

EYE-OPENING ELIXIRS

Darwin's Bloody Mary

Sweet Chile, Texas Nue Vodka, Candied Bacon, Thai Chiles, Spicy Rim

Flaming Spanish Coffee

Kahlua, Goslings 151, Nut Meg, Cinnamon, Whipped Cream

Morning Mule

St. Germain, Cucumber Vodka, Grapefruit Bitters, Gingerale

MORE THAN MIMOSAS

Rose Mallow Royale

Hibiscus Syrup, Hibiscus Flower, Prosecco

Texas Mimosa

Orange Juice, Texas Ruby Red Grapefruit, Bubbles

South Eastern '75

Vodka, Lychee Syrup, Lemon Juice, Sparkling

FROM OUR BAKERY

CiCi's Monkey Bread

Brown Sugar Caramel

Buttermilk Biscuits With Pepper Jelly

Note: When we're out, we're out.

SHARE

Oysters on the Half Shell

Gulf Coast

East Coast

Crispy Thai Shrimp

Cabbage Slaw, Thai Chilli Sauce, Cilantro Aioli

Nola Style Charbroiled Oysters

Garlic Butter, Parmesan Cheese, Rosemary

Granola Parfait

Honey Yogurt, Blood Orange, Pomegranate Seeds, Mixed Berries, Toasted Almonds, Mint

Korean Beef Lettuce Wraps

Kalbi Marinade, Spicy Lime Vinaigrette, Fresnos

HANDHELDS

The Breakfast Sandwich

Pork Belly, Fried Egg, Chili Aioli, Tomatoes, Pickled Red Onions, French Roll

Davis St Burger

Texas Gold Cheddar, Bourbon Ketchup, Beer Mustard, House Pickles

ODDS AND ENDS

Chaurice Sausage

Pimento Cheese Grits

Sweet Potato Waffle

Two Eggs Any Way

Potatoes O'Brien

Nueske Bacon



A Big Easy Brunch

CHEFS CLASSICS

Victoria's Salad 11

Strawberries, Asparagus, Pure Luck Feta, Spiced Pecans, Candied Garlic-Honey Vinaigrette

Cornish Hen & Waffles 22

Sweet Potato Waffles, Pecan Butter, Fried Quail Egg, Cream Collards, Sorghum-Maple Syrup

Boutte's Southern Gumbo 15

Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice

Southern Eggs Benedict 20

Roasted Pork Tenderloin Debris, Poached Eggs, Buttermilk Biscuits, Chicory Hollandaise, Collards

PLATES

Steak & Eggs 20

Skirt Steak, Chimichurri, Eggs Anyway, Potatoes O'Brien, Homemade Tortillas

Shrimp and Grits 22

Poached Egg, Sorghum Glaze, Charred Corn Grits, Andouille Sausage, Tomato Mojo

Vegetarian Omelet 15

Spinach, Asparagus, Roasted Poblanos, Mushroom, Chihuahua Cheese

Ultimate French Toast 16

Bourbon Batter, Chaurice Sausage, Chantilly Cream, Country Fried Apples, Sorghum-Maple Syrup

Davis Street Migas 14

Chorizo, Roasted Peppers, Crispy Tortillas, Chihuahua Cheese, Ranchero Sauce

DESSERT

Apple Pie Bread Pudding

Layers of Cinnamon Toasted Croissants, Apple, Rye Caramel Sauce

White Velvet Cheesecake

Key Lime, Ginger-Beet Trio, White Chocolate Corn Flakes

Ol' Smokey Chocolate Cake

Smoked Peanut Butter Sauce, Caramel Popcorn, Dulce de Leche Ice Cream

Down South Coconut Cake

Spiced Pecans, Salted Caramel Sauce

Chef de Cuisine: Ricardo Ingles-Gonzales

Sous Chef: Alphise Washington

No separate checks for parties of 6 or more and a 20% gratuity will be applied. *\$5 split charge on all entrees. The consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food-borne illness