



RESTAURANT WEEK BRUNCH

SPICY BLOODY MARIA 18

gran centenario reposado, ancho reyes verde, tajin

AMALFI SPRITZ | 12

giffard grapefruit & gentian, soda

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, toasted focaccia

*Chateau Ste Michelle Rosé
Crossings Sauv Blanc*

SPONSORED COURSE OPTION OR \$7

BRAISED RIBEYE CIGAR WRAPS

vietnamese chimichurri

SECOND COURSE - CHOOSE ONE

FRIED SPICY SPAGHETTI

wagyu meatballs, fried egg

AVOCADO CHILAQUILES

tomatillos, crema, black bean puree, fried egg

HOT HONEY CHICKEN & WAFFLES

house buttermilk ranch, pickled red onions, cilantro

*Unknown Author Chardonnay
Unknown Author Cab Sauv*

THIRD COURSE - CHOOSE ONE

TOFFEE CROISSANT BREAD PUDDING

salted caramel ice cream, chocolate, toffee

DARK CHOCOLATE MOUSSE

orange zest, olive oil, sea salt

*Warres Otima Tawny 10 Year Port
Zonin Prosecco*

FOOD MENU 29 / WINE PAIRING 35 (OPTIONAL)

We proudly support the food banks, and the children and families in our community! 20% of the price of your meal goes directly to the NTFB and LENA POPE charities in the DFW area. Thank you for your donation and generosity!