

EYE-OPENING ELIXIRS

Korean Style Bloody Mary 14
Sweet Chile, Vodka, Candied Bacon, Spicy Rim

Espresso Martini 17
Texas Vodka, Espresso Cremoso, Bailey's Irish Cream, Kahlua

Morning Mule 14
St. Germain, Cucumber Vodka, Grapefruit Bitters, Ginger Beer

MORE THAN MIMOSAS

Rose Mallow Royale 13
Hibiscus Syrup, Hibiscus Flower, Prosecco

Texas Mimosa 11
Orange Juice, Texas Ruby Red Grapefruit, Bubbly

South Eastern '75 13
Vodka, Lychee Syrup, Lemon Juice, Sparkling Wine

FROM OUR BAKERY

Mamas Buttermilk Biscuits 6
Served with Pepper Jelly

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

SHARE

Oysters on the Half Shell
Texas Gulf 22/44
Southern Gulf 24/48

Crispy Thai Shrimp 21
Cabbage Slaw, Thai Chilli Sauce, Cilantro-Aioli

Nola Style Charbroiled Oysters 21
Garlic Butter, Parmesan Cheese, Rosemary

Granola Parfait 14
Honey Yogurt, Blood Orange, Pomegranate Seeds, Mixed Berries, Toasted Almonds, Mint

ODDS AND ENDS

Chaurice Sausage 8	Potatoes O'Brien 8
Pimento Cheese Grits 10	Nueske Bacon 12
Sweet Potato Waffle 7	Creamed Collards 8
Two Eggs Any Way 6	Caramelized Veggies 16

DESSERT

**Down South
Coconut Cake 14**
Spiced Pecans,
Salted Caramel Sauce

Apple Pie Bread Pudding 13
Layers of Cinnamon
Toasted Croissants, Apple,
Rye Caramel Sauce

**Velvety Key Lime
Cheesecake 13**
Ginger-Beet Trio, White
Chocolate Corn Flakes

Davis St.

AT HERMANN PARK

FEATURING CHEF HOLLEY

A Big Easy Brunch

CHEFS CLASSICS

Victoria's Salad 16
Pickled Strawberries, White Asparagus, Pure Luck Feta, Spiced Pecans, Roasted Garlic Vinaigrette

Cornish Hen & Waffles 30
Sweet Potato Waffles, Pecan Butter, Fried Quail Egg, Cream Greens, Sorghum-Maple Syrup

Boutte's Southern Gumbo 19
Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice

Creole Crawfish Nantua 30
Crispy Catfish, Buttery Toast, Swiss Chard, Poached Eggs

PLATES

Simply Grill Fish MKT
Daily Catch, Seasonal Vegetables
See Server for Daily Selections

Shrimp and Grits 30
Poached Egg, Sorghum Glaze, Charred Corn Grits, Andouille Sausage, Tomato Mojo

Vegetarian Omelet 23
Spinach, Asparagus, Roasted Poblanos, Mushroom, Chihuahua Cheese

Ultimate French Toast 25
Bourbon Batter, Chaurice Sausage, Chantilly Cream, Country Fried Apples

Davis Street Migas 24
Chorizo, Roasted Peppers, Crispy Tortillas, Chihuahua Cheese, Ranchero Sauce

The "Walley" Burger 26
Benne Seed Bun, Neuske's Bacon, Bourbon Ketchup, Beer Mustard, Duck-Fat French Fries

Steak & Eggs 30
Skirt Steak, Chimichurri, Eggs Anyway, Potatoes O'Brien, Homemade Tortillas

Grilled Lamb Chops 52
Watercress-Apple Salad, Roasted Gold Potatoes, Yogurt-Mint Crème, Chimichurri

Chef de Cuisine: Ricardo Ingles-Gonzales **Sous Chef: Raul Borja**
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