



AMERICAN

# REVELRY



## BRUNCH MENU

served Saturday and Sunday 10 am- 3 pm

### BRUNCH DRINKS

<b>Mimosas</b> With your choice of juice! orange, pineapple, grapefruit, mango, or cranberry By the Carafe with one choice of juice Add more variety \$3 per additional juice	5	<b>Classic French 75</b> Gin, lemon juice, simple syrup, topped with sparkling wine Upgrade to our Lavender French 75 add \$4	14
<b>Mimosa Flight</b> (3 oz of each flavor) mango, pineapple, cranberry and pomegranate	12	<b>Tim's Retox</b> Knob Creek Bourbon, apple cider, apple cider vinegar, maple syrup, angostura bitters, and cayenne	15
<b>Spring Aperol Spritz</b> 1928 Prosecco, Aperol and a hint of spring blossoms with St Germain liqueur	14	<b>Chef's Bloody Mary</b> Tito's Vodka, chef-made mix with horseradish, cracked black pepper, Worcestershire, pickle brine, smoked paprika, & Tajin with spiced hickory smoked sea salt rim Spice it up with Hansons Habanero Vodka add \$1 Upgrade to Ocean Organic Vodka \$3	15

\*cocktails, beer, and wine also available at Brunch

## STARTERS

Enjoy our new featured regional and seasonal items inspired by Florida

<b>Coconut Shrimp N</b> Jumbo shrimp (4) with coconut-panko crust served with mango-chili sauce and key lime aioli	19	<b>Loaded Potato Croquettes</b> All your favorite baked potatoes fillings- bacon, green onion, and smoked cheddar cheese- loaded in a crispy potato croquette served with spicy crema for dipping	14
<b>Beignets VEG</b> Light, fluffly, and golden, drizzled with honey, dusted with powdered sugar and garnished with fresh berries	12	<b>Steakhouse Bacon G</b> Thick cut hickory smoked bacon, served over arugula, drizzled with Mike's Hot Honey and Gorgonzola blue cheese crumbles	21
<b>Buttermilk Biscuits VEG</b> House made jumbo buttermilk biscuits (4), served with honey butter and jam	9	<b>Whipped Feta VEG N</b> Creamy feta dip topped with balsamic honey drizzle, grilled figs, crushed pistachios, and micro basil, served with flat bread	16
<b>Jalapeno Cornbread VEG</b> served hot with honey butter	9	<b>Gouda Pimento Cheese Dip VEG N</b> Smoked gouda cheese, smoked cheddar, seasoned with roasted poblanos, fresh herbs, topped with butter roasted pecans, served with gourmet crackers	15
<b>Green Chile &amp; Bacon Deviled Eggs G</b> Beet pickled deviled eggs, deviled filling spiked with green chilies and apple wood smoked bacon	12		

## SOUP & SALAD

Salad Protein Add-on: Chicken Breast \$7 / (5) Jumbo Gulf Shrimp \$12 / Seared Salmon \$14 / Flat Iron Steak (6 oz) \$16

<b>Heart of Palm Salad VEG</b> Artichoke hearts, heart of palm, cherry tomatoes, red onion, and cucumber with romaine lettuce, arugula, ricotta salata & lemon dill vinaigrette	16	<b>Featured Soup of the Day</b>	8/15
<b>Spring Berry Salad N VEG</b> Mixed spring greens with strawberries, blueberries, blackberries, candied almonds, avocado, and feta cheese with orange poppy seed dressing	18	<b>Classic Caesar</b> Fresh romaine, tossed in our house Caesar dressing, topped with sliced hardboiled egg and garlic-parmesan croutons	14
<b>Sesame Miso Kale S DF G VEG</b> Cucumber, carrot, radish, red cabbage, edamame, cilantro, mint, avocado, crispy wontons with baby kale and miso dressing	17	<b>AR House Salad VEG G</b> Mixed greens, cucumber, cherry tomatoes, watermelon radishes and smoked cheddar tossed in balsamic vinaigrette	13
		<b>Side House or Caesar Salad</b>	8



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### \*NEW\*

- Texas Hot Brown** 19  
House smoked turkey breast on Texas toast, topped with applewood smoked bacon, tomato, cream sauce and Veldhuizen Texas Star cheese
- Hawaiian Style Loco Moco** 18  
Grilled burger patty topped with a fried egg and brown gravy, served over steamed rice with cucumber kimchi
- MexiCali Chicken & Waffle** 23  
Savory hatch chile and corn waffle stacked with guacamole, bacon, fried chicken breast and topped with salsa roja and crema
- Elvis Waffle** 19  
Chocolate waffle, topped with bananas, peanut butter, bacon, honey, chocolate sauce and whipped cream
- Stuffed French Toast VEG** 18  
Texas toast filled with mixed berry and cream cheese filling, topped with powdered sugar, real maple syrup, and mixed berries

### PLATES

- Farmer Style Skillet G** 16  
Pasture raised eggs scrambled with potatoes, peppers, onions, and smoked cheddar cheese, topped with a dollop of sour cream  
*Add sausage or bacon \$4 Add braised beef short rib \$6*
- \*Avocado Toast VEG** 17  
Sourdough toast, smashed avocado, marinated cherry tomatoes, topped with feta cheese, micro basil and everything bagel seasoning, served with arugula salad  
*Add fried or hard boiled eggs \$3 each*
- Texas Benedict** 19  
Jalapeno cornbread, braised beef short rib, two poached pasture raised eggs, topped with hollandaise
- Fried Chicken & Waffle** 19  
Buttermilk marinated chicken strips (3) served on a waffle drizzled with spicy maple butter sauce and served with collard greens
- Steak Frites G** 21  
6 oz flat iron steak, chimichuri sauce, truffle fries with herb aioli, and tomatoes  
*Steak & Eggs- Add two fried eggs \$6*

### HAND-HELDS

- B.L.E.T.** 14  
Apple wood smoked bacon, butter bibb lettuce, two fried pasture raised eggs, and sliced tomato served on Texas toast with herb aioli and brunch potatoes  
*Add sliced avocado \$3*
- Farmhouse Tacos** 15  
Pasture raised eggs scrambled with tomato and spinach, topped with goat cheese and roasted tomato salsa served with brunch potatoes  
*Add bacon or sausage \$4*
- Smoked Turkey Club** 15  
House smoked turkey, cheddar cheese, bacon, lettuce, tomato, avocado spread, mayonnaise, Texas toast served with brunch potatoes
- Standard Burger** 16  
6oz Kobe burger, cheddar cheese, butter lettuce, red onion, tomato, and house made 1000 island on toasted brioche bun with Parmesan truffle fries  
*Add bacon, sliced avocado, or egg \$3 each*
- Fish Tacos** 19  
Fish of the day, seasoned & grilled, with cucumber-pineapple pico, avocado, shredded cabbage, and hatch green goddess on flour tortillas with borracho-style black beans

### KIDS

- Funfetti Waffle** 12  
Chocolate sauce, maple syrup, whipped cream and sprinkles
- Boo-Yah! Burger** 14  
6 oz wagyu beef patty with American cheese on a toasted bun served with hand cut fries
- All American Kids Plate** 13  
1 egg (any style), 2 slices of bacon or sausage, Texas toast or whole wheat
- French Toast** 12  
Topped with whipped cream and served with real maple syrup

DF DAIRY FREE G PREPARED WITHOUT GLUTEN VEG VEGETARIAN N CONTAINS NUTS

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*\*

\*20% Gratuity will be added to parties of 6 or more.

❖ Executive Chef Denise Shavandy ❖