

BRUNCH

THE BRUNCH POWERBOWL GF

seasonal bowl of superfoods, including house-made turmeric quinoa, kale, avocado, broccoli, walnuts, sweet potato, grapes, carrots, boiled eggs, greek yogurt lemon dressing \$14

AVOCADO "TOAST" PIZZA

scratch-made organic artisan dough & wisconsin brick cheese, lavishly topped w/ avocado & jalapeño, finished w/ sprouted pumpkin seeds & cilantro \$14
- add 2 eggs any style n/c

OPEN-FACED MEATLOAF "SANDWICH"

syracuse sausage, special scrambled eggs, cheddar cheese, chuck norris gravy, deliciously joined together in holy meatrimony & piled on top of seared akaushi meatloaf, served w/ house-baked bruschetta \$15

K&Q OMELET

egg white omelet stuffed w/ baby kale, quinoa, marinated brazos feta cheese, sprouted pumpkin seeds, & tomato smash, topped w/ sliced avocado, served w/ breakfast potatoes \$13

CHICKEN & BISCUITS *

crazy tender, twice-battered, brined chicken breast, served w/ 2 double cheddar biscuits smothered in "chuck norris" gravy half \$15 full \$18
- add 2 eggs any style n/c

THE UNHOLY ONE

caramel moonshine french toast, sandwiching twice-battered fried chicken blanketed w/ american cheese, served w/ jalapeño maple syrup & breakfast potatoes \$15

MIGAS *

special scrambled eggs, sautéed onions, fontina, syracuse sausage, crispy tortilla strips, cilantro, flour tortillas, served w/ tomato smash breakfast potatoes, sour cream, & pickled peppers \$12

SOUTHERN EGG FRIES *

crispy fries in a cast-iron skillet, sautéed syracuse sausage & melted cheddar cheese, topped w/ two over-medium eggs & "chuck norris" gravy \$11

BENNY'S SKILLET *

hot, cast-iron skillet layered w/ spinach corn queso, fresh-baked grilled bruschetta, poached eggs, hollandaise sauce... our spin on eggs benedict \$14

MASH'D TATOR EGGSPLORION *

hot, cast-iron skillet sizzling w/ mash'd tators, topped w/ melted cheddar cheese, special scrambled eggs, chopped thick cut bacon, & sour cream drizzle, served w/ ranchero salsa \$13

CHEESEBURGER OMELET

special eggs stuffed w/ akaushi beef patties, sautéed onions, avocado, american cheese, & tomato smash, drizzled w/ sour cream, served w/ breakfast potatoes \$14

FRENCH TOAST

caramel moonshine-battered bread, griddle seared & topped w/ cream cheese butter, sliced strawberries, & grade A maple syrup \$13

THE UN-BRUNCH BUNCH

REBELLIOUS BURGER *

two akaushi patties, american cheese, house ketchup, mayo, chopped onions, double-smoked bacon, sunny side up egg, split-top bun, choice of fries or caesar salad \$15

FRESH FISH SANDWICH

blackened, wild-caught fresh fish of the day, avocado herb cream, house slaw, sriracha drizzle, fresh-baked bruschetta bread, choice of fries or caesar salad \$15

CHEESEBURGER *

1/2 pound certified angus beef, cheddar, tomato, pickles, lettuce, garlic aioli, split top bun, choice of fries or caesar salad \$12

THE RUSTIC

chopped romaine & bibb, marinated brazos feta, bacon, avocado, 9-minute boiled eggs, tossed in creamy mustard dill vinaigrette topped w/ citrus-mint marinated cucumbers, tomatoes, sliced onions, & herbs \$12

CAESAR SALAD *

chopped fresh romaine hearts, bangin' scratch caesar dressing, hand-torn garlic croutons, parmesan \$10 side caesar \$6

BULGOGI TACOS

sliced & pan-grilled akaushi flat iron, marinated in garlic & soy sauce; bibb lettuce, carrots, cilantro, lemon rice \$14

a la carte

THICK-CUT BACON \$3 TOMATO SMASH POTATOES \$4

FARM-FRESH EGG * \$2 CRISPY FRIES \$3

FRESH FRUIT \$5 GARLIC BROCCOLI \$3

MIMOSA MADNESS!

Choose from:

TRADITIONAL ORANGE
PEACH
BLOOD ORANGE
BLACKBERRY

\$2 Mimosas

MIMOSA
Carafe
2+ guests
\$10.99 / 30oz.

French Press Coffee

LAVAZZA COFFEE SERVED
STEAMING HOT IN A FRENCH
PRESS

\$5

Complimentary Refill



MOONSHINE MARY \$5

MOONSHINE INFUSED W/ TOMATO, GARLIC,
JALAPEÑO, MIXED W/ OUR SIGNATURE
BLOODY MARY MIX

- Add Jumbo Gulf Shrimp \$1 each