



# BRUNCH RESTAURANT WEEK.

**AUGUST 5th - SEPTEMBER 1st**

**APEROL ROSE SANGRIA 13**  
**ABSOLUT SPICY BLOODY MARY 16**

**-----FIRST COURSE - CHOOSE ONE-----**

**WOOD GRILLED GLOBE ARTICHOKE**  
*Herbs, Parmesan, Charred Lemon Aioli*

**CRUSHED AVOCADO TOSTADA**  
*Shaved Green Cabbage, Serranos, Charred Carrots, Parmesan*

**WHIPPED FETA**  
*Black Currants, Tomato Confit, Mint, Grilled Bread*

**MATANZAS SAUVIGNON BLANC, SONOMA**  
**DIATOM CHARDONNAY, SANTA BARBARA**

**-----SPONSORED COURSE OPTION OR 7-----**

**BRAISED RIBEYE CIGARS**  
*Black Garlic Aioli*

**-----SECOND COURSE - CHOOSE ONE-----**

**FRIED SPICY SPAGHETTI**  
*Wagyu Meatballs, Fried Egg*

**AVOCADO CHILAQUILES**  
*Tomatillos, Crema, Black Bean Puree, Fried Egg*

**HOT HONEY CHICKEN & WAFFLES**  
*Pickled Red Onions, Cilantro*

**DOM STEPHANE BLEND, RHONE VALLEY**  
**ALMA NEGRA MALBEC, MENDOZA**

**-----THIRD COURSE - CHOOSE ONE-----**

**TOFFEE CROISSANT BREAD PUDDING**  
*Salted Caramel ice Cream, Chocolate, Toffee*

**CHOCOLATE MOUSSE**  
*Orange Zest, Olive Oil, Sea Salt*

**WARRES OTIMA TAWNY 20YR PORT, PORTUGAL**  
**BENVOLIO PROSECCO, FRUILLI**

**FOOD MENU 29 | WINE PAIRINGS 30**

20% of the cost of your meal goes directly to the NTFB or Lena Pope charities in the DFW area.  
Thank you for your generosity!