



BREAKFAST

6:00AM-11:30AM

TWO EGGS, ANY STYLE *

Breakfast Potatoes | Choice of Bacon, Pork or Chicken Sausage | Choice of Toast | 18

OMELET INNOVATION *GF

Choice of Ham, Bacon, Chicken Sausage Peppers, Onion, Mushrooms, Tomato Cheddar, Jack, Swiss, Provolone Cheese
Breakfast Potatoes | 19

GRAND BENEDICT

Cage Free Poached Egg | Toasted English Muffin | Ham | Hollandaise
Breakfast Potatoes | 20

SMASHED AVOCADO TOAST *v

Empire Hippie Bread | Smashed Avocado Pickled Onion | Micro Herbs | 18
- add 2 eggs any style | 6

SMOKED SALMON

Toasted Bagel | Sweet Texas Red Onions Capers | Cream Cheese | Tomatoes Arugula | Lemon | 23

PANCAKES *VG

Berry Compote | 18

CROQUE MADAME

Artisan Levain Bread | Béchamel | Ham Gruyere Cheese | Cage Free Sunny Side Up Egg | Breakfast Potatoes | 19

EGG WHITE FRITTATA

Cage Free Egg Whites | Sautéed Mushrooms Roasted Tomatoes | Baby Spinach | Arugula Goat Cheese | 19

SMOKED SALMON BENEDICT

Cage Free Poached Eggs | Smoked Salmon Toasted English Muffin
Grilled Heirloom Tomato | Fried Capers Hollandaise | Breakfast Potatoes | 21

TRADITIONAL FRENCH TOAST*VG

Thick Cut Artisan Brioche | Fresh Berries Powdered Sugar | Maple Syrup | 19

ORGANIC YOGURT PARFAIT *GF VG

Greek Yogurt | House Granola | Organic Berries | Local Honey | 14

McCANN'S STEEL-CUT OATMEAL *v

Fresh Berries | House Granola | Brown Sugar | 12

GRAND CONTINENTAL *GF VG

Fresh Cut Fruit & Berries | Greek Yogurt | House Granola | Texas Honey
Breakfast Pastries | 20

BREAKFAST SIDES

CHICKEN SAUSAGE | 7

PORK SAUSAGE | 7

BACON | 7

SMOKED SALMON | 12

BREAKFAST POTATOES | 5

FRESH FRUITS | 8

ASSORTED BERRIES | 9

ORGANIC | NO SUGAR CEREAL | 8

PASTRIES AND BAGELS

ARTISANAL TOAST | 5

BAGEL | CREAM CHEESE | 9

BREAKFAST PASTRIES | 12

BEVERAGES

MIMOSA | 14

BLOODY MARY | 14

DAILY SMOOTHIE | 12

TEA ASSORTMENT | 6

FRESH-SQUEEZED ORANGE JUICE | 14

JUICES | 6

ORANGE

GRAPEFRUIT

CRANBERRY

APPLE

CAPPUCCINO | 6.5

LATTE | 6.5

DOABLE ESPRESSO | 6.5

BREWED COFFEE | 5

COLD BREW | 7.5

^{GF} GLUTEN FREE OPTIONS

^V VEGAN OPTIONS

^{VG} VEGETARIAN OPTIONS

*Consuming raw and undercooked meat, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness

ALL DAY
11:30AM-11:00PM

STARTERS

SOUP DU JOUR

Daily Soup Creation | 9 (vegan option available)

MARKET SALAD ^{GF VG}

Chef's Seasonal Accompaniments | 13

-add protein: chicken | 6, shrimp | 8, salmon* | 9, tofu | 6

GRAND CAESAR ^{GF}

Baby Gem | House Dressing | Crispy Parmesan

White Anchovy | Roasted Tomato | Grated Pecorino | 15

CAULIFLOWER FRITTERS ^{VG}

Gristmill Cornmeal | Cauliflower | Parmesan | Aioli | 13

LUMP CRAB CAKES

Arugula | Remoulade | 18

MOJO PORK TACOS ^{GF}

Compressed Tomatillo Relish

Avocado Crema | Lime | 15

CRISPY WINGS

Buffalo Sauce | House Ranch | 20

-half order | 12

-add fries | 5

HOUSE FLATBREAD

Choice of Three Cheese, Pepperoni or Vegetable | 15

PANEER BUTTER MASALA ^{GF VG}

Pan Seared Indian Cheese | Curry Masala | Yogurt Raita

Tamarind Chutney | Toasted Cashew | Micro Cilantro | 15

SANDWICHES

HOUSE BURGER *

Tomato | Lettuce | Pickles | Onion |

Cheddar | Dijonaise | Brioche | 18

-choice of side salad or fries

-add bacon, fried egg* | 2

-add mushrooms, bleu cheese | 3

-Impossible Burger^ available upon request

GRILLED CHICKEN SANDWICH

Tomato | Lettuce | House Made Pickles | Onion

Pepper Jack | Chipotle Aioli | Brioche | 16

-add bacon | 2

MOROCCAN WRAP ^{VG}

Calabrian Chili Yogurt | Humus

Marinated Cucumbers and Tomatoes | Spring Greens | 15

-choice of side salad or fries (vegan option available)

LOBSTER ROLL

Arugula | Shaved Fennel | House Made Chili Powder

Caramelized Lemon | Fermented Tomato | 20

-choice of side salad or fries

ENTREES

PRIME CAB FILET MIGNON *

Red Cabbage Emulsion | Seared Trumpet

Charred Shallot Petals | Bordelaise | 52

-add shrimp | 8

VEGETABLE STIR FRY ^{^ GF}

Mushrooms | Broccolini | Baby Bok Choi

Sweet Peppers | Garlic Ginger Soy

Jasmine Rice | 23

-add protein: chicken | 6, shrimp | 8, salmon* | 9

ARTISINAL WINTER PASTA

Kale Pesto | Pancetta | Almond

Toasted Pine Nuts | Roasted Butternut |

Shaved Pecorino | 26

-add protein: chicken | 6

STEAK FRITES * ^{GF}

8 oz. Market Choice | Chimichurri Artisan Greens

French Fries | 35

-add shrimp | 8

DESSERT

"DIPPED" TURTLE CHEESECAKE

House Made Cheesecake | Pecan & Chocolate Shell

Caramel | Vanilla Ice Cream | 11

VANILLA CRÈME BRULEE

Artisanal cookie | fresh berries | 10

^{GF} GLUTEN FREE OPTIONS

[^] VEGAN OPTIONS

^{VG} VEGETARIAN OPTIONS

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Kids under 12 special menu offering, please, call private dining for more information