LITTLE DAISY
AT YOUR DOORSTEP

7am-2pm
Brunch Menu

Steel Cut Oatmeal VE | **12**
poached pear, toasted walnut streusel

Buttermilk Pancakes V | **16**
preserved peaches and cream, roasted cinnamon syrup

Two Eggs Your Way | 19
breakfast potatoes, choice of bread and protein

Daisy Omelet GF/V | **21**
piquillo peppers, sautéed mushrooms, spinach, whipped goats cheese, petite salade

Avocado Toast V | **16**
Egg Your Way +3 · Cold Smoked Salmon +6
frisée, queso fresco, pepper relish, benne seeds

Little Daisy Benedict V | **18**
Canadian Bacon +3 · Cold Smoked Salmon +6
English muffin, mimosa chicories, poached farm eggs, breakfast potatoes, sauce choron

Sunchoke Leek Soup GF/V | **14**
crispy mushrooms, crème fraîche

Chef Jeramie's Gumbo | 21
trinity, crab, shrimp, chicken andouille, lots of love

Duck Confit Salade GF | **32**
roasted squash, Brussels sprouts, spinach, mandarin oranges, tarragon vinaigrette, port syrup

BBQ Beet and Chicory Salade GF/V | **18**
Chicken Paillard +12 · Creole Spiced Salmon +14
Citrus Blackened Scallops +19 · Petite Filet +21
chèvre, pecans, celery hearts, poached pear, green goddess dressing

Little Frenchy Salade GF/VE | **16**
Chicken Paillard +12 · Creole Spiced Salmon +14
Citrus Blackened Scallops +19 · Petite Filet +21
Lolla Rosa, butter lettuce, fine herbs, French dressing

Short Rib Ragù | 29
paccheri pasta, sauce Creole, cherry pepper relish

Fried Chicken Stuffed Poboy | 24
shredded lettuce, tomato, Cajun remoulade, herbes de Provence giardiniera, classic bread

Tuna Melt Croissant | 23
big eye tuna confit, white American cheese, pickles, Bibb lettuce

Burger Legume Noir V | **19**
black bean patty, avocado, queso fresco, beer mustard dijonnaise, red pepper relish, Lolla Rosa, heirloom tomato, sesame bun

Smashburger Maison | 21
smoked Gouda, bibb lettuce, caramelized onion, jalapeño half sour pickles, special sauce, sesame bun

Brunch Menu	*7am-2pm*
Midday Menu	*2pm-5pm*
Dinner Menu	*5pm-10pm*
Overnight Menu	*10pm-7am*

In-Room Dining

Hotel Guests
dial "54"

Residents Call
469.726.4122

7am-2pm
Sides | 8

Two Eggs | Applewood Smoked Bacon | Shaved Ham
Andouille Chicken Sausage | Cold Smoked Salmon
Breakfast Potatoes | Cajun Fries | Sliced Avocado
Seasonal Fruit | Greek Yogurt with Granola

Pastries & Croissants | 8

Butter Croissant | Almond Croissant | Seasonal Danish

Beverages

Drip Coffee
Cup | 5
Small Pot | 13 · Large Pot | 23
regular & decaf
Add a Small Carafe of Milk (whole milk, skim milk, half & half, almond milk, oat milk) +3

Latte | 7
regular & decaf

Cappuccino | 7
regular & decaf

Soda | 5
Coke, Diet Coke, Dr. Pepper, Sprite, Ginger Ale, Ginger Beer

Juice
Glass | 5 · Carafe | 13
orange, apple, cranberry, pineapple

Hot Tea | 6
mint, green, black, chamomile

Iced Tea
Glass | 5 · Carafe | 13

Red Bull/SF Red Bull | 6

Acqua Panna 1L | 10

Topo Chico 750ML | 10



Midday Menu
2pm-5pm

Southern Cheese Plate V | **21**
selection of artisan cheeses, house preserves, spiced nuts, honey, water crackers

Little Frenchy Salade GF/VE | **16**
Chicken Paillard +12 · Creole Spiced Salmon +14
Citrus Blackened Scallops +19 · Petite Filet +21
Lolla Rosa, butter lettuce, fine herbs, French dressing

Short Rib Ragù | **29**
paccheri pasta, sauce Creole, cherry pepper relish

Burger Legume Noir V | **19**
black bean patty, avocado, queso fresco, beer mustard dijonnaise, red pepper relish, lolla rosa, heirloom tomato, sesame bun

Smashburger Maison | **21**
smoked Gouda, bibb lettuce, caramelized onion, jalapeño half sour pickles, special sauce, sesame bun



Dinner Menu
5pm-10pm

Southern Cheese Plate V | **21**
selection of artisan cheeses, house preserves, spiced nuts, honey, water crackers

Sunchoke Leek Soup GF/V | **14**
crispy mushrooms, crème fraiche

Chef Jeramie's Gumbo | **21**
trinity, crab, shrimp, chicken andouille, lots of love

Little Frenchy Salade GF/VE | **16**
Chicken Paillard +12 · Creole Spiced Salmon +14
Citrus Blackened Scallops +19 · Petite Filet +21
Lolla Rosa, butter lettuce, fine herbs, French dressing

BBQ Beet and Chicory Salade GF/V | **18**
Chicken Paillard +12 · Creole Spiced Salmon +14
Citrus Blackened Scallops +19 · Petite Filet +21
chèvre, pecans, celery hearts, poached pear, green goddess dressing

Short Rib Ragù | **29**
paccheri pasta, sauce Creole, cherry pepper relish

Cajun Crawfish Fettuccini | **34**
red pepper crème, parmesan, preserved lemon

Porcini Truffle Risotto GF/V | **24**
Chicken Paillard +12 · Creole Spiced Salmon +14
Citrus Blackened Scallops +19 · Petite Filet +21
melted leeks, mushroom conserva, tarragon salsa verde, port syrup

Cast Iron Diver Scallops GF | **52**
beluga lentils, mirepoix, vadouvan nage

Amish Chicken and Dumplings | **39**
Coq au Vin sauce, ricotta gnocchi, celery root, sunchoke

Burger Legume Noir V | **19**
black bean patty, avocado, queso fresco, beer mustard dijonnaise, red pepper relish, Lolla Rosa, heirloom tomato, sesame bun

Smashburger Maison | **21**
smoked Gouda, bibb lettuce, caramelized onion, jalapeño half sour pickles, special sauce, sesame bun

Texas Ranch Raised Steak Frites GF | **72**
caramelized shallot jam, bearnaise, Cajun fries

Sides | 11

Mushroom Fricassée GF/VE
shallot vinaigrette

Fried Brussels Sprouts GF/VE
miso maple soubise

Winter Vegetable Gratin GF/V
black truffle, Gruyère

Cajun Fries GF/VE
garlic, oregano, parsley

Red Beans and Rice
corn bread crumble, duck prosciutto

Desserts | 13

Red Velvet Marquise Cake
raspberry coulis

Trio of Beignets
vanilla anglaise, cinnamon sugar

Rotating Beth Marie's Ice Cream Pint

Overnight Menu
10pm-7am

Savory

Garden Salsa | **9**
blue corn tortilla chips

Sesame Hummus | **14**
vegetable crudité, crispy pita chips

Deviled Eggs (4pc) | **11**
Creole mustard whipped yolks, everything bagel spice

Chicken Salade | **17**
spinach wrap, granny smith apples, golden raisins, celery hearts, poppy seed dressing, served with choice of Zapp's chips (salt & vinegar, bbq, jalapeño, classic)

Smoked Turkey | **18**
tomato wrap, sharp cheddar, pickled peppers, red onion, avocado, Applewood bacon served with choice of Zapp's chips (salt & vinegar, bbq, jalapeño, classic)

Classic Caesar Salade | **15**
*Diced Grilled Chicken +**6***
little gem lettuce, brioche croutons, black pepper-parmesan dressing

Sweet

Beth Marie's Ice Cream | **14**
vanilla bean, salted caramel

Homemade XL Cookie | **6**
snickerdoodle or chocolate chip



V = Vegetarian VE = Vegan GF = Gluten Free