

BONFIRE BRUNCH

11AM - 3PM

DRINKS

BLOODY FERDINAND

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

BEER MIMOSA

Our beloved 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 **\$12**

CRISPY PORK BELLY BLT

Crispy smoked pork belly, with bibb lettuce, smoked tomato aioli, house made mozzarella on Texas toast. **\$12**

BBQ BRISKET BENEDICT

Toasted english muffin, collard greens, sliced brisket, poached egg, chipotle hollandaise. **\$14**

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. **\$12**

