



Brunch

Branch Mains

PANCAKES 12

2 Large Pancakes
Served with
Choice of 1 Side

S&R FRENCH TOAST 14

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

AVOCADO TOAST 11

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

BISCUITS & GRAVY 14 WITH MAQUE CHOUX

One Large Biscuit,
Sage Sausage Gravy,
Grilled Corn Maque Choux

START YOUR DAY 12

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

SMOKIN SKILLET 18

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

STEAK & EGGS 23

Coffee Rubbed Petite Filet,
2 Eggs and
Breakfast Potatoes GF

Sides

5

Fruit Cup

Bacon

Breakfast
Potatoes

Sausage

Single Pancake

2 Eggs

Branch Cocktails

Not available until 10am on sSundays

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

STRAWBERRY BELLINI 7

ESPRESSO MARTINI 12

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

Breakfast Flatbread

BYO 12

REGULAR TOPPINGS 2.50

Breakfast Sausage, Bacon, Chorizo, Cheddar, Cotija Cheese
Blue Cheese, Mushrooms, Red Onions, Green Peppers,
Black Olives, Green Olives, Spinach, Basil, Pico De Gallo, Tomatoes

PREMIUM TOPPINGS

Prosciutto 6 Smoked Brisket 10 Goat Cheese 7

S&R BREAKFAST FLATBREAD 14

Bacon, Chorizo, Scrambled Eggs
Breakfast Potatoes, Refried Beans,
Cotija Cheese, Chopped Cilantro
and Spicy Red Salsa

Coffee/Espresso

Coffee 4

Cappuccino 6

Latte 6

Espresso 4



V-Vegan Veg-Vegetarian GF-Gluten Free
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



Lunch

Sugar Starters

CREVETTES 18

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

TEMPURA FRIED 10 CAULIFLOWER

Togarashi Seasoned
Tempura Fried
Cauliflower, Served with
Sweet Potato Aioli and
Jalapeno Cilantro Ranch Veg GF

FRIED GREEN TOMATOES 12 & CORN BREAD

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

FIRECRACKER CHICKEN 16 WINGS

Chicken Wings Drenched in
Firecracker Sauce, Served Over
White Sticky Rice. with Kimchi,
Black & White Sesame Seeds and
Fried Rice Paper Nori GF

Soup & Salad

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

HOUSE SALAD 6

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

S&R COBB 13

Grilled Salmon or Chicken
Avocados, Blue Cheese, Boiled
Eggs, Bacon, Red Onions, Cherry
Tomatoes, Iceberg Lettuce

THE WEDGE 12

Goat Cheese, Bacon,
Marinated Pears, Pickled Red Onions
Chives, House Made Croutons,
Served on a Wedge of Iceberg Lettuce

SOUP OF THE DAY

Cup or Bowl 5/8

Sandwiches & Burgers

Served with Choice of: Fries, Side Salad,

S&R BURGER 16

Beef/Brisket and Short Rib Burger
with Pepper Jack Cheese,
Tempura Fried Onion Ring, Steenz
Bacon Onion Jam, Shredded
Lettuce, Sliced Tomato, on a
Brioche Bun

CRABCAKE SANDWICH 18

Crabcake,
Firecracker Cole Slaw, Mayo
On a Brioche Bun

Salad Add-Ons

4 Shrimp 12

Flank Steak 15

Grilled Chicken 7

Wood fired Flatbread

12

Build Your Own

Price Includes Choice of 2 Regular Toppings,
Mozzarella Cheese

REGULAR TOPPINGS 2.50

Pepperoni, Italian Sausage, Bacon, White Mushrooms,
Pineapple, Red Onions,
Green Peppers, Bacon & Onion Jam, Spicy Honey Drizzle, Balsamic Drizzle,
Black Olives, Green Olives, Spinach, Basil, Tomatoes, Truffle Oil

PREMIUM TOPPINGS

Prosciutto 6 Goat Cheese 7

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