

Brunch Menu

Brunch Kabobs Smoked Sausage, Ham, Bacon, Coffee Glaze.	9	Fried Chicken & Waffle Chicken Fried Chicken, Belgian Waffle, Chef Jon's Peppered Gravy.	11.5
Danger Dogs Pancake Battered Turkey Sausage Links, Spicy Mustard.	7	Peanut Butter Jelly Time Waffle Belgian Waffle, Peanut Butter Fluff, Berry Preserves, Whipped Cream.	12
Biscuits and Gravy House-Made Pepper Biscuits, Turkey Sausage Links, Chef Jon's Peppered Gravy.	7.5	All in One Waffle Belgian Waffle with Bacon Baked Inside and Topped with Scrambled Eggs, Pork Sausage, Caramelized Onions, Green Chiles, Cheddar, Chef Jon's Peppered Gravy, Hot Sauce Drizzle. <small>** no modifications please</small>	15
Toast and Gravy Toast Points, Bacon, Chef Jon's Peppered Gravy.	7	Berries and Cream Waffle Belgian Waffle Topped with Fresh Berries and Whipped Cream.	10
Fruit Plate Seasonal Assortment, Muffin.	9	Belgian Waffle Fresh Baked Belgian Waffle, Powdered Sugar.	6
Breakfast 2 Eggs, 2 Sides, Toast. (Waffle as 1 Choice of Side Add \$2)	8.5	Pan De Jon Chef Jon's Bread Custard, Citrus Banana Syrup. (Limited Availability)	12
Breakfast Tacos Bacon, Scrambled Eggs, Cheddar, Flour Tortillas. Side of Pico de Gallo, Salsa, Brunch Potatoes.	9	House Burger American, Lettuce, Tomato, Onion, Pickle House-Made Bun. Side.	10
Migas House-Made Turkey Chorizo, Sautéed Corn Tortillas, Cheddar, Egg Whites. Side of Pico de Gallo, Salsa, Brunch Potatoes, Flour Tortillas.	9.5	Fowl Burger Arugula, Avocado, Red Onion, Swiss, Roasted Tomato, Aioli. Side.	11
Huevos Juanitos Bacon, Roasted Green Chiles, Caramelized Onions, Egg, Pico de Gallo, Cheddar, Tortilla Cup. <small>**no modifications please</small>	12.5	Veggie Burger Chef Jon's Quinoa Veggie Patty, Provolone, Roasted Tomato, Red Onion, Lettuce, Spicy Dijon Mustard. Side.	10
Chicken and Biscuit Chicken Fried Chicken, Brunch Potatoes, House-Made Pepper Biscuit, Chef Jon's Peppered Gravy, Sunny Up Egg. <small>** no modifications please</small>	14	"The Nooner" ½ lb Beef Patty Topped with Bacon, Ham, Swiss, American Cheese, Sliced Tomato, Fried Egg, and Mayo on a Toasted Bun. Side.	14
The Kure House-Made Biscuit Topped with Bacon, Pork Sausage, and Cheddar in Scrambled Eggs Smothered in Tabasco Gravy and Pico de Gallo.	12.5	Working Man's Salad Bacon, Ham, Chicken, Cheddar, Provolone, Romaine, Honey Mustard.	9.5
Dad's Benedict Ham, 2 Over Easy Eggs, English Muffin, Hollandaise. Side of Brunch Potatoes.	12	Chicken Salad Salad Chef Jon's Creamy Deli Chicken Salad, Parmesan, Berries, Toasted Almonds, House Greens, Simple Vinaigrette.	9.5
Country Benedict Bacon, American Cheese, Scrambled Egg, English Muffin, Chef Jon's Peppered Gravy. Side of Brunch Potatoes.	12	House Salad House Greens, Roasted Tomatoes, Black Olives, Mushrooms, Feta, Sweet Tomato Vinaigrette. Add Chicken 3	8
Pork Chop & Eggs Pork Chop, 2 Eggs, Brunch Potatoes, Toast.	14	Caesar Salad Romaine, Roasted Tomatoes, Croutons, Caesar. Add Chicken 3	8
Chicken Fried Steak & Eggs Chef Jon's Chicken Fried Steak, 2 Eggs, Brunch Potatoes, Toast.	15	Saturday Chef Jon's Chili Cup 3.5 Bowl 5.5	
Bubble & Squeak Potato Cakes, Greens, 2 Eggs, Pot Liquor Gravy	12.5	Sunday Chicken Enchilada Soup Cup 3.5 Bowl 5.5	
Steel Cut Oats Toasted Almonds, Fresh Berries.	6.5		

SIDES

Pancakes	4.5	Fries	4	Spicy Braised Greens	4
Grits	3.5	Brunch Potatoes	4	Side Caesar	5
Steel Cut Oats (cup)	4.5	Sweet Potato Chips	4	Side House Salad	5
Mixed Fruit	4	Blue Cheese Slaw	4	Link Sausage	4
Bacon	4	Toast	3	Pork or Turkey	
2 Eggs	3	Sourdough or Wheat			
Fountain Soda Coke, Diet Coke, Dr. Pepper, Sprite	2.5	Orange Juice, Cranberry, Apple, Grapefruit, Pineapple, Milk		Espresso , Cubano	3
Coffee Regular, Decaffeinated	2.5	Small	3	Latte, Cappuccino	4
Iced Tea	2.5	Large	6	Americano	4
Lemonade	2.5			Mocha	4.5

Notice: Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness. Especially If You Have Certain Medical Conditions. This Restaurant Uses Wheat, Eggs,

Tax & Gratuity Not Included. Gratuity is Not Included on Large Parties. Not Responsible for Lost/Stolen Items

Build Your Own Bloody Mary Bar

Chef Jon's Bloody Mary Mix, Add your Own Heat, Create your Own Garnish.

House— DeLos Vodka, Lewisville, TX/6

Absolut/8

Titos/9

Bloody Maria

Espolon Blanco/7 Casamigos/12

Cocktails

Mimosa	5
Bubbles, Fresh Squeezed Orange Juice	
Poinsettia	5
Bubbles, Cranberry Juice	
Kir Royal	7
Bubbles, Chambord	
Screwdriver	7
House Vodka, Fresh Squeezed Orange Juice	
Grapefruit Reba	6
Deep Eddy Ruby Red/Lemon/Grapefruit	
Ernest Palmer	6
Deep Eddy Sweet Tea Vodka/Lemonade	
Torched Cherry Limeade	7
Torched Cherry Rum/Lime/Sprite	
Wicked Ginger	7
Deep Eddy Lemon/Cranberry/Ginger Beer	
Champagne Cosmo	7
Deep Eddy Lemon/Cranberry/Bubbles	
Beckley 75	7
Deep Eddy Lemon/Pineapple/Bubbles	
Irish Mo	8
Jameson/Angostura Bitters/Lemon Juice/Ginger Beer	
Purple Drank	8
Rum/Blue Curacao/Lime/Grenadine/Sprite	
Texas Mule	8
Absolut Texas Vodka/Ginger Beer/Lime Juice	
Peach Tree	8
Deep Eddy Peach/Buffalo Trace/Lime/Apple Juice	
Sparkle & Punch	8
Bacardi Pineapple & Dragonberry/Cranberry/OJ/Sprite	
Brunch Punch	9
Absolut Mandrin/Chambord/Lime/Cranberry	

Canned Brews

Bud Light	3
Budweiser	3
Miller Light	3
Coors Light	3
XX Lager	4
Crabbie's Ginger Beer	7
O'Doul's Nonalcoholic	3

White Wines

Ca del Sarto Pinot Grigio	6/20
Italy	
Esser Sauvignon Blanc	7/24
Monterey, CA	
Drylands Sauvignon Blanc	9/32
Marlborough, NZ	
Lone Birch Riesling	8/28
Yakima Valley, OR	
Pink Press Pink Moscato	8/28
California	
446 Chardonnay	6/20
Monterey, CA	
Silver Peak Chardonnay	8/28
Lodi, CA	
Tissot Bugey Brut	40/Bottle
France	

Red Wines

McManis Cabernet Sauvignon	9/32
California	
Ballard Ln Cabernet Sauvignon	10/34
Paso Robles, CA	
Brownstone Merlot	7/24
Lodi, CA	
Gauchezco Malbec Classico	8/28
Mendoza, AR	
Black Ridge Pinot Noir	8/28
Lodi, CA	
Red Splash Red Blend	8/28
California	

On Tap

Texas Drafts	
Lone Star	2
Texas Rotating Seasonal Drafts	6

Ask Your Server

Please Drink Responsibly.