

**BRUNCH MENU**  
**(Three courses for \$32.00)**

**FIRST COURSE**

*Texas Field Greens with shaved carrots and white balsamic vinaigrette*

*Fried Green Tomato with smoked mozzarella and red pepper jam*

*Poached jumbo prawns with a bloody Mary cocktail sauce*

*Texas fruit Cocktail with caramelized grapefruit, local melons & berries*

*Vanilla bean flapjacks with maple-fruit chutney and brandied syrup*

*Brulee Cider and Cinnamon Oatmeal with dried fruit and candied Pecans*

**MAIN COURSE**

*Chili Fried Catfish*

*With Potato and andouille Hash and East Texas slaw*

*Low Country "Shrimp & Grits"*

*Braised shrimp with house made turkey ham and Parmesan grits*

*Grilled Louisiana Spiced Salmon*

*Over red bean succotash with red onion marmalade*

*Eggs any Style*

*With smoked bacon, andouille sausage and Screen door's home-style potatoes*

*Smoked Brisket Hash*

*With fried farm eggs and charred tomato salsa*

*Screen Door's Southern Benedict*

*Poached Eggs over sweet potato biscuit, smoked ham and bourbon-spiked hollandaise*

*Big Mama's Fried Chicken*

*With our original cracked pepper waffle and a side maple-brandy syrup*

*Chicken Fried Veal*

*Veal scaloppini over Buttermilk mashers, thin green beans and onion –thyme gravy*

*Grilled Pork Loin*

*With and Honey Roasted Yams and Braised collards*