



MAN vs. BRUNCH

SUNDAY, JUNE 17, 2ND FLOOR

FOR RESERVATIONS, PLEASE CALL 817-350-4106

FRUITS & BERRIES

Watermelon, honeydew, pineapple, strawberries, blueberries, grapes

CHILLED

CRISP PANCETTA

Poached pears, chopped bibb, walnuts, bleu cheese

FOREST MUSHROOMS

Haricot beans, sundried tomato salad, Waco goat cheese

HAND PLUCKED ASSORTED GREENS

Cherry tomato, cucumber, carrots, olives, dried cranberries, honey pecans, bacon bits, herb crouton, marinated redneck cheddar, feta, honey balsamic, citrus vinaigrette, roasted garlic parmesan

SEAFOOD ON ICE

CHILLED SHRIMP, CRAB CLAWS

Lemon & lime wedges, traditional cocktail sauce, remoulade sauce

ATLANTIC SMOKED SALMON

Dill cream cheese, cornichons, capers, pickled onions

CHEESE & CHARCUTERIE

MACHEGO, SMOKED GOUDA, HORSE RADISH PECAN, MORTADELLA, SALAMI

Whole grain mustard, fig relish, marinated olives, walnuts, cornichons, artisanal crackers

BOULANGERIE

BREAKFAST PASTRIES & MUFFINS, RAHR BEER BREAD, PARMESAN LAVOSH, JALAPEÑO CORN BREAD

Honey butter, chili-lime butter, whipped butter

BREAKFAST

CAGE FREE EGG OMELETS (MADE-TO-ORDER)

Onions, tomatoes, peppers, spinach, jalapeño, mushroom, ham, bacon, sausage, cheddar, pepper jack

CHORIZO SCRAMBLED EGGS

FROSTED CINNAMON ROLLS

Dark chocolate

SAUSAGE A LA PLANCHA

TX RED HOT PORK

JALAPEÑO CHEDDAR WILD BOAR

CILANTRO CHICKEN

CHEF'S CARVINGS

TRES CHILI RUBBED WHOLE ROAST PIG

Cilantro rice, roasted tomatillo salsa, onion mojo

COFFEE SMOKED BEEF BRISKET

Loaded potato pie, honey chipotle beer bbq sauce



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CHILI STATION

SLOW COOKED VENISON & BEAN CHILI

Fritos, queso fresco, fried jalapeño, pico de gallo, scallions

SKILLET MAC & CHEESE BAR

PULLED PORK & JALAPEÑO

SMOKED CHICKEN WITH CILANTRO

THE BISCUIT BAR

BUTTERMILK BISCUITS, CHEDDAR BISCUITS

Pepper gravy, Texas honey, sorghum syrup

ENTRÉES

ROASTED CHICKEN WITH BUFFALO SAUCE

GRILLED LEMON-PAPRIKA MAHI-MAHI

Malt vinegar cream

LOADED CRUSHED POTATOES

Sour cream, scallions, cheddar cheese

MAPLE ROASTED CARROTS

CORN ON THE COB WITH LIME CREMA

FOR THE LITTLE ONES

MEATBALLS IN TOMATO SAUCE

CHEESY BAKED MAC & CHEESE

FRIED CHICKEN TENDERS

Ketchup, honey mustard, bbq sauce

WORMS IN DIRT (CHOCOLATE & VANILLA)

WARM SWEETS

S'MORES BREAD PUDDING

COCONUT FRITTERS

PECAN STICKY BUNS

DOUGHNUT WALL

DARK CHOCOLATE & BACON

MANGO & PASSION FRUIT

WHITE CHOCOLATE

Raspberry, wasabi peas

CAKES & PIES VERRINE

APPLE & CINNAMON SUGAR

PECAN & MAPLE CARAMEL

LEMON MERINGUE

DARK CHOCOLATE CREAM

SNICKERS CHEESECAKE

OREO CHEESECAKE

\$55 ADULTS, \$29 CHILDREN 6 - 12

(PLUS TAX & GRATUITY)

COMPLIMENTARY FOR CHILDREN 5 & UNDER

SEATING AVAILABLE FROM 11:00AM TO 3:00PM.