



Brunch

Brunch Mains

PANCAKES 12

2 Large Pancakes
Served with
Choice of 1 Side
Add a Pancake for \$6

S&R FRENCH TOAST 14

Our Delicious Bread Pudding
Served French Toast Style!
Choice of 1 Side

AVOCADO TOAST 14

Seasoned and Smashed Avocado
Bacon, Sunny Side Up Egg, Cotija
Chipotle Tabasco, Flakey Salt
Served on Whole Grain Toast

BISCUITS & GRAVY 14 WITH MAQUE CHOUX

House Made Biscuits,
Sage Sausage Gravy,
Grilled Corn Maque Choux
Make it Brisket Gravy for \$5

START YOUR DAY 14

2 Eggs, Bacon or Sausage,
Breakfast Potatoes
White or Wheat Toast

SMOKIN SKILLET 18

Koops Smoked Brisket, Maque Choux,
Breakfast Potatoes, Sunny Side
Egg, Cotija, Mexican Crema Drizzle

SHRIMP & GRITS 25

Blackened Shrimp, Andouille
Sausage, Poblano and
Pepperjack Grits in a Creole
Sauce

Fries 8

Breakfast
Potatoes

Fruit Cup

Bacon

2 Eggs

Sausage

Sugar Starters

CREVETTES 18

Char-Grilled Shrimp,
Swimming in a Tangy Sauce.
Served with Sopping Bread

FRIED GREEN TOMATOES 12 & CORN BREAD

Fried Green Tomatoes on Sweet
and Spicy Buttered Cornbread
with Jalapeno Cilantro Ranch

Hand Helds

Comes with French Fries

S&R BURGER 16

Beef/Brisket and Short Rib Burger
with Pepper Jack Cheese,
Steenz Bacon Onion Jam,
Shredded Lettuce, Sliced Tomato,
on a Brioche Bun (Cooked Med-
Med Well)

CRABCAKE SANDWICH 22

Crabcake,
Firecracker Cole Slaw, Mayo
On a Brioche Bun

Wood fired Flatbread

MYTH MARGHERITA 15

Red Sauce, Fresh Basil, Sliced
Grape Tomatoes, Fresh Sliced
Mozzarella, Pesto,
Extra Virgin Olive Oil

FIRST DATE 25

Mozzarella, Romano,
Gorgonzola, Provolone, Sliced
Dates, Prosciutto, Red Onion,
Balsamic and Spicy Honey Drizzle

Split Plates Have A \$5 Charge

Outside Desserts have a \$3/Person Charge

Parties of 8 or more will have a 20% gratuity added.

If you have any allergies, please notify your server. Kitchen handles shellfish,
peanuts and tree nuts

Our Kitchen is not GF Certified. Although precautions are taken,
we cannot guarantee no cross contamination

Our Local Distributors

Hey Mikey's Ice Cream

Cakes By Julia

Culinary Basket Micro Greens

Koops BBQ

Galveston Shrimp Company

Katie's Seafood

Brunch Cocktails

Not available until 10am on Sundays

MIMOSAS 6

Choice of OJ, Cranberry,
Pineapple Juice

BLOODY MARY 8

House Infused Spicy Vodka or
Buffalo Trace Bourbon
w/ a Skewer of Veggies and
Cheeses

ESPRESSO MARTINI 12

Absolut Vanilla, Mr Black Coffee
Liqueur, Espresso, Simple Syrup

Coffee 4

Cappuccino 6

Iced Coffee 6

Latte 6

Espresso 4

Add Caramel/Hazelnut/Chocolate/Vanilla

2% Milk
Oat Milk
Almond Milk

Soup & Salad

Blue Cheese, Ranch,
Jalapeno Cilantro Ranch, White Balsamic, Italian

HOUSE SALAD 8/16

Spring Mix, Cucumbers, Carrots,
Cherry Tomatoes, Cotija, House
Made Croutons

S&R COBB 16

Avocados, Blue Cheese, Boiled
Eggs, Bacon, Red Onions, Cherry
Tomatoes, Iceberg Lettuce

VEGAN CAESAR 14

Chickpea Dressing, Romaine,
Capers and Croutons

TEXAS BRISKET & ONION SOUP
Cup or Bowl 8/16

Salad Add-Ons

4 Gulf Shrimp 12

Grilled Chicken 7

Grilled Salmon 10

Sydney's Bridal Brunch

Choice of

AVOCADO TOAST

Seasoned and Smashed Avocado
Bacon, Sunny Side Up Egg, Cotija
Chipotle Tabasco , Flakey Salt
Served on Whole Grain Toast

S&R COBB 13

Avocados, Blue Cheese, Boiled
Eggs, Bacon, Red Onions, Cherry
Tomatoes, Iceberg Lettuce

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2 Eggs, Bacon or Sausage,
Breakfast Potatoes
White or Wheat Toast

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Koops Smoked Brisket, Maque Choux,
Breakfast Potatoes, Sunny Side
Egg, Cotija, Mexican Crema Drizzle

