

Texas Brunch

4/19/2024

Presented by Chef Annalese Hosch, Maitre d' Nadia Karjadi,
and Pastry Chefs Kaycee Tillman, Chloe B., Lucy L., Zoe S., & Noah D.

CAST IRON CARBS

Pecan Orange Scones (contains wheat, tree nuts)
Texas State Bread: Jalapeño-Cheddar Pan de Campo (contains wheat, dairy)
Complementary Peach Soup Shooters

STARTERS

Hey Sugar! Picture This:

Smoked Bacon-Wrapped Shrimp
swimmin' in gooey pimento grits
& candied jalapeño hot sauce
Make your taste buds dance!
(Contains shellfish, dairy)

Yes Darlin'!

Roasted Red Beet Salad
with mixed greens, creamy whipped goat cheese,
arugula pesto, heirloom tomatoes, & crushed
pistachios, kissed with our secret vinaigrette
(Gluten-free; contains tree nuts, dairy)

MAIN COURSE

Feast your eyes on our

Spicy Southern Fried Chicken atop **Golden-Brown Cornbread Waffles**,
coated in homemade whipped butter & Shiner Bock maple glaze,
paired with Jack Danny's honey bourbon collards
(Contains alcohol, wheat)

Ion wannit if momma ain't made it!

Lone Star Chicken-Fried Steak smothered with creamy brown gravy
served with spicy breakfast potato medley & fried egg

I said Ion wannit!!

How 'bout with a breakfast pork sausage?
(Contains egg, dairy. Gluten-free option available)

So what, you eat rabbit food or somethin'?

Lion's Mane Steak with crispy golden heirloom tomato & microgreens,
plus deep-fried goat cheese in refreshing gazpacho
Vegetarian option
(Contains wheat, dairy)

SATISFY YOUR SWEET TOOTH

Warm n' Fluffy
Cinnamon Roll
with maple cream cheese frosting.
(Gluten-free)

Sweet n' Salty
Pecan Tart
with dark chocolate
(Gluten-free)

Silky Banana Puddin'
with Italian meringue
& bananas flambéed to order

REFRESHER

Peach Hibiscus Arnold Palmer