

BEIGNETS & JAM \$8

buttermilk beignets, powdered sugar,
+ our homemade jam

BISCUIT BASKET \$6

maple honey butter + our homemade jam

SWEET POTATO HASH \$14

crispy sweet potatoes, tomato, avocado,
spinach, white cheddar, poached egg + house aioli

BOSS BLT PANINI \$14

applewood bacon, white cheddar, arugula, tomato,
avocado, house aioli on sourdough + house greens
add scrambled egg \$2

EGG ON AN ISLAND BENEDICT \$14

*two poached eggs, rosemary ham,
applewood bacon, avocado, arugula,
hollandaise on toasted baguette + house greens

HONEY CHICKEN & BISCUIT \$14

crispy boneless chicken, gouda pimento cheese,
scrambled egg over warm biscuit drenched in
maple honey butter + side of potato hash

BRISKET HASH \$14

texas smoked brisket, cheddar, crispy potatoes,
fried egg with creamy cilantro

BISCUITS & GRAVY \$13

andouille sausage gravy with
soft scrambled egg, cheddar, & chive
over buttermilk biscuit

BRUNCH BURGER \$14

smoked gouda, pimento cheese,
*fried egg, caramelized onion, tomato, arugula,
and house aioli on a bricohe bun
+ rosemary fries

NOT SO BRUNCH**ROSEMARY BISTRO FRIES \$8**

parmesan + truffle oil

GRILLED CHICKEN CAESAR \$13

romaine, grilled chicken, parmesan,
house caesar dressing, croutons
sub blackened shrimp \$3

CRISPY CHICKEN COBB \$14

house greens, crispy chicken, egg, applewood
bacon, cheddar, tomato, red onion, ranch

MARGHERITA PIZZA \$14

roma tomatoes, mozzarella, basil pesto,
truffle oil, fresh basil

THE MAN PIZZA \$17

ham, pepperoni, italian sausage,
mushrooms, mozzarella, marinara

BRUNCH

SATURDAY & SUNDAY
10 AM - 2 PM

COCKTAILS.**CLASSIC MIMOSA \$4 / carafe \$14**

choose: orange or cranberry

HANGOVER MIMOSA \$5 / \$17

choose: blood orange, pineapple, grapefruit or hibiscus

HOUSE BLOODY MARY \$5**CLASSIC SANGRIA \$5 / carafe \$18****HONEYSUCKLE SPRITZ \$9**

Martine Honeysuckle, lemon, sugar, champagne, lemon twist

CACTUS JUICE \$9

serrano infused tequila, cilantro,
cucumber, lime, sugar, tajin

STRAWBERRY BASIL RITA \$10

Pueblo Viejo Tequila, strawberry, basil, sugar, lime

BRAD & BECKY \$10

Stoli cucumber vodka, elderflower,
lemon, sugar, muddled cucumber

FROZENS \$6 / carafe \$25

ask about our daily frozen cocktails

COFFEE

Katz Organic / Fair Trade
vanilla, hazelnut, caramel, or chocolate + .50

Iced Coffee \$2.5

Best Blend \$2.5

Texas Pecan \$2.5

Dbl Espresso \$3

Cappuccino \$3.5

Latte \$3.5

Caramel or Mocha Latte \$4

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs or nuts may increase your risk of foodborne illness." Customers need to be aware of the risks involved in consuming raw or undercooked foods.