

HOUSTON RESTAURANT WEEKS
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
2024

➤ **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

2024

➤ *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