00

PORK BELLY BENEDICT

biscuit, pimento cheese, bourbon-maple glaze,
spinach, hollandaise
\$29.00

BREAKFAST SANDWICH

venison sausage, sharp cheddar, scrambled egg,
hollandaise, grilled jalapeno, arugula
\$28.00

FRIED OYSTERS

poblano creamed corn, bacon, potatoes
\$34.00

SIGNATURE BREAKFAST

bacon, 2 eggs your way,
biscuit, grapefruit brulee
\$28.00

PAIN PERDU

yuzu curd, blueberry-lavender compote,
marcona almond, chantilly cream
\$20.00 | ADD FOIE GRAS +\$38

Caviar Service

RUSSIAN ROYAL OSETRA CAVIAR

classic accoutrements, brioche
\$195

Sides

FRESH FRUIT | \$10.00

CHIMICHURRI FINGERLING POTATOES
\$9.00

BACON | \$8.00

BISCUIT & JAM | \$5.00

TOAST | \$3.00

ONE EGG | \$5.00

GRAPEFRUIT BRULEE | \$8.00

HOLLANDAISE | \$4.00

BEARNAISE | \$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.

