

# STARTERS

# Bread & Butter \$5

toasted Sourduck baguette, choice of butter (blue cheese, garlic, marrow, plain)

# Beef Fat Beignets \$10

bacon bits, cinnamon spice blend, chantilly sauce

#### Chorizo Queso \$14

cheddar, cotija, chorizo, cilantro, lime juice, fried shallots, beef fat chips

#### Panzanella Salad \$14

Sourduck Market baguette, whipped ricotta, tomatillo & green tomato salsa, soy-pickled cucumbers, arugula

# Sausage Board \$22

housemade hot link, texas dog, sausage of the day, accoutrement, texas toast

# Charcuterie Board

3 selection

6 selection

\$22

\$36

add chef's selection cheese +\$6

# BRUNCH SIDES

Shirttail Creek Farm Egg\* \$2
Buttermilk Biscuit \$3
Side Toast \$3
Refried Charro Beans \$4
Breakfast Bacon \$4
Breakfast Sausage \$4
Beef Fat French Fries \$5
Salsa Macha Potatoes \$5
Mezcal Ham \$5
Possett Parfait \$6
Green Salad \$6
Sausage Link (mild or spicy) \$8
Soup of the Day \$8
Rosen's Bagel and Schmear \$10

(seasonal flavors)

# BRUNCH MAINS

#### Build Your Own Brunch Plate

build your own plate with any of our brunch sides

# Rosen's Bagel Sandwich

build your own sandwich with any of our brunch sides

#### Posset Parfait & Toast \$12

English lemon pudding, cranberry & pecan granola, fresh local fruit, pullman toast

#### French Toast \$14

seasonal fruit, powedered sugar, whipped cream, maple syrup

#### Chorizo Benedict\* \$15

housemade buttermilk biscuit, chorizo patties, two farm fresh poached eggs, smoked tomatillo hollandaise\*, cilantro

#### Short Rib Poutine\* \$18

beef fat fries, braised short rib, beef gravy, swiss cheese, two farm fresh eggs\*

# S&T Pig in a Blanket\* \$18

choice of mild or spicy sausage, cheddar cheese, overhard egg, pickled jalapeno and onion, housemade sausage bun

#### Brunch Burger\* \$24

1/2 lb patty of daily steak trimmings, mayo\*, cottage bacon, farm fresh egg, sour pickles, brioche bun, beef fat fries

#### Shrimp & Polenta \$18

bacon fat shrimp, polenta, bacon, purple bell pepper, creole gravy, scallion

# Shrimp Avocado Toast \$22

grilled Sourduck Market seeded country loaf, bacon fat shrimp, avocado spread, microgreen salad, fried shallots (vegetarian and meat substitute options available)

# Steak & Eggs\*

two farm fresh eggs, salsa macha potatoes, chimichurri

80z Angus Underblade \$30 80z Wagyu Club \$36 120z Pork Slayer Chop \$34

To support our staff, a 15% service fee is added to all restaurant orders. This fee allows us to pay a fair wage and offer healthcare to our employees. Gratuity is accepted for exceptional service.

<sup>\*</sup>The consumption of raw or undercooked eggs or meat may increase your risk of food borne illness.