

"Life is too short for self-hatred and celery sticks. "

Marilyn Wann

Passion is the main ingredient when it comes to our menu. I take pride in selecting the freshest, local ingredients whenever possible to create each dish. Our house-made breads, butters, charcuteries and sauces are a result of the expertise and talents within our team.

Executive Chef

Roland Soza

Serving Breakfast
6:30 am to 10:00 am
and Lunch
11:00 am to 2:00 pm

Join us for our Sunday Jazz
Brunch 11:00 am to 4:00 pm
featuring Live Music, Creole
Bennies and our famous
Bloody Mary and Mimosa
specials.



SOUPS

BRENNANS TURTLE SOUP 8.5
au sherry

SOUP DU JOUR 8.5

SALADS

THE BISTRO 8
field greens, parmigiano reggiano, black pepper brioche croutons, ripped herbs,
tomatoes, shaved red onions, sweet sherry vinaigrette

BABY SPINACH 8
chevre, spiced pecans, shaved red onions, pressed egg, brown sugar bacon vinaigrette

FIVE TOMATO SALAD 8
roma, grape, teardrop, cherry, beefsteak, animal farm arugula, shaved sweet onion,
olive & vine balsamic vinaigrette

CAESAR SALAD 8
parmesan cheese fondue, crispy white anchovies

BEET SALAD 8
roasted beets, bibb lettuce, granny smith apples, texas feta, honey

STRAWBERRY SALAD 8
field greens, wharton country strawberries, pecan crusted goat cheese

SMALL PLATES

CRAB CAKE 16
roasted poblano aioli, corn, parsley, sweet piquillo pepper sauce

SHRIMP & GRITS 16
roasted jalapeno andouille grits, texas goat cheese, spicy shrimp veloute

CALAMARI 12
spicy marinara sauce

BUTCHER'S BOARD 15
chef's selection of charcuterie, housemade mustard,
pickled veggies

CHEESE BOARD
chef's selection of local texas cheeses, spiced nuts,
house made chutney
3 cheeses or 10, 5 cheeses for 15

FLATBREADS

SMOKED MOZZARELLA 13

smoked mozzarella, basil pesto, olive & vine balsamic

THREE TOMATO 12

roma, grape, teardrop, smoked tomato aioli, fontina cheese

CURRIED VEGETABLE 12

grilled pizza, zucchini, squash, asparagus, sweet onion, sriracha

BACKYARD BURGER 13

ground sirloin, smoked gouda, grilled onions, bbq chips, cayenne ketchup, pickled okra mayo

ENTREES

FISH AND OYSTERS 29

oven roasted day boat fish, oyster Rockefeller cream, trinity, spinach, fennel

SCALLOPS & SHRIMP 28

"creamed corn" risotto, Texas rock shrimp, prosciutto chip, lime crema, oven dried tomato

GRILLED BLACK ANGUS FILET OF BEEF 36

caramelized onions, mushrooms, truffle bone marrow butter, smoked idaho potato mash, port reduction

PAN-ROASTED LAMB CHOP 38

fava bean ragout, oven-roasted wild mushrooms, morel mushroom jus, wild mushroom bread pudding

MAPLE LEAF FARMS DUCK BREAST 30

pearl barley risotto, duck confit arugula, foie gras fondue, seared foie gras, cranberry demi glace, quail egg

GRILLED AIRLINE BREAST OF CHICKEN 25

pine nuts, pancetta, sautéed spinach, swiss chard, garlic yukon mashed potatoes, lemon-thyme butter

RIBEYE 36

cast iron seared ribeye, maytag blue cheese lyonnaise potato, café du monde chicory ganache

SIDES

MACARONI AU GRATIN & BACON • GRILLED ASPARAGUS • OVEN ROASTED VEGETABLES
OLIVE OIL WILTED SPINACH • POMMES FRITES • GOAT CHEESE GRITS

7 each