

# BRUNCH

## **Smoked Brisket Benedict**

Smoked Brisket, Buttermilk Biscuit, Baby Spinach, Two Fried Eggs,  
Hollandaise, served with Breakfast Potatoes 18

## **Classic Breakfast**

Two Fried Eggs, Breakfast Potatoes, Bacon,  
Toast and House Preserves 14

## **Brisket Bruncheladas**

Smoked Brisket, Cheese Enchiladas, Two Fried Eggs,  
Guajillo Red Sauce, Mexican Rice 18

## **Gulf Shrimp and Grits**

Jumbo Shrimp, Homestead Gristmill Grits,  
Cherry Tomatoes, Trinity, Tasso Ham, Creole Cream Sauce 28

## **Market Pancakes**

Three Buttermilk Pancakes, Real Maple Syrup 10  
\*Ask your server about the Pancake of the Day

## **Avocado Toast**

Smashed Avocado, Baby Tomatoes, Arugula, Pickled Red Onion 12  
+Smoked Salmon 4  
+Hard Boiled Egg 2

# SIDES

## **Homestead Gristmill Grits**

Tillamook Cheddar, Tasso Ham, Green Onions 6

## **Breakfast Potatoes 6**

## **Two Fried Farm Eggs 4**

## **Toast and House Preserves 3**

# SIGNATURE BRUNCH COCKTAILS

## **Strange Currencies**

Local Yocal Elijah Craig, Bacardi Spiced Rum, Mint, Lime 14

## **Jackie O**

Rittenhouse Rye, Martini and Rossi Fiero,  
Pierre Ferrand Curacao, Lemon, Gomme Syrup 13

## **Texas Sunrise**

Aperol, Orange Juice, Lemon, Heavy Cream,  
Brown Sugar Simple, Egg White 12

## **Oaxaca Flocka Flame**

Lunazul Tequila, Illegal Mezcal, Ancho Reyes Verde,  
Cholula, Jalapeño 12

# CLASSIC BRUNCH COCKTAILS

## **Mimosa**

Fresh Squeezed Orange Juice, Bubbles 6

## **Mimosa of the Day**

Ask Your Server 7

## **Mimosa Carafe**

Fresh Squeezed Orange Juice, Bubbles 17

## **Bloody Mary**

House-made Bloody Mix, House-Infused Vodka 9

