

# BRUNCH

# menu

● sides ● breakfast ● lighter ● to share

- HOUSEMADE CINNAMON ROLLS** \$10  
Cream cheese frosting
- HOUSE HONEY BUTTER BISCUITS** \$10  
Served with jam
- DEVILED EGGS** \$8  
Classic, paprika, scallions
- PIMENTO CHEESE & PICKLES** \$13  
Cipollini onion, carrots, cucumbers
- BURRATA CAPRESE** \$16  
Basil, honey balsamic, grilled bread
- BERRY SALAD** \$14  
Arugula & red butter lettuce, blueberries, raspberries, strawberries, goat cheese, vanilla vin, candied walnuts
- SHAVED BRUSSELS & KALE BOWL** \$12  
Bacon, pumpkin seeds, grilled onion, lemon herb aioli, fried egg
- SHRIMP & AVOCADO TOAST** \$14  
Poached shrimp, lemon, boiled egg, red butter lettuce, tomato pickled jalapeños
- SWEET N' SPICY CHICKEN & WAFFLE** \$14  
Belgian waffle, spicy fried chicken, maple chipotle drizzle, bacon
- CROISSANT FRENCH TOAST** \$13  
Creme Anglaise, raspberry compote, fresh fruit
- HOUSE BISCUITS & GRAVY** \$11  
House sausage, saw mill gravy, fresh fruit
- PEA RIDGE BREAKFAST** \$13  
2 eggs, grit, bacon, biscuit, fresh fruit, 1 piece croissant French toast
- HOUSE SAUSAGE** \$5
- BACON** \$5
- 2 EGGS** \$4
- GRITS** \$5
- BISCUIT** \$3
- ROASTED GARLIC FINGERLING HASH** \$6
- BRUNCH SALAD** \$6  
Mixed greens, leeks, carrots, lemon vinaigrette

## plates



### STEAK & EGGS \$19

Chefs choice, potato hash

### BBQ BACON SHRIMP & GRITS \$18

Cheddar grits, blistered tomato, caramelized onion, arugula salad

### ROASTED & GRILLED SHROOMS ON PITA \$15

Pesto, tomatoes, feta, mixed green salad, leeks, carrots, lemon vinaigrette

● handhelds

- THE BREAKFAST SANDWICH** \$12  
House sausage/Veggie fritter, avocado spread, arugula, tomato jam, fried egg, lemon herb aioli, fresh fruit
- SMOKED SALMON BURGER** \$15  
Fried capers, roasted tomato, avocado, honey dill aioli
- SUNDAY BURGER** \$17  
Fried egg, bacon, avocado, lettuce, tomato jam, smoked onion, pickles
- GRILLED PIMENTO CHEESE** \$12  
Candied bacon, tomato

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses.*

## drinks



- MIMOSA** \$5/\$20
- TITOS TX BLOODY MARY** \$10
- COFFEE** \$3
- JUICE** \$3
- TEA** \$3

# DRINK menu

## cocktails

<b>TITOS SPICY PEAR</b> Spiced pear, lemon, chili	\$13
<b>PALOMA</b> Silver tequila, lime, grapefruit	\$13
<b>APPLE CIDER MARTINI</b> Apple, lemon, maple syrup	\$12
<b>THE PEA RITA</b> Blanco tequila, hibiscus liqueur, lime, triple sec	\$11
<b>EAST-SIDE</b> enGINe, Chateau California aloe liqueur, lime, mint	\$12
<b>NEW FASHIONED MANHATTAN</b> Hellbender bourbon, orange, cherry, Cocchi Di Torino	\$15
<b>GINGER LIME SOUR</b> Bourbon, ginger beer, lime, egg white	\$12

## not-tails

<b>MULE ON THE WAGON</b> NA bourbon, ginger beer, lime, mint	\$10
<b>BLOOD ORANGE MARG NO RITA</b> NA Mexican Agave, lime, blood orange	\$9
<b>SPARKLING GARDEN</b> Optimist NA Gin, Elderflower tonic, lime	\$9
<b>NAGRONI</b> Lyres Orange, Lyres Apertif Rossa, Cedars classic	\$10
<b>NANHATTAN</b> Lyres American malt, Lyres Apertif Rossa, Fee Brothers bitters, Luxardo	\$10

## beer

<b>LOCAL</b>	
Sweetwater 420 16oz	\$7
Scofflaw Basement IPA 16oz	\$7.5
Creature Comforts Tropicalia IPA 16oz	\$7.5
Creature Comforts Automatic Pale Ale 16oz	\$7
3 Taverns Prince of Pils	\$6
New Realm Helluvienna Lager 16oz	\$7
Firemaker Way Down Yonder Lager	\$6.5
New Realm Blackberry Smoke Lager 16oz	\$7.5
Treehorn Dry Cider	\$7
Monday Night Dr. Robot Berry Lemon Sour 16oz	\$7
<b>REGIONAL</b>	
Wicked Weed Pernicious IPA 16oz	\$7.5
Sierra Nevada Hazy Little Thing IPA	\$6
Sierra Nevada Pale Ale 16oz	\$7.5
Highland Oatmeal Porter	\$6
Goat Island Blood Orange	\$6
Berliner Wisse	
<b>CLASSICS</b>	
Miller High Life	\$4
Reissdorf Kolsch 11.3oz	\$8
Paulaner Hefeweizen 16.9oz	\$8
Jacks Dry Hopped Hard Cider	\$7
<b>NON-ALCOHOLIC</b>	
Athletic Brewing Upside Dawn Golden	\$6.5
Athletic Brewing Run Wild IPA	\$6.5
Rightside IPA	\$6.5

## wine

### WHITE

White Blend	\$7/\$27
Chardonnay	\$9/\$35
Chardonnay	\$12/\$46
Sauvignon Blanc	\$9/\$35
Chenin Blanc	\$10/\$39
Pinot Grigio	\$7/27
Prosecco	\$8/\$30
Cava Rose	\$9/\$35

### RED

Red Blend	\$7/\$27
Pinot Noir	\$10/\$39
Malbec	\$9/\$35
Primitivo	\$12/\$46
Cabernet Franc	\$11/\$42
Cabernet Sauvignon	\$14/\$54

NA WINES: ASK YOUR SERVER