



STEAK + SPIRITS

ATOP THE ANATOLE

Mother's Day Brunch

\$79 Adults

\$39 for Younger Guest 5-12

4 & Under Eat Free

brunch

chicken and waffles | *fresno spiced chicken, soy caramel* |

frittata | *pancetta, foraged mushrooms, parmesan* |

biscuits | *pepper bacon gravy* |

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

benedict | *english muffins, short rib, citrus thyme hollandaise* |

eggs | *scrambled eggs, fresh herbs* |

pork belly hash | *braised pork belly, sweet potatoes, aji panca, poblano-lime cream* |

greek trifle | *TX honey, housemade pound cake, fresh berries, toasted walnuts* |

fruit | *chefs selection of farm fresh fruits* |

bread & muffins

blueberry muffins

danishes

croissants

baguettes

multigrain loaves

charcuterie & fromage

cured | *smoked ham, spanish chorizo, mortadella, duck prosciutto* |

creamery | *p'tit basque, housemade lemon & black pepper cheese, boucheron, rogue smokey blue* |

accompaniment | *local honey, mustard fruit, carrot-orange jam, house pickled vegetables, lavash* |

from the garden

mixed greens | *red onions, breakfast radish, dijon vinaigrette* |

romaine | *shaved parmesan, anchovies, garlic tuile, SER caesar dressing* |

healthy grain farm salad | *red quinoa, faro, avocado, dates, sunflower seeds, lemon poppy seed vinaigrette* |

seafood

ancho marinated sea bass | *fava & corn succotash, bordelaise* |

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

crab claws | *dijon beurre blanc, clarified butter* |

house cured salmon | *capers, pickled red onions, mini bagels, hard boiled eggs, dill cream cheese* |

prawns | *housemade cocktail sauce* |

bake clam casino | *pickled radish remoulade, harissa salt* |

carving station

texas honey ham | *maple chili glaze, corn bread muffins, shiner bock cherry mustard, sautéed brussel sprouts* |

herb crusted rib eye | *smoked black garlic potato puree, cumin scented garden carrots, horse radish au jus* |

desserts

assorted desserts & pastries