

BRUNCH



BREAKFAST OF CHAMPIONS



American Breakfast* | 22

Two Eggs, Seasoned Hashbrowns, Toast
Choice of Bacon / Sausage

Steak & Eggs* | 42

42 UT-47 Provisions – 10oz Striploin, Flame Broiled
Steak, Chimichurri, Two Eggs, Hashbrowns & Toast

Breakfast Sandwich | 14

Scrambled Egg, Smoked Bacon, American Cheese,
Brioche Bun & Hash Browns

Country Fried Chicken & Eggs* | 18

Crispy Chicken Breast, Black Pepper Gravy,
Two Eggs, Hash Browns

Traditional Eggs Benedict* | 17

Poached Eggs, Canadian Bacon,
English Muffins, Hollandaise

Lemon Pancake Stack VEG | 14

Whipped Cream & Mixed Berries

Smoked Brisket Breakfast Burrito | 15

Hash Browns, Egg, Cheese, Brisket,
Pico de Gallo, Sour Cream, Red Salsa

Chilaquiles* | 24

Egg, Cheese, Brisket, Pico de Gallo,
Sour Cream, Red Salsa, Avocado

Chicken & Waffles | 19

Fried Chicken, Cornbread Waffle with Bacon,
Corn & Green Onion

Red Velvet Waffle Dippers VEG | 16

Blueberry Sauce, Chocolate Sauce, Maple Syrup

HEALTHY CHOICES

Avocado Toast 16
Sourdough, Smoked Bacon, Arugula, Tomato Jam

Yogurt Parfait VEG 12
Vanilla Bean Yogurt, Mixed Berries, Maple Granola

Classic Caesar Salad 15
Romaine Lettuce, Parmesan Cheese,
Garlic Croutons, Caesar Dressing
Add Chicken + 7 Add Carne Asada + 8

Poke Bowl* 24
Marinated Ahi Tuna, Rice, Mixed Greens,
Cucumber, Sesame, Sweet Chili

I ♥ LUNCH

Country Style Tenders 18
Fries, Choice of Buffalo, Ranch or Secret Sauce

Crispy Wings 22
Choice of : Salt & Lemon Pepper / Buffalo/ Spicy Korean
Gochujang

All American Burger* 20
American Cheese, Caramelized Onions, Pickles,
Comeback Sauce

Farmhouse Burger* 22
Angus Blend, Fried Egg, Gruyere Cheese,
Arugula, Tomato, Pickles, Bacon Jam

BBQ Chicken Sandwich 19
Fried Chicken, Smoked Bacon, Gouda,
Crispy Onion, Toasted Brioche Bun

Signature Sauce Flight /6
Dunk, Dip, & Spread

HOME STRETCH

Banana Foster Sundae 12
Vanilla Bean Ice Cream, Carmelized Banana, Toasted Pecans,
Rum & Brown Sugar Sauce

Cinnamon Churros 10
Vanilla Ice Cream, Dulce De Leche Sauce

Traditional French Toast 15
Strawberry Compote, Whipped Cream, Maple

SIDES

9 Smoky Bacon | Sausage

8 French Fries | Tater Tots | Mixed Berries | Side Salad

BEVERAGES

BREAKFAST COCKTAILS

Bloody Mary 5
Smirnoff Vodka, Bloody Mary Mix &
Carefully Chosen Fresh Ingredients With
The Right Balance Of Savory & Spice

Bloody Maria 7
Lunazul Tequila, Green Jalapeño Spice,
Mango Bloody Mary Mix, Tajin Spice

Bourbon Milk Punch 2.0 12
A Revised New Orleans
Classic Brunch Drink!
Jim Beam Bourbon, Disaronno
Amaretto, Maple Syrup,
Half & Half And Nutmeg With A Dash Of
Chocolate Bitters

Chai Mule 13
Smirnoff Vodka, Fever Tree
Ginger Beer, Fresh Lime,
Chai Tea Foam, Poached Cranberries

Dragonberry Mojito 17
Bacardi Dragonberry, Bacardi Silver,
Lime Juice, Simple Syrup, Mint Leaves
Prickly Pear Purée

The Jolt (Our Espresso Martini) 14
American Harvest Vodka, Mr.Black Coffee
Liqueur, Licor 43 Cold Brew

Boogie Nights 15
Five Wives Heavenly
Vodka, Passionfruit Puree,
Moscato, Lime Juice, Hellfire Bitters

MIMOSAS

Classic Mimosa 5

Berry Mimosa 6
Champagne & Raspberry Purée

Tropical Mimosa 6
Champagne, Tropical House Purée

Spicy Mimosa 7
Champagne, Tropical House Purée,
Pomegranate Juice, Habanero Bitters

HOT & BREWED | 5

Doma Coffee:

Marco's Blend

Bella Luna Decaf Cold Brew

Rishi Teas:

English Breakfast

Earl Grey

Matcha Super Green

Peppermint Herbal

V Vegan VEG Vegetarian

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

CARVER ROAD
HOSPITALITY