

BRUNCH MENU

APPETIZERS

LUMP CRAB CAKES

Two golden pan-seared jumbo lump crab cakes, served over a savory Creole tomato sauce with subtle heat - 22

CALAMARI

Crispy Southern cornmeal-battered calamari and shrimp, served with Old Bay remoulade and blistered shishito peppers - 18

SRIRACHA MAC & CHEESE BALLS

Crispy panko coated mac and cheese balls, spiced with sriracha seasoning served with our house ranch - 16

SPINACH & ARTICHOKE DIP

A rich, creamy blend of artichoke hearts, spinach, caramelized onions, and melted mozzarella, served with toasted crostinis - 16

FRIED GREEN TOMATOES

Cornmeal dusted fried green tomatoes topped with creamy pimento cheese, Old Bay remoulade, and marinated lump crab - 18

BEEF & BACON SLIDERS

Two juicy in-house ground beef sliders with bourbon bacon jam, creamy garlic aioli, melted white cheddar cheese and peppery arugula - 16

WINGS (6)

Hand tossed crispy wings coated in our signature Bourbon sauce, blending rich bourbon sweetness with a peppery kick and smoky depth - 14

ACAI BOWL

Chilled acai blended smooth and topped with fresh berries, banana, and crunchy granola. Finished with a honey drizzle - 14

THE WORLD-FAMOUS BRUNCHUTERIE BOARD

AVAILABLE FRIDAY-SUNDAY BY RESERVATION ONLY

This over-the-top board features fried chicken, soft scrambled eggs, crispy bacon, chicken sausage, shrimp & grits, Belgian waffles, homemade biscuits, fresh fruit, assorted house pastries, and a full pound of grilled lamb chops. All served alongside a 100-ounce mimosa flight tower with fresh-pressed juices and our signature house champagne. Feeds 4-6

Designed for the brunchers who don't hold back.
\$375 Additional guests are \$35/pp

BRUSCHETTA BOARDS

Choice of Half (2) - 16 or Full (4) - 24

STREET CORN

Roasted corn with chili-lime aioli, crumbled cotija, smoked chili powder, and fresh cilantro

MARGHERITA

Heirloom tomatoes, fresh mozzarella, basil chiffonade, extra virgin olive oil, and balsamic glaze

STRAWBERRY & GOAT CHEESE

Whipped goat cheese, macerated strawberries, balsamic glaze, and toasted pistachios

CHEF'S CHOICE

A seasonal, rotating bruschetta featuring the chef's choice of fresh, inventive ingredients — ask your server for today's creation

BURATTA

Creamy burrata with sunflower pesto, crisp bacon, and a drizzle of aged balsamic

CRAB & AVOCADO

Marinated lump crab, avocado mousse, pickled onions, microgreens*

PROSCIUTTO & MASCARPONE

Prosciutto di Parma, whipped mascarpone, and a drizzle of hot honey

SMOKED SALMON

Smoked salmon, herbed cream cheese, capers, pickled onion, and fresh dill

CRAWFISH

Cajun-spiced crawfish folded into a rich cream cheese spread, finished with scallions and smoked paprika

SALADS

Add to any salad: Grilled or Fried Chicken (6), Blackened Shrimp (10), Grilled Salmon or Steak (12)

CELLAR-STYLE CAESAR

Crisp romaine, homemade Caesar dressing, shaved parmesan, garlic croutons and fresh lemon zest - 14/18

TRIPLE BERRY SALAD

Curated mix of greens, trio of berries, candied pecans, goat cheese and champagne strawberry vinaigrette - 14/18

SOUTHERN STYLE COBB SALAD

Crispy or grilled chicken over chopped romaine with smoky bacon, blue cheese crumbles, cherry tomatoes, avocado, hard-boiled egg, and red onion. Finished with our house ranch - 16/20

BAYOU GRAIN BOWL

Cajun roasted sweet potatoes, charred zucchini, avocado and creamy hummus over a warm farro and quinoa blend. Finished with kale, pickled red onions, and a drizzle of smoky Creole mustard vinaigrette - 16/20

WEEKDAY LUNCH SPECIALS

MONDAY - SPAGHETTI & MEATBALLS \$15

Spaghetti with hand rolled meatballs and housemade Pomodoro sauce. Served with garlic bread and green beans.

TUESDAY - SPACE CITY SMASHBURGER \$15

Two patties, white American cheese, shredded lettuce, onions, pickles and yellow mustard. Served with choice of Sweet Potato or Regular Fries.

WEDNESDAY - WING WEDNESDAY

½ dozen wings for \$10. Dozen wings for \$15.
Choose from Plain, Buffalo, garlic parmesan and BBQ

THURSDAY - TEX MEX THURSDAY \$15

Brisket quesadilla with side of street corn. Served with pico de gallo, tomatillo salsa and sour cream

FRIED CHICKEN FRIDAY \$20

Four pieces of fried chicken, mashed potatoes, green beans and Jalapeño cheddar cornbread

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Updated March 13, 2026

BRUNCH MENU

PLATES

SHRIMP & GRITS

Tender Gulf shrimp and smoked andouille sausage served over creamy smoked Gouda grits, finished with a rich, slow-simmered Creole tomato broth - 26

STEAK & EGGS*

16 oz New York strip grilled to order, served with brunch potatoes, sunny-side-up eggs, and housemade chimichurri - 48

BANANAS FOSTER FRENCH TOAST

Thick-cut challah French toast topped with caramelized bananas, toasted pecans, fresh whipped cream, and warm buttered rum sauce - 28

CHICKEN & WAFFLES

Crispy fried chicken over a fluffy buttermilk waffle, topped with fresh fruit, powdered sugar and vanilla infused whipped cream - 26

LAMB CHOPS*

A trio of grilled lamb chops (12 oz total), served with seasoned brunch potatoes, soft scrambled eggs, and housemade chimichurri - 48

CARNE ASADA HASH

Crispy brunch potatoes topped with tender carne asada, sofrito, sunny side up egg and tangy pickled onions - 28

PANCAKE FLIGHT

A trio of sweet cream pancakes, each finished with a signature flavor: lemon blueberry, cinnamon roll, and strawberry shortcake - 26

BISCUITS & GRAVY

Two housemade buttermilk biscuits topped with chorizo gravy, served with applewood smoked bacon and scrambled eggs - 26

BRUNCH PIZZA

Roasted potatoes, fluffy scrambled eggs, crisp bacon, and rich house gravy, finished with melted mozzarella on a golden crust - 28

CHILAQUILES

Chargrilled flank steak nestled on a bed of crunchy tortilla chips tossed in zesty salsa verde, finished with a sunny-side-up egg, creamy avocado slices, and salty cojita cheese for a bold and comforting dish - 28

BUILD YOUR OWN BRUNCH

Create your brunch your way with a variety of options - 28

Two eggs your way +

Protein: Chicken Sausage, Applewood Smoked Bacon, or Juicy Fried Chicken

Bread: Sweet Cream Pancakes Short Stack, Belgian Waffle, Challah French Toast or Scratch Biscuits

Side: Breakfast Potatoes, Fresh Fruit or Swiss-Gouda Grits

upgrade to a Texas Sized Cinnamon Roll for \$5

upgrade to deluxe pancakes and choose from (one of pancake flight choices)

HANDHELDS

All handhelds come with a choice of regular or sweet potato fries, or a side of fresh fruit. Upgrade to a ½ portion of any salad for +4.

SHORT RIB GRILLED CHEESE

Slow-braised short rib, caramelized onions, and our house cheese blend melted between toasted sourdough - 20

HOT CHICKEN SANDWICH

Crispy fried chicken topped with creamy slaw, house pickles, and honey dijonaise on a toasted brioche bun - 18

CELLAR BURGER

Freshly ground in-house beef patty with white cheddar, smokey bacon, caramelized onions, shredded lettuce and stone ground mustard on a brioche bun - 20

TURKEY CLUB

House-roasted turkey layered with crispy applewood-smoked bacon, fresh avocado, tomato and garlic aioli on toasted sourdough - 20

AVOCADO TOAST

Toasted sourdough, creamy smashed avocado, soft boiled eggs, olive oil, fresh herbs - 18

BREAKFAST CROISSANT

Scrambled eggs, crispy bacon, arugula and tomato on top of a buttery, flaky croissant - 18

EGGS

All eggs come with side of brunch potatoes and fresh fruit

SEAFOOD OMELETTE*

Sautéed Gulf shrimp and classic Cajun trinity vegetables folded into a fluffy omelette, topped with a rich Cajun cream sauce and fresh scallions - 26

SHORT RIB OMELETTE

Four-hour braised short rib, caramelized onions, and melted white American cheese folded into a fluffy omelette. Served with a side of savory au jus - 28

CRAB CAKE BENEDICT*

Crispy fried green tomatoes topped with our house made jumbo lump crab cakes, finished with poached eggs and silky hollandaise - 28

COUNTRY BENEDICT

Crispy fried chicken and perfectly poached eggs served over homemade buttermilk biscuits, smothered in rich country-style gravy - 26

BUSINESS BRUNCH PRE-FIXE - 2 FOR \$30

Offered Monday-Friday from 11am-2pm

CHOOSE 1 APPETIZER

SRIRACHA MAC N' CHEESE BALLS

LUMP CRAB CAKES (+6)

BEEF & BACON SLIDERS (+4)

CRISPY GOCHUJANG DUMPLINGS

CALAMARI

CHOOSE 1 ENTRÉE

SHORT RIB GRILLED CHEESE*

HOT CHICKEN SANDWICH

TURKEY CLUB

CELLAR BURGER*

DAILY SPECIAL ENTRÉE

BAYOU GRAIN BOWL

CHICKEN & WAFFLES

SHRIMP & GRITS

CARNE ASADA HASH

SOUTHERN COBB SALAD

PRICE INCLUDES CHOICE OF ICED TEA (SWEET OR UNSWEET), LEMONADE, STRAWBERRY LEMONADE OR COFFEE

**** Additional policies ****

To maintain the integrity of our dishes, we respectfully decline substitutions that alter the original preparation. We take pride in crafting our food from scratch with care and precision. As a result, some items may have limited availability or require additional preparation time. Please inform your server of any allergies prior to ordering

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