

M A I N

KITCHEN

Breakfast

From The Bar

BREAKFAST BUFFET ↪ 25
 Omelets, Eggs Any Style, Breakfast Meats, Potatoes, Pancakes, Assorted Breads, Charcuterie Meats & Cheeses, Seasonal Fresh Fruit, Assorted Dry Cereals, Oatmeal, Greek Yogurt, House Made Pastries. Includes Freshly Brewed Coffee Or Tea

Healthy

GREEK YOGURT & GRANOLA 10
 Mixed Berries, Local Honey

FRUIT BOWL ↪ 10
 Seasonal Fruit, Whipped Vanilla Mascarpone

OATMEAL 10
 Raisins, Brown Sugar, Texas Pecans

GARDEN VEGETABLE FRITTATA ↪ 16
 Farm Fresh Eggs, Seasonal Vegetable Fricassee

Classics

MALTED BUTTERMILK PANCAKES 16
 Add Chocolate Chips, Bananas or Blueberries
 Cultured Butter, Maple Syrup, Fresh Mixed Berries

BREAKFAST CHORIZO BURRITO 17
 Spinach Tortilla, Scrambled Eggs, Cheddar, Chorizo, Salsa
 Refried Beans, Home Fries

BELGIAN WAFFLES 16
 Cultured Butter, Maple Syrup, Fresh Mixed Berries

BANANA WALNUT FRENCH TOAST 18
 Cultured Butter, Maple Syrup, Fresh Mixed Berries

FARM FRESH BREAKFAST ↪ 18
 Two Eggs Any Style, Breakfast Meat, Home Style Potatoes
 Served with Choice of Toast

Texas

AVOCADO TOAST BREAKFAST 16
 Pugliese Toast, Fresh Avocado, Radish, Cotija Cheese
 Two Eggs Any Style, Applewood Smoked Bacon or Chicken sausage

TEXAS BENEDICT 19
 English Muffin, House Smoked Brisket, Poached Eggs
 Hollandaise Sauce, BBQ Sauce, Fresh Tomatoes

SHRIMP & GRITS 21
 Gulf Shrimp, Southern Cheese Grits, Enchilada Sauce

FRONTIER BREAKFAST TACOS 18
 Warm Flour Tortillas, Farm Fresh Scrambled Eggs,
 Cheddar, Salsa, Green Onion, Applewood Smoked Bacon

Sides

TOAST	4	BREAKFAST POTATOES	6
BACON	4	ENGLISH MUFFIN	4
CHICKEN SAUSAGE	4	BAGEL	5
EGGS (EACH)	3	BREAKFAST PASTRIES	4

↪ Denotes an item that can be made gluten-free

18% gratuity will be added to parties of 6 or more guests

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness, especially if you have certain medical conditions.