

## SAVORY

SORGHUM-BRAISED PULLED PORK .....\$12  
Fried green tomato, poached eggs, chili  
Hollandaise, served with breakfast potatoes

HOOKLINE BREAKFAST HASH .....\$12  
House green chorizo, poblano and  
potato hash, topped with a fried egg

COUNTRY HAM STEAK.....\$14  
Farm eggs (2), red-eyed gravy,  
biscuit and sorghum butter

CRAB CAKE BENEDICT.....\$15  
Florida-style crab cake, english muffin,  
poached eggs, Béarnaise sauce,  
served with breakfast potatoes

EGGS HEMINGWAY .....\$14  
House smoked salmon, sautéed  
spinach, poached eggs, english muffin,  
hollandaise, served with choice of  
breakfast potatoes or fresh fruit

EGG WHITE FRITTATA.....\$12  
Farm fresh egg whites, sautéed mushrooms,  
goat cheese, baby arugula salad

CHILAQUILES.....\$10  
Crispy tortillas, green tomato salsa,  
over easy eggs (2), queso cotija,  
crema, red onions, cilantro

## SWEET

MOLASSES SOAKED FRENCH TOAST .....\$10  
Roasted strawberry butter, maple syrup

O-JOHNNY CAKES..... \$8  
Anson Mills cornmeal pancakes, half  
popped corn, sorghum butter, bourbon  
maple syrup, candied spiced pecans

LOW COUNTRY TABLE BREADS.....\$10  
Cornbread and flakey southern  
biscuits, served with house-infused  
butters and local Texas honey

PORK BELLY BEIGNETS .....\$10  
Braised pork belly stuffed  
NOLA-style beignets, served with  
bourbon maple syrup and 10x Sugar

## ADDITIONS

CORNBREAD ..... \$4  
SOUTHERN BISCUITS ..... \$4  
EGG ANY STYLE (1) ..... \$3  
BREAKFAST POTATOES ..... \$4  
APPLEWOOD SMOKED BACON ..... \$5  
JALAPEÑO CHEDDAR GRITS ..... \$5

## BRUNCH

## BOTTOMLESS MIMOSAS

Served with your choice of our fresh juices:

Orange Juice  
Texas Peach  
Louisiana Strawberry  
Watermelon  
Pineapple  
Cranberry

PER PERSON ..... 15

## BLOODY MARY

BUILD YOUR OWN BLOODY MARY BAR..... 12  
Choice of spirit, garden veggies & juices.

## MICHELADAS

A pint of Dos XX served with  
your choice of flavors, served on ice

CHELADA ..... \$7  
Lime juice, salt

CAJUN ..... \$7  
Blackening seasoning, house Bloody  
Mary cocktail sauce, lemon juice

LOW COUNTRY ..... \$7  
Tomato juice, clam juice, worchestershire  
sauce, lemon juice, salt

## BRUNCH COCKTAILS

BREAKFAST SHOT ..... \$8  
Yellow Rose rye whiskey, fresh  
squeezed OJ, butterscotch schnapps,  
applewood smoked bacon

RYE & SHINE ..... \$10  
Old Forester Rye Whisky, fresh  
squeezed OJ, Luxardo cherry juice

BAILEY GRIND ..... \$8  
Bailey's espresso creme liqueur,  
coffee-flavored rum, served  
with a French press

IRISH COFFEE ..... \$8  
Jameson Irish Whiskey, Bailey's Irish  
Cream, whipped cream, fresh nutmeg

COUNTRY GARDEN BLOODY MARY ..... \$7  
Horseradish & lemon house-infused  
vodka, blood mary mix, hot sauce,  
chef's pickled veggies