



May 8, 2022

Cocktail Features

Mimosas & Poinsettias - Single \$7 / Carafe \$22

Tito's Bloody Mary - \$10

Treaty Oak Old Fashioned - \$12

Starters

(choose one)

Wild Caught Gulf Shrimp Cocktail

Quiche Trio *(bacon & leek, salmon & dill & spinach goat cheese)*

Escargot with Puff Pastry *wild Burgundy snails, grapes, mushroom, pecans, and herb butter*

Watermelon Salad *organic arugula, Feta, cucumber, red onion, fresh mint & Champagne vinaigrette*

Spring Asparagus Cream Soup

Entrées

(choose one)

Spicy Shrimp and Andouille Sausage over Local Stone-ground Organic Grits

Western Omelet *(eggs, fresh mushrooms, green bell pepper, onion, ham)*

Classic Eggs Benedict with Poached Egg & Hollandaise Sauce

on an English muffin with choice of salmon or Canadian bacon

Fresh Fish-of-the-Day

Pork Tenderloin *with sage & Marsala sauce*

Boeuf en Croute with Prosciutto & Shitake Mushrooms *with mushroom merlot sauce (\$10 surcharge)*

Mushroom Risotto

Dessert

(Choose one)

Crème Brulee

Chocolate Mousse

New Orleans-style Bread Pudding

\$59.95 per person

(tax & gratuity not included)

Brunch 'Kids Menu' (12 and under)

Grilled Chicken

Macaroni & Cheese

Fettuccini Alfredo

Vanilla Ice Cream

\$18.95 per child

(tax & gratuity not included)