



TREATS & SWEETS

Biscuit and Gravy

Fresh baked buttermilk biscuit served with country sausage gravy (limited quantity). 6.95

Beignets

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

Fresh Made Glazed Donut Holes

With warm Nutella dipping sauce. 7.95

Apple Bacon Empanadas

Jack Daniels sautéed apples and heath bar toffee stuffed Empanadas flash fried topped with apple chutney and caramel drizzle. 8.95

Cinnamon Rolls

Fresh baked (limited quantity). 8.95

OMELETS

All omelets are served with breakfast potatoes



Top any omelet with our Texas chili add 2.00

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. 13.25



Pete's Colorado Omelet

Grilled hanger steak, Italian sausage, chorizo, ground chuck, pecan wood smoked bacon, bell peppers, onions and cheddar cheese. 17.25

Crab and Spinach Omelet

Texas blue lump crab, sautéed spinach & swiss cheese. 16.50

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. 12.50

The Hash Hangover Burger

7 oz. Burger topped with green chili hash and a fried egg served with fried onion strings and breakfast potatoes 14.95

3 Breakfast Tacos

Stuffed with breakfast potatoes, scrambled eggs and cheddar cheese served with chips and house made salsa. 12.50
add pecan wood smoked bacon, sausage patty or chorizo 1.50

BENEDICTS

All benedicts are served with breakfast potatoes

Traditional Benedict

Canadian bacon, poached eggs and Hollandaise on english muffins. 12.95

California Benedict

English Muffin, sliced beefsteak tomato, avocado, poached eggs, citrus Hollandaise & pecan wood smoked bacon. 13.50

Texas Blue Crab Cake

Golden brown crab cakes with poached eggs and dill Hollandaise. 16.95

Carnitas Benedict

Buttermilk biscuit with melted cheddar and topped with roasted pork carnitas, Hollandaise sauce and salsa verde. 14.95

Country Benedict

Buttermilk biscuit topped with chicken fried steak, eggs over easy and country sausage gravy with white cheddar cheese and green onions. 15.95

Short Rib Benedict

Braised Short Rib served on an English muffin with poached egg, chipotle Hollandaise, cilantro, green onion and jalapeños. 16.50

Brisket & Sausage Benedict

House Smoked Brisket, Beef and Pork rope sausage on top of Buttermilk biscuit with BBQ Hollandaise. 15.25

Benedict Trio

Three Benedicts of your choice. 24.95

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

 Denotes Gluten FREE Option

 Denotes nut allergy

The Perfect Union of Good Friends and Gr8 Food!

PLATTERS

Fried Chicken and Biscuits

Buttermilk fried chicken breast served with 2 eggs, house prepared biscuit and country sausage gravy. 13.95 (limited quantity)
Substitute waffles add 2

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 country sausage gravy and topped with cheddar cheese, Roma tomatoes and green onions. 15.25

Union Bowl

Scrambled eggs, breakfast sausage, pecan wood smoked bacon, breakfast potatoes, green onions, bell peppers and shredded cheddar cheese and choice of bread. 13.50

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. 13.95

Pancake Sliders (3)

Silver dollar pancakes with breakfast sausage, Canadian bacon and scrambled eggs. 13.95

Chicken Fried Steak and Eggs

Chicken fried steak with country gravy, two eggs, breakfast potatoes and biscuit. 14.95

Steak & Eggs

Hand cut ribeye, 2 eggs any style with your choice of pecan wood smoked bacon, sausage patty or Canadian bacon, choice of bread and served with our potato hash. 17.95

FROM THE GRIDDLE

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. 8.95

Belgian Waffle

Crisp Belgian waffle dusted with powdered sugar topped with seasonal berries and pecans. 8.25

Add bananas fosters sauce to the above 2.00

Elvis Waffle

with creamy peanut butter, bananas fosters sauce and pecan wood smoked bacon, topped with whipped cream and pecans. 11.75

Maple Bacon Pancakes

Buttermilk bacon pancakes topped with whisky honey butter syrup. 11.25

*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/Maria Bar

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

Brunch Mimosa

Your choice of Traditional, Grapefruit or Cranberry.

Carafes 12.95 • Glass 2.00

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

Bellini

Glass 8.50

Kir Royale

Chambord and champagne 9.00

MORNING REMEDIES

Apaltagua Granate Pomegrante Sparkling Wine

Sparkling Chardonnay with pomegranate juice 10.00 glass 35.00 btl

Grapefruit Americano Spritzer

Rinomato Americano, fresh grapefruit juice, lavender essence, topped with Topochico. 9.00

Blue Berry Lemon Drop

Western Son Blueberry, Simple Syrup & Lemon Juice. 9.00

Strawberry Sage Bourbon Lemonade

CH Bourbon simple syrup, grilled fresh strawberries and applewood smoked lemonade. 10.00

Spiked Cold Brewed Coffee


Iced White Russian

Cold brewed coffee, Kahlua, Dripping Springs Vodka and cream. 9.00

Rum Kickstarter

Cold brewed coffee, The Union Kitchen Mount Gay Black Barrel Rum, Coco Lopez, and simple syrup. 9.00

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