

— B R U N C H —

CORN MUFFINS

WARM CORN MUFFINS WITH MIXED BERRY JAM AND WHIPPED SALTED BUTTER / 5

YOGURT BOWL

FRESH FRUIT, GRANOLA AND HONEY / 9

GRILLED ASPARAGUS SALAD

WARM FARRO, BLUE HERON FETA, BUCKWHEAT GREMOLATA, AND HOLLANDAISE / 12

HASH BROWNS

SOUR CREAM, CHIVES AND APPLE BUTTER / 6

STRAWBERRIES AND BURATTA

LOUISIANA STRAWBERRIES, TEXAS BURRATA, CANDIED PISTACHIO AND BALSAMIC / 12

GRILLED CAESAR

GRILLED ROMAINE, SOURDOUGH CROUTONS, ANCHOVY, LEMON, PARMESAN / 12

CREAMED CORN PANCAKES

THREE CREAMED CORN AND CORNBREAD PANCAKES, MAPLE SYRUP, WHIPPED BUTTER / 12

BANANAS FOSTERS FRENCH TOAST

BRIOCHE FRENCH TOAST, WARM BANANAS, BANANA RUM CARAMEL, CREME FRAICHE / 12

GRILLED BENEDICT

CURED PORK LOIN, POACHED EGGS AND SMOKED ONION HOLLANDAISE, GREENS / 14

CRAWFISH SCRAMBLE

SAUTEED LOUISIANA CRAWFISH TAILS, GRILLED ONIONS AND CREME FRAICHE, CIABATTA / 16

SALMON BENEDICT

SMOKED SALMON, WILTED SPINACH, ENGLISH MUFFINS, TOMATO HOLLANDAISE, GREENS / 18

THE HD BURGER

TWO PATTIES, AMERICAN CHEESE, RED ONION, PICKLES, FRIES / 16

FRENCH DIP SANDWICH

HOLY COW CHEESE, SHAVED NY STRIP, HORSERADISH MAYO, APPLE FENNEL SLAW AND BEEF AU JUS / 16

STEAK AND EGGS

5oz "BUTCHER'S CUT", FRIED EGG, HASH BROWNS AND HORSERADISH CREMA / 22

JERK CHICKEN SANDWICH

GRILLED JERK CHICKEN, PICKLED ONIONS, LETTUCE, MAYO, CHIPS / 16

CORNED BEEF HASH

HOUSE CORNED BEEF AND POTATO HASH WITH TWO FRIED EGG AND BORDELAISE / 16



— ADULT BEVERAGES —

FRANZISKANER HEFE-WEISSE
SPATEN-FRANZISKANER-BRÄU, HEFEWEIZEN, GERMANY /7

REAL ALE “HANS PILS”
REAL ALE, PILSNER, BLANCO, TEXAS /7

BISHOPS HIGH AND DRY CIDER
BISHOPS CIDER CO., DRY CIDER, DALLAS, TEXAS /7

OLD SPECKLED HEN
GREEN KING BREWERY, ENGLISH PALE ALE, ENGLAND /8

**FIRESTONE WALKER UNION JACK
IPA**
FIRESTONE WALKER, AMERICAN IPA, CALIFORNIA /7

OASIS LUCHESA LAGER
OASIS BREWING COMPANY, LAGER, TEXAS /7

**SAINT ARNOLD “FANCY
LAWNMOWER”**
SAINT ARNOLD, KOLSCH, TEXAS /8

FOUNDERS DIRTY BASTARD
FOUNDERS BREWING, SCOTCH ALE, MICHIGAN /7

CHIMAY “GRAND RESERVE” DUBBEL
CHIMAY, DUBBEL, BELGIUM /9

LE FIN DU MONDE
UNIBROUE, TRIPEL, CANADA /9

GUINNESS STOUT
GUINNESS, IRISH DRY STOUT, IRELAND /8

brunch cocktails

MIMOSA /8
DAILY INSPIRATION /8
MORNING GLORY FIZZ /10
BLOOD MARY (GIN OR VODKA) /10
WILD IRISH MULE /11

Champagne and Sparkling

	GL	BTL
CASTELLOIG “BRUT NATURE”, CAVA, PENEDES, SPAIN	\$11	\$42
AIMERY, CREMANT DE LIMOUX BRUT ROSÉ, NV	\$12	\$44
DELAMOTTE, CHAMPAGNE BRUT, FRANCE, NV	\$19	\$76

Rosé

CABERNET FRANC, DOMAINE DES BAUMARD, FRANCE, 2015	\$9	\$36
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White

VIOGNIER, MAISON NICOLAS PERRIN, RHÔNE VALLEY, FRANCE, 2014	\$9	\$36
CHENIN BLANC, DOMAINE D'ORFEUILLES, “SILEX D'ORFEUILLES”, FRANCE 2012	\$10	\$40
CHARDONNAY, BERNIER, VAL DE LOIRE, FRANCE, 2015	\$9	\$36
CHARDONNAY, BOURGOGNE, VINCENT & SOPHIE MOREY, FRANCE, 2014	\$14	\$52
SUAUVIGNON BLANC, VIN DE PAYS DES CÔTES DE GASCOGNE, FRANCE 2015	\$10	\$40
SUAUVIGNON BLANC, DOMAINE DELAPORT, SANCERRE, FRANCE, 2015	\$13	\$52
RIESLING, DR. HEYDEN “OPPENHEIMER”, RHEINHESSEN, GERMANY, 2014	\$9	\$38
PINOT GRIGIO, MARCO FELLUGA “MONGRIS”, FRIULI, ITALY, 2015	\$12	\$45

Red

PINOT NOIR, ROW 503, WILLAMETTE VALLEY, OREGON, 2014	\$12	\$48
PINOT NOIR, HARTFORD COURT, RUSSIAN RIVER VALLEY, SONOMA, CA, 2014	\$16	\$64
SYRAH, JEAN-MICHEL GERIN “LA CHAMPINE”, RHONE VALLEY, FRANCE, 2014	\$11	\$42
MONASTRELL, OLIVARES “ALTOS DE LA HOYA”, JUMILLA, SPAIN, 2013	\$9	\$36
GRENACHE, CÔTES DU RHÔNE, DOMAINE DE MARCOUX, FRANCE, 2014	\$12	\$48
SANGIOVESE, BORGO SCOPETO, CHIANTI CLASSICO, TUSCANY, ITALY, 2013	\$10	\$40
MALBEC, TINTONEGRO “LIMESTONE BLOCK”, MENDOZA, ARGENTINA, 2013	\$11	\$44
CABERNET SAUVIGNON, ANGULO INNOCENTI “NONNI”, ARGENTINA, 2014	\$14	\$52
CABERNET SAUVIGNON, CHATEAU MONTELENA, NAPA, CALIFORNIA, 2013	\$19	\$76