

TEXAS SPICE | SUNDAY, JUNE 19 | 11:00 A.M. - 2:30 P.M.

EARLY BIRD

STONEGROUND GRISTMILL GRITS

guajillo chili butter | aged cheddar

CORN FLAKE CRUSTED FRENCH TOAST

cream cheese icing | bourbon maple syrup

GULF JUMBO LUMP CRAB EGG BENEDICT

chipotle hollandaise

AVOCADO TOAST

poached egg \mid olive ranch \mid cured tomatoes \mid pickled onions queso fresca

SCRAMBLED EGGS

SMOKED BACON

SALADS & APPETIZERS

CHEESE AND CHARCUTERIE TABLE

ARUGULA SALAD

candied pecans | feta cheese | ginger pickled pears yougurt dill dressing

SMOKED CHICKEN COBB

avocado | black beans | cucumbers | green goddess ranch

VINE RIPENED TOMATO SALAD

picked herbs | jerez vinaigrette

WATERMELON FETA SALAD

QUINOA COUSCOUS

cucumbers | mint | concassé

CARVING STATION

SMOKED BRISKET

INDIAN SPICE GRILLED SPATCHCOCK HENS

CEDAR PLANK SALMON DYNAMITE

TOP PORK SIRLOIN ROAST

GRILLED SAUSAGES

ENTREES & SIDES

CHICKEN & EGG TAMALE PIE

salsa rojo & verde

SALT ROASTED PEWEE POTATOES

rosemary garlic crumbs

SAUTÉED GREEN BEANS & OLIVES

LOCAL STEWED OKRA & TOMATOES

SEASONAL SLICED FRUITS

CORN BREAD & POTATO ROLLS

KIDS BUFFET

CHICKEN FINGERS

MAC & CHEESE

TATER TOTS

SWEET ENDINGS

DARK CHOCOLATE TART

RED VELVET CUPCAKES

TIRAMISU & PETIT LEMON MERINGUE

MADELEINES & FINANCIERS

FRENCH MACAROONS, BLONDIES & BROWNIES

CROISSANT BREAD PUDDING

whiskey raisin anglaise

\$49 ADULTS, \$25 CHILDREN 6 - 12

(PLUS TAX & 20% SERVICE CHARGE)

COMPLIMENTARY FOR CHILDREN 5 & UNDER

SEATING AVAILABLE EVERY HALF AN HOUR FROM 11:00 A.M. TO 2:00 P.M.

COMPLIMENTARY SPIRIT TASTING PROVIDED BY BLACKLAND DISTILLERY AND LIVE MUSIC