

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

*FIRST COURSE*

*Texas Field Greens with shaved carrots and sweet chili vinaigrette*  
*Asparagus Salad with wild mushrooms, roasted tomatoes, goat cheese and truffle vinaigrette*  
*Poached jumbo prawns with a bloody Mary cocktail sauce*  
*Texas fruit Cocktail with caramelized grapefruit, local melons & berries*  
*Vanilla bean flapjacks with peach-blueberry chutney and brandied syrup*  
*Brulee Cinnamon and Golden Raisin Oatmeal with candied Pecans*  
*Summer Pea and Smoked Bacon Soup*  
*Crab three ways: fritters, bisque, salad*

*MAIN COURSE*

*Chili Fried Catfish*  
*Over purple hulled peas with East Texas Slaw*  
*Low Country "Shrimp & Grits"*  
*Braised colossal shrimp with Tasso ham and Parmesan grits*  
*Grilled Louisiana Spiced Salmon*  
*Over red bean succotash with red onion marmalade*  
*House made Cinnamon Waffle*  
*With honey glazed cherries and Grand Marnier Crème Fraiche*  
*Eggs any Style*  
*With smoked bacon, chicken 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*  
*Grillades and Grits*  
*Smothered veal scaloppini over creamy Parmesan grits*  
*Roasted Sarsaparilla Glazed Pork Chop*  
*Over candied yams, braised collards and ham hock jus*  
*Slow Cooked Short Rib "Pot Roast"*  
*On sweet potato hash with bacon lardons and cracked pepper jus*