Four Brothers

SOUTHERN PROVISIONS

Brunch

Staples

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

AVOCADO TOAST 19
avocado smash, mozzarella cheese, marinated tomatoes, aged balsamic, sourdough, breakfast potatoes
add one egg any style* 5

CHILAQUILES* 23
two fried eggs, housemade chorizo, salsa verde, salsa roja, pico de gallo, cotija cheese, local tortillas

SMOKED BRISKET BENEDICT* 25
sliced brisket, two poached eggs, chipotle hollandaise, buttermilk biscuit, breakfast potatoes

CHORIZO & POTATO EMPANADA 15
golden-fried, roasted poblano lime crema, cheddar, pickled onions, queso fresco

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
tomatoes, peppers, onions, mushrooms, aged cheddar, breakfast potatoes, toast
choice of ham, salmon*, applewood-smoked bacon, chorizo or brisket
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, cream cheese frosting

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, cherry tomatoes, caesar dressing
add poached egg* 5

BABY BUTTER SALAD *gf* 16
trueharvest butter lettuce, shaved radish, avocado, corn, red onion, tomatoes, river whey blue cheese dressing

À La Carte

REDNECK CHEDDAR MAC & CHEESE 12

ANGRY BROCCOLINI *gf df* 10

ASPARAGUS *gf vg df* 12

Foundations

DRAGON FRUIT BOWL *gf* 15
dragon fruit, berries, kiwi, banana, açaí-infused yogurt

SALMON CROISSANT 21
smoked salmon, garlic & herb cream cheese, pickled onions, capers, baby kale

THE COWBOY BREAKFAST* 45
flat iron steak, two sunny-side up eggs, quail sausage, breakfast potatoes, chimichurri

SHRIMP & GRITS 40
barton springs grits, gulf shrimp, tasso ham cream

FRIED CHICKEN & BISCUITS 21
fried chicken breast, sausage & black pepper gravy, buttermilk biscuits, scallions

TEXAN REUBEN 19
smoked brisket, sauerkraut, thousand island comeback sauce, cheddar & oaxaca cheese blend, marble rye, fries

GRILLED CHICKEN SANDWICH 18
grilled chicken breast, caramelized onions, swiss cheese, applewood-smoked bacon, avocado, alfalfa sprouts, secret sauce

DRY-AGED BEEF BURGER* 26
pimento cheese, charred onion aioli, butter lettuce, tomato, pickle, onion, fries
add one egg any style* 5

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, fines herbes

Pâtisserie

CHURROS 10
bourbon caramel, chocolate sauce, cinnamon

FERRERO ROCHER CHOCOLATE CRÈME BRÛLÉE 14
dark chocolate hazelnut bark, praline cream

APPLE MILLE FEUILLE TART 14
apple tarte tatin, granny smith fluid gel, apple pie ice cream, apple crisp, apple butter caramel

BUTTERMILK PIE, "THE LAST PIECE" 15
bourbon caramel, buttermilk ice cream, smoked salt

Coffee, Tea & Smoothies

PEET'S COFFEE 5
regular or decaffeinated

MIGHTY LEAF 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, cinnamon, oat milk

GREEN SMOOTHIE *gf* 12
green apple, baby kale, greek yogurt, agave

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.