

BREAKFAST

6 AM - 11:30 AM

TWO EGGS; ANY STYLE* 19

BREAKFAST POTATOES | CHOICE OF BACON OR CHICKEN SAUSAGE | CHOICE OF TOAST

OMELET INNOVATION* GF 20

CHOICE OF HAM; BACON; CHICKEN OR PORK SAUSAGE PEPPERS | ONION; MUSHROOMS; TOMATO; CHEDDAR; JACK; SWISS; PROVOLONE

GRAND BENEDICT 21

CAGE FREE POACHED EGG | TOASTED ENGLISH MUFFIN HAM | HOLLANDAISE | BREAKFAST POTATOES

SMASHED AVOCADO TOAST* V 20

EMPIRE HIPPIE BREAD | SMASHED AVOCADO PICKLED ONION | MICRO HERBS | BREAKFAST POTATOES -ADD 2 EGGS ANY STYLE 6

SMOKED SALMON 24

TOASTED BAGEL | SWEET TEXAS RED ONIONS CAPERS | CREAM CHEESE | TOMATOES ARUGULA | LEMON

PANCAKES* VG 19

BERRIES | CHANTILLY CREAM | CHOCOLATE SHAVINGS MAPLE SYRUP

CROQUE MADAME 22

ARTISAN LEVAIN BREAD | BÉCHAMEL | HAM | GRUYÈRE CHEESE | CAGE FREE SUNNY SIDE UP EGG | BREAKFAST POTATOES

EGG WHITE FRITTATA 19

CAGE FREE EGG WHITE | SAUTÉED MUSHROOMS ROASTED TOMATOES | BABY SPINACH | ARUGULA | GOAT CHEESE

SMOKED SALMON BENEDICT 25

CAGE FREE POACHED EGGS | SMOKED SALMON TOASTED ENGLISH MUFFIN GRILLED HEIRLOOM TOMATO | FRIED CAPERS | HOLLANDAISE | BREAKFAST POTATOES

TRADITIONAL FRENCH TOAST* VG 20

THICK CUT ARTISAN BRIOCHE | BERRIES CHANTILLY CREAM | CHOCOLATE SHAVINGS | MAPLE SYRUP

ORGANIC YOGURT PARFAIT* GF VG 15

GREEK YOGURT | HOUSE GRANOLA ORGANIC BERRIES | LOCAL HONEY

MCCANN'S STEEL-CUT OATMEAL* V 14

FRESH BERRIES | HOUSE GRANOLA BROWN SUGAR

BREAKFAST SIDES

CHICKEN SAUSAGE	9	INDIVIDUAL PASTRIES	7
PORK SAUSAGE	9	ARTISANAL TOAST	6
SIDE EGG	6	BAGEL CREAM CHEESE	11
BACON	9	BREAKFAST PASTRIES	13
SMOKED SALMON	14		
BREAKFAST POTATOES	6		
FRESH FRUITS	9		
ASSORTED BERRIES	11		
BREAKFAST CEREAL	8		

BEVERAGES

JUICES	6	CAPPUCCINO	7.5
• ORANGE		LATTE	7.5
• GRAPEFRUIT		DOUBLE ESPRESSO	6.5
• CRANBERRY		FRENCH PRESS	S - 7 L - 10
• APPLE		COLD BREW NITRO	9
MIMOSA	18		
BLOODY MARY	19.5		
TEA ASSORTMENT	6		
FRESH SQUEEZED-	19		
ORANGE JUICE			

GF GLUTEN FREE OPTIONS V VEGAN OPTIONS VG VEGETARIAN OPTIONS * CONTAINS DAIRY, EGGS, TREE NUTS, GLUTEN ** GLUTEN FREE AVAILABLE

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

Large Parties (6 or more people) are subject to a 20% automatic service charge. Limit 4 credit cards per table.

*Individual check totaling \$100 or more will also incur a 20% automatic service charge.

LUNCH

STARTERS

CRISPY LUMP CRAB 20

Frisee Salad | Roasted Tomato | Red Onion | Remoulade |

WHIPPED FETA VG 19

Grilled Focaccia | Chili Butternut Apricot Jam | Chili Pepitas | Tempura Beech Mushroom | Basil oil

AHI TUNA 25

Ahi Tuna | Cucumber | Ponzu | Wasabi Aioli | Avocado | Yuzu Kosho Cracker

CRISPY WINGS 24

Pick One Sauce
Buffalo Sauce | Chipotle BBQ | Soy Ginger Garlic | House Ranch

-Half Order | 14
-Add Fries | 5

BLUE CHEESE CHILI BALSAMIC BRUSSELS SPROUT V 14

HOUSE SMOKED SALMON RILLETTE & MEZZE 17

Confit Garlic Hummus & Seasonal Baby Vegetables | Marinated Olive Tapenade | Warm Lemon-Pepper Naan

TORTILLA CHIPS VG V 17

Smoked Salsa | Guacamole

SOUP & SALADS

MARKET SALAD GF VG 18

Local Texas One Cut Greens & Frisee | Shaved Carrots | Pomegranate Arils | Champagne Pear Vinaigrette | Toasted Hazelnuts | Goat Cheese | Pickled Celery Root | Pear Chips |

Add Protein

Chicken | 10 - Shrimp | 15 - Salmon* | 15
Scallops | 30 - Tofu | 8 - NY Striploin | 28

GRAND CAESAR GF 18

Baby Gem | House Dressing | Crispy Parmesan | White Anchovy | Roasted Tomato | Grated Pecorino

Add Protein

Chicken | 10 - Shrimp | 15 - Salmon* | 15
Scallops | 30 - Tofu | 8 - NY Striploin | 28

SOUP DU JOUR

SIGNATURE SOUP OF THE DAY
Cup 6 | Bowl 9 (vegan option available)

*LOBSTER ROLL 28

Arugula | Shaved Fennel | House Made Chili Powder | Caramelized Lemon
Fermented Tomato

FORAGED FABLE MUSHROOM TACOS VG V 17

Mojo Marinade Mushroom | Corn Tortilla | Smoked Salsa & Guacamole Cilantro & Onion | Tortilla Chips

HAND HELDS

*(Choice of Fries or House salad)
(Truffle Fries \$8)

*HOUSE BURGER 22

Tomato | Lettuce | Kosher Pickles | Onion
Cheddar | Dijonaise | Brioche

Add On

Bacon | Fried Egg* | 6
Mushrooms | Bleu Cheese | 4
Burger Patty | 9
-Impossible Burger vg ^ Available Upon Request

*GRILLED CHICKEN SANDWICH 19

Tomato | Lettuce | House Made Pickles | Onion
Pepper Jack | Chipotle Aioli | Brioche

-ADD BACON | 3

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LUNCH

ENTRÉES

HARVEST BUCATINI** VG 29

Creamy Winter Squash Miso Sauce | King
Trumpets Mushroom | Garlic Chip | Crispy Sage

Add Protein

Chicken | 10 - Shrimp | 15 - Salmon* | 15
Scallops | 30 - Tofu | 8 - NY Striploin | 28

VEGETABLE STIR FRY V 27

Texas Mushrooms | Broccolini | Baby Bok
Choy | Onion Sweet Peppers | Garlic Ginger
Soy | Jasmine Rice

Add Protein

Chicken | 10 - Shrimp | 15 - Salmon* | 15
Scallops | 30 - Tofu | 8 - NY Striploin | 28

HAND HELDS

*Choice of Fries or House salad)
(Truffle Fries \$8)

CURRIED CAULIFLOWER WRAP VG 18

Cilantro Yogurt | Roasted Curried Cauliflower |
Shaved Cabbage | Crispy Chickpeas | Local Texas
One Cut Greens | Pickled Onion

HOUSE FLATBREAD 17

Choice of Three Cheese, Pepperoni,
Vegetable

BIRRIA TACOS 19

Corn Tortilla Quesadilla | Avocado Crema
Cilantro & Onion | Lime | Salsa | Tortilla
Chips

BUILD YOUR OWN

SELECT ONE PROTEIN

8 OZ. BELL & EVANS CHICKEN BREAST	38
7 OZ. CAMPBELL RIVER SALMON *	GF 42
7 OZ. FILET PRIME C.A.B.	59
7 OZ. NEW YORK STRIP PRIME C.A.B.	47
14 OZ. RIBEYE PRIME C.A.B.	70
PAN ROASTED CHILEAN SEA BASS	66

Add On

Shrimp 15 | Scallops 30

SELECT ONE SAUCE

CHIMICHURRI
DEMI-GLACE
NATURAL CHICKEN JUS
RED CABBAGE BEURRE BLANC

SELECT TWO SIDES

FRENCH FRIES	
JASMINE RICE	GF
ASPARAGUS LEMON OIL *	VG - GF
CHARRED BROCCOLINI	VG - V - GF
SAUTÉED TEXAS MUSHROOMS *	VG - GF
LOCAL TEXAS ONE CUT GREENS	GF
GARLIC AIOLI SMASH FINGERING	
CHILI BALSAMIC BRUSSEL SPROUT BLUE CHEESE ADD ON \$3	VG

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DINNER

5:00PM - 10:30PM

STARTERS

MARKET SALAD Local Texas One Cut Greens & Frisee Shaved Carrots Pomegranate Arils Champagne Pear Vinaigrette Toasted Hazelnuts Goat Cheese Pickled Celery Root Pear Chips	VG	GF	18	*BEET SALAD ** Pickled beets Thyme vinaigrette Black garlic soil Goat cheese Shaved Candy Strip beets Honey foam	VG	16
*GRAND CAESAR Baby Gem House Dressing Crispy Parmesan White Anchovy Roasted Tomato Grated Pecorino		GF	18	*LOMO SALTADO Strip Loin Crispy Potato Heirloom Tomato Onion Aji Verde		23
WHIPPED FETA Grilled Focaccia Chili Butternut Apricot Jam Chili Pepitas Tempura Beech Mushroom Rosemary oil		VG	19	*LUMP CRAB CAKE Frisee salad Roasted Tomato Red Onion Remoulade Charred Lemon		20
				*AHI TUNA Ahi Tuna Yuzu Kosho Aioli Cucumber Ponzu Wasabi Aioli Avocado Yuzu Kosho Cracker		25

ENTRÉES

PAN ROASTED CHILEAN SEA BASS Cauliflower Risotto Hot Pickled Cauliflower Preserved Lemon Gel Cured Kabocha Squash Brown butter	GF	66	SEARED BELL & EVANS FARM CHICKEN BREAST** Harissa Carrot Puree Smokey Sumac Brussels Sprouts Cherry Pepper Relish Feta Polenta Crouton Natural Chicken Jus		38
CAMPBELL RIVER SALMON** Coconut Red Curry Kabocha Squash Crispy Rice Coconut Lime Gel Maitake Mushroom		42	HARVEST BUCATINI ** Creamy Winter Squash Miso Sauce King Trumpet Mushroom Garlic Chip Crispy Sage	VA GF	29
PRIME C.A.B. NY STRIP** Charred Broccolini Honeynut Squash Sage Puree Butternut Potato Pave Brandy Au Poivre Jus		47	VEGETABLE STIR FRY Texas Mushrooms Broccolini Baby Bok Choy Onion Bell Peppers Garlic Ginger Soy Jasmine Rice	V	27
*PRIME C.A.B FILET MIGNON** Wild Mushroom & Black Truffle Purée Creamed Spinach Croquette King Trumpet Mushroom Crispy Tempura Leeks Bordelaise		59	* TEXAS 12OZ BERKSHIRE PORK TOMAHAWK ** Apple Texas Whiskey Jus Caramelized Parsnip Puree Rainbow Swiss Chard Butternut Squash And Potato Pave		57
Add Protein Chicken 10 - Shrimp 15 - Salmon* 15 Scallops 30 - Tofu 8 - NY Striploin 28			*TEXAS 14OZ BLACK ANGUS RIBEYE** Char Grilled Bordelaise Compound Butter	GF	70

SIDES

LOCAL TEXAS ONE CUT GREENS ^	GF	8	GARLIC AIOLI SMASH FINGERLING		12
JASMINE RICE ^		9	SAUTÉED TEXAS MUSHROOMS *	VG GF	12
CHARRED BROCCOLINI	VG V GF	12	CHILI BALSAMIC BRUSSEL SPROUT ** (BLUE CHEESE ADD ON \$2)		12
ASPARAGUS LEMON OIL *	VG GF	12			

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DESSERT

SWEETS

VANILLA BEAN CREME BRULEE *

12

AMARETTI COOKIE

POMEGRANATE VELVET

12

POMEGRANATE MOUSSE | VANILLA
CHIFFON | VALENCIA ORANGE CURD |
CANDIED POPPY SEED

S'MORE *

12

CHOCOLATE SILK | HOUSEMADE
MARSHMALLOW | SMOKED SALT FOAM |
MAPLE LEAF CRISP

TEXAS PECAN PRALINE CHEESECAKE *(Contains Nuts)

12

CHEESECAKE PECAN & CHOCOLATE SHELL |
CARAMEL VANILLA ICE CREAM |
GRAHAM SABLE

MEXICAN HOT CHOCOLATE SUNDAE

12

WARM CHOCOLATE CHAMPURRADO CAKE
| PECAN ROMPOPE ICE CREAM | SPICED
IBARRA CHOCOLATE SAUCE

TRUFFLE BITES

12

COCOA FUDGE | BLOND PRALINE | BERRY
CRISP

HOUSEMADE ICE CREAM

VANILLA | CHOCOLATE

1 SCOOP | 5 | 3 SCOOPS | 13

SEASONAL SORBETS SÉLECTIONS

APPLE CIDER PUNCH
CLEMENTINE VANILLA
PINK CHAMPAGNE

1 SCOOP | 5 | 3 SCOOPS | 13

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OVERNIGHT

11:00PM - 6:00AM

CONTACT THE FRONT DESK TO PLACE YOUR ORDER

YOGURT PARFAIT

GF | VG

6

GREEK YOGURT | CHIA SEEDS
HOUSE GRANOLA | BERRY COMPOTE

BACON EGG & CHEESE

14

FRIED EGGS | CHEDDAR CHEESE
CRISPY BACON | CHIPOTLE AIOLI
SMOKED SALSA

QUINOA BOWL

GF | V

13

QUINOA | GARBANZO | TOFU
BELL PEPPER | ONION | CUCUMBER
ZATAR

HOUSE FLATBREAD

15

CHOICE OF CHEESE, PEPPERONI OR
VEGETABLE

GRAND CAESAR

GF

18

BABY GEM | HOUSE DRESSING | CRISPY
PARMESAN | WHITE ANCHOVY | ROASTED
TOMATO | GRATED PECORINO

HUMMUS VEGGIE WRAP

VG

15

HUMMUS | SPINACH | KALE
ROASTED PEPPERS | CREAM CHEESE
SPREAD | TORTILLA | MS. VICKIES CHIPS

MARKET SALAD

GF | VG

18

LOCAL TEXAS ONE CUT GREENS & FRISEE |
SHAVED CARROTS | POMEGRANATE ARILS |
CHAMPAGNE PEAR VINAIGRETTE |
TOASTED HAZELNUTS | GOAT CHEESE |
PICKLED CELERY ROOT | PEAR CHIPS |

SMOKED TURKEY SANDWICH

15

SMOKED TURKEY | GOUDA
MS. VICKIES CHIPS

SOUP DU JOUR

9

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