

# BONFIRE BRUNCH

11AM - 3PM

## DRINKS

### **BLOODY FERDINAND**

Hendrick's gin, Möbius porter, tomatoes, cucumbers, carrots, Worcestershire sauce, hot sauce, coriander, salt, and pepper. Garnished w/candied bacon, lemon wedge, and celery stalk. **\$10**

### **PHOTON MIMOSA**

Our beloved Photon American Pale Ale and Natalie's OJ. Simple and delicious. **\$7**

## BRUNCH

### **BRISKET HASH**

Our smoked brisket sauteed with crispy potatoes, caramelized shallots, and scallions. Served with a sunny side up egg and balsamic sriracha glaze. **\$12**

### **PECAN PULLED PORK JOHNNY CAKES**

Traditional corn skillet cakes studded with pecans, topped with pulled pork, sour cream and maple bourbon drizzle **\$11**

### **CRISPY PORK BELLY BLT**

Crispy smoked pork belly, with bibb lettuce, smoked tomato aioli, house made mozzarella on Texas toast. **\$10**

### **BBQ BRISKET BENEDICT**

Toasted english muffin, collard greens, sliced brisket, poached egg, chipotle hollandaise. **\$13**

### **CHICKEN FRIED TURKEY & WAFFLES**

Thin turkey tenderloin breaded and fried, served with Belgian waffles and smoked maple syrup. **\$14**

### **HUEVOS RANCHEROS**

House made corn tortillas topped with refried pit beans, avocado, poached eggs and smoked jalapeño pico de gallo. **\$11**

### **BRIOCHE FRENCH TOAST BREAD PUDDING**

Brioche bread pudding infused with cinnamon, vanilla and nutmeg served with maple/apple compote and whipped cream. **\$10**

