# BRUNCH

### Steak & Eggs

6oz Wagyu Sirloin, Breakfast Potatoes, Two Fried Eggs, Chimichurri 32

### **Brisket Bruncheladas**

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

#### **Smoked Brisket Benedict**

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

## **Breakfast Burger**

5oz House Ground Wagyu Beef Patty, Gruyere, Shredded Hash Browns, One Over Easy Egg, Bacon, Smashed Avocado, Bibb Lettuce, Sautéed Onion, Dijonnaise, Burger Bun 18

#### **Brisket Hash**

Smoked Brisket, Breakfast Potatoes, Spinach, Two Fried Eggs, BBQ Hollandaise, served with Texas Toast 16

### Classic Breakfast

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

### Seasonal Pancakes

Peach Preserves, Candied Pecans, Sorghum Butter, Maple Syrup, Powdered Sugar 13

## **Avocado Toast**

Smashed Avocado, Baby Tomatoes, Arugula, Pickled Red Onion12 +Smoked Salmon 4 +Hard Boiled Egg 2

## SIDES

Smoked Pimento Grits 9
Breakfast Potatoes 6
Two Fried Farm Eggs 4
Toast and House Preserves 3

Thick Cut Candied Bacon 9
Applewood Smoked Bacon 3
House-made Biscuit & Gravy 3
House-made Biscuit & Jam 3

# SIGNATURE BRUNCH COCKTAILS

## Citrus Grove Spritz

Darnley's Gin, Mandarin Napoleon, Giffard Pêche de Vigne, Lemon, Cilantro 14

## **Spicy Mangorita**

Habanero-Infused Cazadores Blanco, Lalo, Mango Purée, Dry Curacao, Agave, Burlesque Bitters, Lime, Pomegranate 15

## **Lazy Sunday**

Principe De Los Apostoles Mate Gin, Cocchi Americano, Chareau, Lime, Ginger 14

### Coco Yocal

Pineapple-Infused Weber Ranch Vodka, Planteray Cut & Dry, Pierre Ferrand Dry Curacao, Brown Sugar, Lemon, Orange Bitters, Egg White 14

# 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

