

LIBATIONS

RUSTEAK Brunch

WINTER 2023

APRICOT SANGRIA

apricot liqueur, sauvignon blanc, Tippler's Orange Liqueur, lemon, vanilla rose bitters, topped with sparkling water

BRUNCH BRAMBLE

1776 Bourbon, Starfruit Raspberry Bramble, Aperol, Lemon

MY PASSION IN LIFE

Tito's Vodka, Chinola Passionfruit Liqueur, Lemon, Earl Grey

IT'S PRONOUNCED PECAN, NOT PECAN

Vanilla Vodka, Borghetti Espresso Liqueur, Bailey's, Cinnamon

PRAIRIE MARY

prairie vodka Served with Zing Zang Bloody Mary Mix & House Spiced Salted Rim

SINGLE OR DOUBLE MIMOSA \$8 / \$10

orange, grapefruit, pineapple, or cranberry juice

COFFEE, ESPRESSO, CAPPUCCINO, LATTE, ESPRESSO MARTINIS, TEA & SODA

\$10

\$11

\$10

\$11

\$9

\$8 / \$10

FOOD

BISCUITS & SAUSAGE GRAVY

two warm biscuits topped with sausage gravy

\$10

FRIED GREEN TOMATOES

served with orange blossom aioli

\$10

CRAB CAKES

twin lump crab cakes served with old bay aioli

\$14

THE DEVIL WEARS CHEDDAR

crispy deviled eggs, roasted red pepper, cheddar & pickled peppers

\$10

LOADED BRUNCH POTATOES

crispy brunch potatoes, cheddar mornay, chopped bacon, chorizo, scallions & brunch sauce

\$9

EVERYTHING BAGEL PRETZELS ROLLS

everything bagel seasoning, aged cheddar mornay, honey mustard seed dipping sauce

\$11

BREAKFAST TACOS

chorizo, onions, peppers, scrambled eggs, pico de gallo & cojita cheese nestled in grilled flour tortillas served with brunch potatoes

\$14

CALL ME BASIC *

two eggs any style. Pick 2: toast * bacon * cheesy grits * breakfast potatoes * fruit * belgian waffle

\$15

CRAB CAKES BENEDICT *

lump blue crab cakes, Old Bay aioli, toasted English muffin, poached eggs, finished with brown butter hollandaise and served with brunch potatoes

\$18

BRUNCH BURGER *

8oz. Angus burger topped with a over medium fried egg, bacon jam, smoked gouda, spinach, brunch sauce, and beefsteak tomato, finished with brown butter hollandaise on brioche. Served with brunch potatoes

\$16

JACKED UP SHRIMP & GRITS

sautéed blackened shrimp, Applewood smoked maple bacon jam over white cheddar grits

\$18

3 AM *

buttermilk fried chicken, english muffin, bacon, sausage gravy, sunny side up egg served with brunch potatoes

\$16

SPINACH SALAD *

spinach, grilled chicken, bacon, avocado, poached egg, sangria tomato, with a basil citrus dressing

\$16

WAFFLE BETTY *

bacon, sausage patty, over-medium egg, cheddar and maple butter between two Belgian Sugar Pearl Waffles, and served with brunch potatoes

\$16

AVOCADO TBLT *

two poached egg, artisan multigrain, sliced tomato, turkey bacon, avocado spread, and romaine served with brunch potatoes

\$16

GRAVLOX BOARD *

cured salmon, vegetable cream cheese, capers, red onion, lemon and multigrain toast served with brunch potatoes or honey citrus dressed mixed greens

\$17

TOFU SCRAMBLE

tofu, tomato, onion, peppers, spinach, garlic served with brunch potatoes or honey citrus dressed mixed greens

\$15

STEAK & EGGS *

12oz NY strip, two eggs and brunch potatoes

\$26

SHORT RIB GRILLED CHEESE

Braised short rib, American cheese, mozzarella, roasted red pepper aioli served with brunch potatoes

\$17

TIRAMISU FRENCH TOAST

challah bread, coffee mascarpone filling & coco powder served with fresh fruit

\$16

* Consumer Advisory Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illness. Alert your server if you have special dietary requirements. For your convenience a 20% gratuity will be automatically charged for groups of 6 or more.