

Brunch

Grunch 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 15

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

One Large Biscuit, 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 22

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



Breakfast Potatoes

Fruit Cup Bacon

2 Eggs Sausage

Jugar 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



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 18

Crabcake, Firecracker Cole Slaw, Mayo On a Brioche Bun



MYTH MARGHERITA 15

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

FIRST DATE 19

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 wil have a 20% gratuity added. ou 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 Elstributors

Hey Mikey's Ice Cream

Cakes By Jula

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Culinary Basket Micro Greens
Koops BBQ
Galveston Shrimp Company

Katie's Seafood

Brunch Cocktails

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 2% Milk Oat Milk Almond Milk

Latte 6 Espresso 4

Add Caramel/Hazelnut/Chocolate/Vanilla

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

HOUSE SALAD 6/12

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

S&R COBB 13

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 5/10

Salad Hold-Uns
4 Gulf Shrimp 12

Grilled Chicken 7
Grilled Salmon 10