

HOUSTON RESTAURANT WEEKS  
AUG 1 - SEPT 2 • 2024

⇒ *Brunch Menu* ⇐  
\$25 PER PERSON

FIRST COURSE

CHOICE OF



**Morning Pastries**

monkey bread muffins, puff pastry danish  
*add fresh berries & fruit \$5*

**Greek Avocado Toast**

Kalamata olives, tomato, red onion, feta  
*add egg \$2*

**Breakfast Eggrolls**

scrambled egg, cheddar, bell pepper, cilantro cream

MAIN COURSE

CHOICE OF



**Biscuits & Gravy**

Texas wagyu breakfast sausage, River Mill Gravy  
*add egg \$2*

**Chicken Chilaquiles**

spicy salsa roja, corn chips, pickled onions, avocado,  
queso fresco, crema, cilantro, fried egg

**Wake & Bake Pizza**

spicy salsa roja, eggs, cheddar, house  
cured bacon, chive

**Tavern French Toast**

crispy brioche, berry cognac syrup, whipped cream,  
house cured bacon

*add candied pork belly slabs \$10*

**Lox & Blinis**

cured salmon, dill cream cheese, fried capers, onion, egg  
*add eggs benedict's \$10*

# HOUSTON RESTAURANT WEEKS

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## ➤ *Lunch Menu* ◀

**\$25 PER PERSON**

### FIRST COURSE

CHOICE OF



#### Deviled Eggs

bacon, pickled onion, chive

#### Wagyu Meatballs

Texas wagyu, spicy tomato sauce, mozzarella,  
parmesan, grilled crostini

*make it a meatball & pepper pizza \$8*

#### Ahi Tuna Nachos

wonton chips, sesame seared tuna, gochujang aioli,  
chive, cilantro, jalapeño, avocado

#### Chicken Pot Pie

seasonal vegetables & puff pastry

### MAIN COURSE

CHOICE OF



#### Seasonal Harvest Salad

mixed greens, honeycrisp apples, grapes, candied  
pecans, goat cheese crouton, red onion, tomato,  
poppyseed dressing

*add chicken \$6 - shrimp \$8 - filet \$15*

#### Tandoori Pizza

tandoori marinade base, red onion, mozzarella, paneer  
cheese crumbles, cilantro, green chutney drizzle

#### Greek Seared Salmon

cucumber, tomato, Kalamata olive, feta,  
chickpea puree, grilled asparagus

#### Fish & Chips

chicken fried snapper, fennel apple slaw,  
Rosemary parmesan tots

#### Oyster Mushroom Sandy

oyster mushrooms, shredded lettuce,  
red onion, sheila partin sweet bun

*add keema fries \$12*

#### Beer Braised Short Ribs

mashed potatoes, grilled asparagus

*beer battered asparagus \$5*

#### Chicken Curry & Rice

jeera rice, cilantro, grilled pita

# HOUSTON RESTAURANT WEEKS

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## ➤ *Dinner Menu* ◀

**\$39 PER PERSON**

### FIRST COURSE

CHOICE OF



#### Deviled Eggs

bacon, pickled onion, chive

#### Montecristo Eggrolls

pulled pork, swiss cheese, blackberry jam

#### Spinach, Jalapeño & Artichoke Dip

tortilla strips, grilled crostini, pico de gallo

#### Chicken Pot Pie

seasonal vegetables & puff pastry

### MAIN COURSE

CHOICE OF



#### Seasonal Harvest Salad

mixed greens, honeycrisp apples, grapes, candied pecans, goat cheese croutons, red onion, tomato, poppyseed dressing

*add chicken \$6 - shrimp \$8 - filet \$15*

#### Tandoori Pizza

tandoori marinade base, red onion, mozzarella, paneer cheese crumbles, cilantro, green chutney drizzle

#### Greek Seared Salmon

cucumber, tomato, Kalamata olive, feta, chickpea puree, grilled asparagus

#### Fish & Chips

chicken fried snapper, fennel apple slaw, Rosemary parmesan tots

#### Oyster Mushroom Sandy

oyster mushrooms, shredded lettuce, red onion, sheila partin sweet bun

*add keema fries \$12*

#### Beer Braised Short Ribs

mashed potatoes, grilled asparagus

*beer battered asparagus \$5*

#### Chicken Curry & Rice

jeera rice, cilantro, grilled pita

### DESSERT

CHOICE OF



#### Hearsay Bread Pudding

vanilla bean ice cream, caramel sauce

#### Apple Cobbler

warm spiced apples with a crumb crust, topped with vanilla ice cream & caramel drizzle

#### Champagne & Berries

*add sorbet \$4*