

## **BRUNCH**

### **Special Egg Mix**

- Egg wash which is eggs, heavy cream, and ground pepper
- Fontina cheese
- Queso
- Sautéed white onion
- Sriracha butter for sautéing the onions
- Fire roasted salsa
- All scrambled together

### **Migas**

- 3 Flour tortillas
- Special scrambled egg: sautéed onion, fontina, queso and fire roasted salsa.
- Syracuse Sausage, crispy tortilla strips, & cilantro
- Served with Tomato Smash Breakfast Potatoes
- Side of sour cream and pickled peppers
- Like Traditional Migas, this is served Deconstructed

### **Benny's Skillet**

- Hot cast iron skillet layered with spinach corn queso
- 2 Fresh baked grilled Bruschetta
- 2 Moonshine stock poached eggs
- Hollandaise sauce
- Tomato Smash Breakfast Potatoes
- Garnish: parsley

### **Southern Egg Fries:**

- Crispy fries in an oval cast iron skillet
- Topped with sautéed Syracuse sausage
- Melted cheddar cheese
- Garlic oil and parmesan cheese
- Topped with two over-medium eggs
- Chuck Norris gravy

### **Cheeseburger Omelet**

- Special Scrambled Egg Omelet with
- Two 3.5 oz TX Kobe beef patties, melted American cheese, sautéed onions, tomato smash, Avocado topped with garlic oil, Sour Cream Drizzle
- Tomato Smash Breakfast Potatoes

### **MASH'D Tator Eggspllosion (Gluten Free)**

- Hot oval cast iron sizzling with Mash'd tators spread on bottom
- Topped with queso and rancho salsa
- 2 special scrambled eggs
- Chopped thick cut bacon.
- Drizzled with Sour Cream

### **K&Q Omelet**

- Egg white omelet stuffed with:
- Organic baby kale
- Quinoa
- Feta Cheese
- Sprouted pumpkin seeds
- Tomato smash
- Outside of omelet topped with sliced avocado (seasoned)
- Served with breakfast potatoes (breakfast potatoes are always topped with tomato smash)

### **French Toast**

- 4 slices of caramel moonshine-battered bread, griddle seared (House made bread)
- Cream cheese butter
- Sliced strawberries
- Powdered sugar
- Grade A maple syrup

### **Chicken & Biscuits**

- The only difference from the dinner version is the addition of 2 eggs cooked to the guest's liking for free- not on menu but also available for free during non-brunch hours.

### **The Unholy One!**

- Twice battered fried chicken
- American cheese
- Sandwiched between caramel moonshine battered French toast (house made bread)
- Served with side of tomato smash breakfast potatoes
- Jalapeno maple syrup

### **The Brunch Powerbowl:**

- See Powerbowl under salads

### **Flavored Mimosas**

- Choose from 4 flavors
  - Blood Orange
  - Peach
  - Traditional Orange Juice
  - Blackberry
- \$2 (ALL THE TIME)

### **French Press Coffee Service**

- Lavazza Coffee
- 3 level tablespoons of coffee grounds ( Almost filled ramekin)
- Add hot water- don't push down,
- Explain to the guest
  - let steep 2 minutes.
  - The longer you let steep, the stronger it becomes.
  - Push down then pour into mug
- \$5 (Complementary Refills)