



Bourbon Boulevard

Brunch

Biscuits and Gravy - 12

House-made biscuits and pork sausage cream gravy

Creole Shrimp and Grits - 15

Jumbo shrimp with an authentic southern roux in a tomato creole sauce

Eggs Chesapeake - 15

2 poached eggs over English muffins with Béarnaise and lump crab

Traditional Benedict - 12

Choice of in-house ham or avocado, 2 poached eggs over English muffins with prosciutto cotto and topped with Béarnaise

French Toast with Strawberries - 11

2 pieces of Texas toast pan fried with fresh strawberries and whipped cream

Cooked to Order Omelet - 10

Choice of 2 items: Spinach, mushroom, peppers, bacon, sausage, tomato, cheddar, onion, sour cream, ham

Each additional item - 1

2 Eggs Cooked to Order - 12

Served with breakfast sausage, bacon, and home fries

Wagyu Sirloin Steak and Eggs - 19

7 oz Wagyu sirloin served with 2 eggs cooked to order

Gourmet Dry Aged 8oz Burger - 17

Lettuce, tomato, onion, Gruyere cheese, and sauteed mushroom served with black truffle house cut fries

Seasonal Fruit Parfait - 8

Seasonal fruit layered with Greek yogurt topped with fresh mint

Smothered Breakfast Burrito - 14

Scrambled eggs, sausage, and Hatch green chile smothered in Hatch red chili sauce topped with shredded cheese

Huevos Rancheros - 13

2 eggs cooked to order, served on a flour tortilla, smothered in red or green chile. Served with rice and beans

Avocado Toast - 11

Texas toast with fresh-made guacamole and red or green chile sauce
Add egg – 1

Bottomless Mimosas – 29 per person

Endless bottle service with carafes of orange juice