

SER

STEAK + SPIRITS



Thanksgiving Day Brunch

Thursday November 23, 2017 10:30am–1:30pm

\$75++ per person

\$39++ for young guests 5–12 years of age

young guests under 5 eat free

charcuterie

cured | *calabrese salami, benton's ham, braesola, speck* |

creamery | *sharp shooter cheddar, farmer's cheese, sweet grass, point Reyes blue* |

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

greens & more

harvest salad | *candied pecans, cranberries, poached pears, apple-sorghum vinaigrette* |

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

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

fruit | *chef's selection of farm fresh fruits* |

seafood

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

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

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

tiger prawns | *house made cocktail sauce* |

brunch

waffles | *honey butter, bourbon barrel aged syrup* |

frittata | *jalapeno peppers, foraged mushrooms, white cheddar, smoked tomatoes* |

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

biscuits | *sausage gravy, pepper gravy* |

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

TX benedict | *english muffins, smoked brisket, spiced hollandaise* |

eggs | *scrambled eggs, fresh herbs* |

bread & muffins

blueberry muffins

corn muffins

danishes

croissants

baguettes



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 |

pasta

mac and cheese | *farmer's cheese, cavatappi pasta, fresh truffles* |

gnocchi | *roasted pumpkin* |

linguini | *heirloom tomato, fresh basil, parmesan* |

carving

ham | *bourbon maple glaze* |

prime rib | *truffle bordelaise, apple horseradish* |

turkey | *cranberry gastrique, candied yams* |

salmon | *cedar plank roasted, sauce escabeche* |

sides

stuffing | *corn bread, jalapeno* |

potatoes | *yukon gold potatoes, bone marrow butter* |

foraged mushrooms | *trumpet, oyster, beech* |

haricot verts | *mushroom gravy, crispy fried onions* |

asparagus | *TX olive oil* |

brussels | *balsamic glazed, smoked onions* |

sweets

bread pudding | *croissants, maple-bourbon ice cream* |

pecan pie | *TX pecans, vanilla ice cream* |

cast iron apple pie | *salted caramel, fall apples* |

crepes | *sweet and savory* |

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