

# MOTHER'S DAY BRUNCH MENU

\$59 PER PERSON

## STARTER

FRESH BAKED ASSORTED BREAKFAST PASTRIES

*honey whipped butter*

## APPETIZER

CHOOSE ONE

GIANT CAST IRON  
CINNAMON ROLL

*orange cream cheese frosting,  
sweet & spicy pecans*

DEVILED EGGS

*everything seasoning, smoked salmon,  
microgreens*

JALAPEÑO CRAWFISH FRITTERS

*dry jack cheese, red pepper jelly*

AVOCADO TOAST

*avocado smash, heirloom tomatoes,  
pickled red onions, bloody mary  
aioli, grilled sourdough*

CAPRESE SALAD

*fresh mozzarella cheese, baby  
heirloom tomatoes, cajun croutons,  
white balsamic vinaigrette*

CREAMY TOMATO BASIL SOUP

*grilled cheese crostini*

## ENTRÉES

CHOOSE ONE

RED VELVET PANCAKE STACK

*sweet cream cheese swirl, fresh vanilla whipped cream,  
caramel maple syrup, dark chocolate shavings*

WOOD-GRILLED CHICKEN B.E.L.T.

*grilled chicken, arugula, black pepper bacon,  
sunny side egg, black pepper aioli, tomato jam,  
sourdough bread, brunch potatoes*

SMOKED SALMON FLORENTINE BENEDICT

*english muffin, wilted spinach, roasted tomatoes,  
poached eggs, creole hollandaise, red breakfast potatoes*

BUTTERMILK-FRIED CHICKEN & WAFFLES

*buttermilk-fried chicken tenders, savory herb waffle,  
house gravy, pickled okra and peas, fried sage,  
spiced silver star whisky syrup*

GUAJILLO MAHI TACOS

*vinegar slaw, pickled onion, chipotle crema, cilantro,  
queso fresco, corn tortillas, red breakfast potatoes*

STEAK COBB SALAD

*ribeye steak, mixed greens, egg, avocado, cowboy caviar,  
smoked cheddar cheese, crispy blue corn tortillas, Texas ranch*

## DESSERT FOR THE TABLE

HUMMINGBIRD CAKE, BLACK FOREST CAKE, SEASONAL FRUIT TARTLET

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

# 97 WEST

KITCHEN & BAR