

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

Sourdough, Smoked Bacon, Arugula, Tomato Jam

16

Yogurt Parfait **VEG**

Vanilla Bean Yogurt, Mixed Berries, Maple Granola

12

Classic Caesar Salad

Romaine Lettuce, Parmesan Cheese,
Garlic Croutons, Caesar Dressing

15

Add Chicken + 7 Add Carne Asada + 8

Poke Bowl*

Marinated Ahi Tuna, Rice, Mixed Greens,
Cucumber, Sesame, Sweet Chili

24

I ♥ LUNCH

Country Style Tenders

Fries, Choice of Buffalo, Ranch or Secret Sauce

18

Crispy Wings

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

22

All American Burger*

American Cheese, Caramelized Onions, Pickles,
Comeback Sauce

20

Farmhouse Burger*

Angus Blend, Fried Egg, Gruyere Cheese,
Arugula, Tomato, Pickles, Bacon Jam

22

BBQ Chicken Sandwich

Fried Chicken, Smoked Bacon, Gouda,
Crispy Onion, Toasted Brioche Bun

19

HOME STRETCH

Banana Foster Sundae

Vanilla Bean Ice Cream, Caramelized Banana, Toasted Pecans,
Rum & Brown Sugar Sauce

12

Cinnamon Churros

Vanilla Ice Cream, Dulce De Leche Sauce

10

Traditional French Toast

Strawberry Compote, Whipped Cream, Maple

15

SIDES

9 Smoky Bacon | Sausage

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

BEVERAGES

BREAKFAST COCKTAILS

Bloody Mary

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

5

Bloody Maria

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

7

Bourbon Milk Punch 2.0

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

12

Chai Mule

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

13

Dragonberry Mojito

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

17

The Jolt (Our Espresso Martini)

American Harvest Vodka, Mr.Black Coffee
Liqueur, Licor 43 Cold Brew

14

Boogie Nights

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

15

MIMOSAS

Classic Mimosa

Champagne & Raspberry Purée

5

Berry Mimosa

Champagne & Raspberry Purée

6

Tropical Mimosa

Champagne, Tropical House Purée

6

Spicy Mimosa

Champagne, Tropical House Purée,
Pomegranate Juice, Habanero Bitters

7

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