

Brunch

SPRING 2026

APPETIZERS

Caviar Service, potato rosti, brioche, chives, crème fraîche

» NOIR OVA SIBERIAN

» NOIR OSSETRA

Oysters Everyway

» RAW, COCKTAIL SAUCE, HOT SAUCE, MIGNONETTE SAUCE

» DRESSED, PAPAYA, FRESNO, NAM CHIM

» SMOKED, CHILIS, LEMONGRASS

» FRIED, GRIBICHE, CAPER

» ROASTED, WATERCRESS, BACON

Shrimp, avocado, horseradish, cocktail sauce

Seafood Tower*, oysters, shrimp, tuna tartare, smoked yellowtail, octopus

Tuna Crudo*, spring tea, pineapple, avocado, cara cara

Tuscan Kale Caesar, parmesan cheese croutons, bonito caesar dressing

Carrot Soup, ginger, blue crab, crème fraîche

Squash Blossom, zucchini pesto, pepper jam, ricotta

Octopus, romesco, skordalia, chermoula

BRUNCH ENTREES

Omelette, bacon, poblano, cheddar

Salmon Benedict, smoked salmon, horseradish, english muffin

Crab Cake Benedict, tomato, sauce choron

Shrimp and Grits, anson mills grits, bacon, sunny side up egg

Steak and Egg*, chimichurri, potato, sunny side up egg

Ravioli, smoked short rib, red onion, fig, blue cheese

Texas Wagyu Burger*, aged cheddar, dijonnaise, caramelized onions, potato wedges

» ADD EGG

TO SHARE

Khachapuri, mozzarella, toma farm egg

Buttermilk Pancakes, blueberries, speculoos, chantilly

Smoked Bacon

Sticky Bun

Cheddar Scallion Biscuits

Bludorn Hot Sauce 10