

# EASTER BRUNCH MENU

\$65 PER PERSON | 8AM-2PM

## STARTER

FRESH BAKED ASSORTED BREAKFAST PASTRIES  
*honey whipped butter*

## APPETIZER

CHOOSE ONE

SMOKED SALMON &  
CUCUMBER TEA SANDWICHES  
*whipped cream cheese, watercress*

JUMBO SHRIMP COCKTAIL  
*citrus cocktail sauce*

BEIGNETS  
*powdered sugar, cajeta sauce*

DEVILED EGGS  
*sun-dried tomato, basil pesto,  
micro green*

LITTLE GEM COBB SALAD  
*bacon, egg, white cheddar,  
grape tomatoes, pickled onions*

POTATO SPRING ONION SOUP  
*crème fraîche, crispy shallots*

## ENTRÉES

CHOOSE ONE

STEAK & EGGS  
*petite filet, two local eggs, shaved asparagus,  
brunch potatoes, béarnaise sauce*

FRIED CHICKEN & BISCUIT  
*buttermilk fried chicken breast, house-made biscuit,  
candied bacon, sunny-side egg, arugula, brunch potatoes,  
blueberry honey jam*

CRAB BENEDICT  
*english muffin, wilted spinach, roasted roma tomato,  
poached eggs, brunch potatoes, creole hollandaise*

BALSAMIC-GLAZED SALMON  
*warm lemon quinoa salad, baby squash*

HOMETOWN FRY OMELET  
*chicken-fried oysters, black pepper bacon, cotija cheese,  
Texas hollandaise*

SHORT RIB SWEET POTATO HASH  
*local mushrooms, roasted poblano and red peppers,  
sunny-side egg*

## DESSERT FOR THE TABLE

LEMON BLUEBERRY BUNDT CAKE, CARROT CAKE, TUXEDO CHEESECAKE

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