branch & bird

SATURDAY BRUNCH

STARTERS

Biscuits warmed with whipped cinnamon sugar butter, vanilla cream cheese & berry compote. 8

Deviled Eggs candied bacon. 13

Steak Queso scratch made jalapeno queso topped with tenderloin bites & pico de gallo, served with tortilla chips. 15

Meat & Cheese Board prosciutto, salami, smoked gouda, cheddar & mixed berries. 21

SALADS

House Salad mixed greens, tomatoes, carrots & cucumber. **V, GF** 9

Caesar Salad romaine, house made croutons & shaved parmesan. **V** 12

Veggie Southwest Salad mixed greens, queso fresco, black beans, roasted corn, avocado, tortilla strips, lime & chili lime dressing. **GF, V** 15

DRINKS

Soda 4 Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper
Iced Tea and Water Iced Tea 4, Bottled Water 4, San Pellegrino 5, Topo Chico 5
Specialty Lemonade 5, Lavender Lemonade 6, Sparkling Pink Lemonade 6, Arnold Palmer 5
Juice 5 Orange Juice, Cranberry Juice, Cranberry Cutie

Parties of six or more will be charged 20% gratuity.

GF – Gluten Free DF – Dairy Free V – Vegetarian

We cannot guarantee a gluten free kitchen; however, we do take precautions to prevent cross contact.

ENTRÉES

Everything Avocado Toast cheddar jalapeno sourdough, heirloom tomatoes, boiled egg, avocado & everything bagel seasoning. 14

Shrimp & Grits jumbo shrimp over cheesy grits with pico de gallo & roasted corn southern sauce. 26

Spicy Chicken & Waffle Sandwich Belgian waffle stuffed with sweet & spicy chicken, topped with savory bacon jam and sriracha honey drizzle, served with fresh fruit. 17

Bacon Jam Burger brioche bun, 8oz angus patty, jalapeno bacon jam, cheddar cheese, lettuce, tomato & onion, topped with a fried egg, served with roasted potatoes. 18

Carne Asada & Cheese Enchiladas refried black beans, cilantro rice, pico de gallo, guacamole & sour cream. 30

Cowboy Bowl marinated tenderloin bites, scrambled eggs, roasted potatoes with peppers & onions, avocado, pico de gallo and zesty salsa on the side. 24

Nutella French Toast stuffed vanilla mascarpone, fresh strawberries and Nutella drizzle. 19

Salmon Fusion Bowl cucumber, carrots, red cabbage, avocados, sesame sauce & rice. **GF, DF** 19

Protein Sliced Grilled Chicken 10 | Shrimp 12 | Salmon 14

A LA CARTE

Waffle	6
Bacon **GF, DF**	6
Biscuits **V**	4
Roasted Potatoes **GF, DF, V**	6
Fresh Fruit with Mint Syrup	6
Eggs scrambled **GF, DF, V**	6

SWEETS

Chef's Selection