

Staples

Avocado Toast 19
avocado smash, mozzarella cheese, cherry tomato relish, aged balsamic, sourdough, breakfast potatoes
add one egg any style* 5

Loaded Poutine 24
chopped brisket, queso fundido, sausage gravy, scallions

Smoked Brisket Benedict* 25
sliced brisket, two poached eggs, chipotle hollandaise, buttermilk biscuit, breakfast potatoes

Chilaquiles* 23
two fried eggs, housemade chorizo, salsa ranchero, pico de gallo, cotija cheese, local tortillas

Market Fruits *gf* 16
texas grapefruit, cantaloupe, watermelon, honeydew, pineapple, seasonal grapes, honey & yogurt dipping sauce

San Antonio “Chili Queens” Chili 15
american wagyu beef, aged cheddar, scallion, crema

BBQ-Glazed Brussels Sprouts *df* 16
texas honey, shallots

Eggs

All-American Breakfast* 21
two eggs any style, applewood-smoked bacon, ham or sausage, choice of toast, breakfast potatoes

Three-Egg Omelet 21
choice of ham, salmon*, applewood-smoked bacon, chorizo or brisket, tomatoes, peppers, onions, mushrooms, aged cheddar, breakfast potatoes, toast
add extra protein 3

Texas Breakfast Burrito 27
refried beans, barbacoa, guacamole, sour cream, fresco cheese, pico, salsa verde

Bakery

Pancakes *n* 18
bourbon-caramelized bananas, texas pecans

Sticky Bourbon & Pecan Cinnamon Bun *n* 14
bourbon caramel, candied pecans, cinnamon

Stuffed Concha 18
toasted vanilla concha bread, dulce de leche whipped cream, seasonal berries, caramel

Garden

add steak* 18, **chicken** 12, **shrimp** 14

Four Brothers Caesar Salad 16
romaine hearts, pimento cheese crostini, caesar dressing
add poached egg* 5

Baby Butter Salad *gf* 16
trueharvest butter lettuce, shaved radish, avocado, fresh corn, river whey blue cheese dressing

À La Carte

Redneck Cheddar Mac & Cheese 12

Angry Broccolini *gf df* 10

Asparagus *gf vg df* 12

Foundations

Salmon Croissant 21
smoked salmon, garlic & herb cream cheese, pickled onions, capers, baby kale

Dragon Fruit Bowl *gf* 15
dragon fruit, berries, kiwi, banana, açai-infused yogurt

The Cowboy Breakfast* 45
flat iron steak, two sunny-side up eggs, quail sausage, breakfast potatoes, chimichurri

Dry-Aged Beef Burger* 26
pimento cheese, charred onion aioli, butter lettuce, tomato, onion, fries
add one egg any style* 5

Brisket Bolillo 19
slowly smoked brisket, four brothers sauce, bread & butter pickles, bolillo bun

Shrimp & Grits 40
barton springs grits, gulf shrimp, tasso ham cream

Grilled Chicken Sandwich 18
grilled chicken breast, caramelized onions, swiss cheese, applewood-smoked bacon, avocado, alfalfa sprouts, secret sauce

Fried Chicken & Biscuits 21
fried chicken breast, sausage & black pepper gravy, buttermilk biscuits, scallions

Pantry

Applewood-Smoked Bacon 8

Country Sausage Links 7

Blueberry & Maple Sausage Patties 7

Chicken Sausage 7

French Butter Croissant or Buttermilk Biscuit 6

Blueberry, Bran or English Muffin 6

Gluten-Friendly Toast or English Muffin *gf* 6

Greek or Vanilla Yogurt 7

San Antonio Breakfast Potatoes 7
caramelized onions, peppers, fines herbes

Pâtisserie

Churros 10
bourbon caramel, chocolate sauce, cinnamon

Key Lime Crème Brûlée *gf* 14
toasted meringue, candied lime, luxardo cherries

Samoa Cake 14
flourless dark chocolate cake, feuilletine crunch, coconut gelato

Buttermilk Pie, “The Last Piece” 15
bourbon caramel, buttermilk ice cream, smoked salt

Coffee, Tea & Smoothies

Coffee 5
regular or decaffeinated

Hot Tea 5
african nectar, chamomile citrus, organic green dragon, breakfast blend, earl grey or wild berry hibiscus

P.B. & Banana Smoothie *n* 10
banana, peanut butter, oats, cinnamon, milk

Green Smoothie *gf* 12
green apple, baby kale, greek yogurt, honey, cinnamon



Gluten-friendly bread available upon request.

gf Gluten-Friendly *vg* Vegan *df* Dairy-Free *n* Contains Nuts/Peanuts

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.
All parties of 6 or more will be charged 19% gratuity.

