

Saturday Brunch

Start

*Chophouse Sprouts*_(gf) - Brussels + Worcestershire, Chili & Roasted Garlic Sauce • 12

Fried Green Tomatoes - Crisped + Remoulade + Lump Crab 15

*Duck Cigars*_(gf) - Crisped Flour Tortilla + Duck + Goat Cheese + Red Bells + Shallot + Habanera Honey • 18

Breakfast or Lunch

Brie & Blueberry Melt - Scratch Sourdough + Brie + House-made Blueberry Compote + Bacon 17

Banana Brûlée & Mascarpone Stuffed French Toast - Bananas + Mascarpone + Dark Rum Syrup + Confectioners Sugar

‡ *Pork Belly Benedict* - Scratch Biscuits + House Cured & Smoked Pork Belly + Hollandaise Sauce + Dos Lunas Cheeses + Poached Eggs 21

‡ *Boneless Beef Short Rib & Eggs* - 8-Ounces of Texas Short Rib + Smashed Taters + Two Eggs (Your Way) 24

Pratt's Wedgie - Smoked Bleu Crumbles | Bulgarian Buttermilk | Roasted Garlic | Cracked Pepper | Balsamic | Farm Egg | Bacon | Tomatoes | Chives • 13(gf)

"Best wedge salad I've ever had! Thanks for the recipe Greg!"

‡ *J.Parks Chophouse Brunch Burger* - 9-Ounce Patty + Dos Lunas 5-Year Cheddar + Truffle & Pickle Aioli
Tomato + Bacon Marmalade + Farm Egg

Sonofa Pastrami Sandwich - House Cured & Smoked Pastrami + NWB Sourdough + Sauerkraut + Gruyère + Russian Dressing

Sidekicks - Breakfast Taters | Fries | Bacon | Farm Egg

Brunch Beverages

Mimosa's - \$2

Mudslinger Mary - \$5

The Espresso Martini - \$9

Prosecco - \$3

Saloon Family

Executive Chef: Brian Beach
General Manager: Chantell Champlain
Saloon Designer & Proprietor: Jeff Parks

Amigos of the Saloon

Metal & Bar Craftsmanship: The Real Greg Pratt Jr.
Woodworking: Steve Lawrence
Artwork: Jeff "Hayes" Hayenga
Sign God: Jason "DezIron" Eckstrom

Our Local Farmers, Ranchers, Purveyors

Embrace The Grind Coffee (BTX)
44 Farms(TX)
Dos Lunas Cheeses (ATX)
Broken Arrow Ranch(TX)
New World Bakery(TX)
Früge Seafood (TX)
On Point Spice Company(TX)