



## Mothers Day Brunch

\$75 per person

Young guests 5 and under eat free

### charcuterie

**cured** | calabrese salami, bentons ham, mortadella, prosciutto, porchetta |

**creamery** | sharp shooter cheddar, farmers cheese, herbed goat cheese, point reyes bleu |

**enhancement** | local honey, grain mustard, dried fruits, house pickled vegetables, crackers |

### greens & more

**farm greens** | cucumber, tomato, onion, chipped carrots, heirloom tomatoes |

**romaine** | garlic croutons, shaved parmesan, SER caesar dressing |

**greek parfait** | TX honey, house made granola, Parfait, fresh berries |

**fruit** | chefs selection of farm fresh fruits |

### seafood

**grouper** | cedar plank roasted, summer fruit relish, citrus beurre blanc |

**oysters** | cocktail sauce, horseradish, apple mignonette |

**crab claws** | pepper mash remoulade, clarified butter |

**salmon** | house cured, capers, mini bagels, hard boiled eggs, cream cheese |

**shrimp & grits** | grist mill grits, smoked tomatoes, house chorizo gravy |

**tiger prawns** | house made cocktail sauce |

### brunch

**chicken and waffles** | candied hot sauce chicken, strawberry pickles, waffles |

**frittada** | jalapeno peppers, foraged mushrooms, white cheddar, smokey tomatoes |

**quiche** | egg whites, beef bacon, french onions |

**biscuits** | sawmill gravy, pepper gravy |

**bacon** | applewood smoked, hickory smoked, candied |

**TX benedict** | english muffins, smoked brisket, maple-bourbon hollandaise |

**eggs** | scrambled eggs, fresh herbs |

**boar benedict** | braised boar, tomato jam, chicharrones |

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS  
PARTIES OF 8 OR MORE WILL HAVE AN AUTOMATIC TWENTY PERCENT SERVICE CHARGE ADDED TO THEIR CHECK

*Mike Shetsky* | Executive Chef | *Joe Garza* | Executive Pastry Chef |

*Steven Johnston* | Sous Chef

## bread & muffins

blueberry muffins

corn muffins,

danishes

croissants

baguettes

multigrain loafs

## pasta

mac and cheese | farmers cheese, cavatappi pasta, fresh truffles, summer baby vegetables |

gnocchi | pancetta cream, peas |

bucatini | heirloom tomato, fresh basil, parmesan |

## butcher block

ham | bourbon maple glaze |

prime rib | truffle bordelaise, apple horseradish |

poppers | gruyere cheese popovers |

chicken | white bbq, smoke |

## sides

stuffing | corn bread, jalapeno |

potatoes | yukon gold potatoes, bone marrow butter |

foraged mushrooms | trumpet, oyster, beech mushrooms |

collards | beef bacon, IPA vinegar |

asparagus | smoke, lemon-thyme hollandaise |

brussels | dr. pepper glaze, smoked onions |

## sweets

pecan tarts, almond macarons, carrot cake, lemon meringue tarts, truffle pops, mini red velvet cakes, mini chocolate cream pies, bread pudding, chocolate covered strawberries, white chocolate mousse, caramel mousse cones.

crepes | sweet and savory crepes |

A sweet surprise for all the wonderful mothers from our  
Executive Pastry Chef Joe Garza

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