



FROM THE GRIDDLE

Pancake Sliders (3)

Silver dollar pancakes with breakfast sausage, Canadian bacon and scrambled eggs. 9.95

☪ Buttermilk Pancake Stack

With local berries, Texas pecans and maple syrup. 8.95

French Toast

Custard dipped brioche bread, pan seared sprinkled with powdered sugar and served with maple syrup. 8.50

☪ Belgian Waffle

Crisp Belgian waffle dusted with powdered sugar topped with seasonal berries and pecans. 7.95

☪ Make it an "Elvis" with creamy peanut butter, bananas fosters sauce and pecan wood smoked bacon, topped with whipped cream and pecans add 3.00

Add bananas fosters sauce to the above 2.00

Maple Bacon Pancakes

4 Buttermilk bacon pancakes topped with whisky honey butter syrup. 10.95

TREATS & SWEETS

Beignets

5 Deep fried pastry topped with powdered sugar, mixed berries and caramel drizzle. 7.95

Fresh Made Glazed Donut Holes

With warm Nutella dipping sauce. 7.50

Cinnamon Rolls

Fresh baked (limited quantities.) 8.95

Nutella Crepes

French Style Crepes lathered in Nutella and stuffed full with sliced bananas and sprinkled with powdered sugar. 9.95

Fruit Crepe

French Style Crepe brushed with cream cheese and filled with blueberries, strawberries and raspberries. Sprinkled with powdered sugar. 9.95

Yogurt Parfait

Vanila Yogurt layered with berries and granola. 7.95

OMELETS

All omelets are served with breakfast potatoes

☪ Peggy's Lobster Omelet

Butter poached lobster and white cheddar topped with avocado and chipotle creme fraiche. 19.50

☪ Garden Omelet

Sauteed mushrooms, shallots, roma tomatoes and herbs folded with avocado and swiss cheese. 12.95

☪ Pete's Colorado Omelet

Grilled hanger steak, Italian sausage, chorizo, ground chuck, pecan wood smoked bacon, bell peppers, onions and cheddar cheese. 15.50

☪ Crab and Spinach Omelet

Texas blue lump crab, sautéed spinach & swiss cheese. 15.95

Canadian Omelet

Canadian bacon, asparagus and cheddar cheese. 12.95

BENEDICTS

All benedicts are served with breakfast potatoes

Traditional Benedict

Canadian bacon, poached eggs and hollandaise on english muffins. 12.50

California Benedict

English Muffin, sliced beefsteak tomato, avocado, poached eggs, citrus hollandaise & pecan wood smoked bacon. 12.95

Texas Blue Crab Cake Benedict

Golden brown crab cakes with poached eggs and dill hollandaise. 15.50

Corned Beef Benedict

Corned Beef served over Rye Toast and Topped with Dill Hollandaise. 12.50

Prosciutto & Asparagus Benedict

Prosciutto and asparagus spears on an English muffin with dill hollandaise. 13.95

****Fresh bread baked to order please allow 5 minutes.**

☪ Denotes Gluten FREE Option

☪ Denotes nut allergy

The Perfect Union of Good Friends and GRG Food!

PLATTERS

Fried Chicken and Waffles

Buttermilk fried chicken breast served with 2 eggs, house prepared waffle and sausage gravy 14.95

Union Breakfast

2 Eggs any style with your choice of pecan wood smoked bacon, canadian bacon or sausage patties and choice of bread 11.50

"One Hot Mess"

Country biscuit, breakfast potatoes, pecan wood smoked bacon, sausage patties, eggs any style, smothered in sausage gravy and topped with cheddar cheese & Roma tomatoes 14.95

Chicken Fried Steak and Eggs

Chicken fried steak with country gravy, two eggs, breakfast potatoes and biscuit. 12.95

Union Bowl

Scrambled eggs, breakfast sausage, pecan wood smoked bacon, breakfast potatoes, green onions, bell peppers and shredded cheddar 11.50 Choice of bread

Chicken Tinga Chilaquiles

Crispy tortilla chips in a guajillo and cascabel chili sauce, scrambled eggs, chicken tinga, chipotle crema, cotija cheese, avocado, cilantro and red onions 12.95

Corned Beef Hash & Eggs

Corned Beef Hash served over Rye Toast and topped with two eggs. 12.95

SANDWICHES & WRAPS

Paul's Favorite Breakfast Sandwich

Croissant stacked with pecan wood smoked bacon, sausage patty, grilled tomato, scrambled eggs, cheddar cheese and chipotle mayonnaise 11.95

The Hash Hangover Burger

7 oz. Burger topped with green chili hash and fried egg topped with fried onion strings and breakfast potatoes 12.95

3 Breakfast Tacos

Stuffed with breakfast potatoes, scrambled eggs and cheddar cheese served with chips and house made salsa 11.95

add pecan wood smoked bacon, sausage patty or chorizo 1.50

California Wrap

Spinach Tortilla filled with Beefsteak Tomato, avocado, scrambled egg whites, spinach and pecan wood smoke bacon. 11.95

Deluxe Wrap

Spinach Tortilla stuffed eggs scrambles with bacon, green onions, bell peppers and cheddar cheese. 10.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your Server of any food allergies prior to ordering.

We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.



BRUNCH SPIRITS

START THE DAY

Build Your Own Bloody Mary Bar

Choose your favorite vodka and add your own ingredients to make the perfect Bloody Mary starting at 7.00

Brunch Mimosa

Your choice of Traditional, Grapefruit or Cranberry

Glass 2.00 • Carafe 10.00

Available from 10 am - 2 pm with purchase of an entree.

MORNING REMEDIES

Morning Mule

Vodka, ginger beer, orange & grapefruit juice.

Buenos Dias Sangria

Pink grapefruit juice, orange slice, lime Cointreau, prosecco & sparkling water.

Ay Caramba! Tequila Sunrise!!

Sauza Tequila, orange juice and grenadine.

Dad's Morning Juice

Orange Vodka, Orange Juice and grapefruit juice.

Frenchpress Espresso Martini

Leopold Bros. Frenchpress-Style coffee liquor, Vodka and agave nectar.

Americano Spritzer

Rinomato Americano, fresh grape fruit juice, lavender bitters, topped with prosecco.

Blue Berry Lemon Drop

Chocolate Espresso Martinini

Sage Bourbon Lemonade

Spiked Cold Brewed Coffee

Iced White Russian

Cold brewed coffee, Kahlua, Dripping Springs Vodka and cream

Rum Kickstarter

Cold brewed coffee, Meyers Dark Rum, Coco Lopez, and simple

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