

BRUNNEN

APPETIZERS

Smoky Carrot Hummus • \$14 
fresh veggies & grilled pita bread

Buffalo Chicken • \$14
hand - breaded tenders fried crispy & tossed
in buffalo sauce with blue cheese

Crab Rangoon Dip • \$13
served with wonton chips

Parmesan Kale Dip • \$13
just like your favorite spinach dip (only better)

Cheese Sticks • \$12.5
served with red sauce

Cheese Fries • \$13
pepper jack, white queso, sour cream, bacon,
green onion

TOASTS

Smashed Avocado* • \$11
sunny side egg, marinated tomato,
arugula, chimichurri

Street Corn - Avocado Toast • \$12
charred corn, avocado, cotija, cilantro, pickled
red onions, lime, valentina aioli

Chips & Salsa • \$6
warm roasted red salsa


Pulled Pork Nachos • \$16
pepper jack, white queso, salsa, pico, avocado,
sour cream, cilantro, green onions, pickled
jalapeños

SALADS

SMALL SALADS

add grilled chicken \$5, grilled shrimp \$7, grilled hanger steak \$12, or grilled salmon \$12

Classic Caesar • \$12
baby romaine, parmesan & toasted breadcrumbs

Wedge • \$13 
tomatoes, bacon, green onion, candied pecans,
blue cheese dressing


ENTRÉE SALADS

Tuna Poke* • \$20
avocado, cucumber, sushi rice, seaweed salad,
spicy chile mayo, crushed wasabi peas

Crispy Chicken Ranch • \$16.5
tomatoes, shredded carrots, bacon, charred
corn, banana peppers, egg, cheddar, avocado,
green onions, ranch

Honey Mustard Crispy Chicken • \$16.5 
brussels, kale, smoked almonds, dried cherries,
honey mustard

Shaved Brussels Salad • \$12 
brussels, kale, smoked almonds, dried cherries,
honey mustard

Grilled Chicken Veggie Chopped • \$18 
riced broccoli & cauliflower, roasted beets,
cucumber, tomatoes, grapes, goat cheese, crispy
brown rice, candied pecans, dried cranberries, tx
honey-sherry vinaigrette

Steak* • \$23
avocado, egg, bacon, tomatoes, green onions,
blue cheese dressing

MEAT & BREAD

served with your choice of fries, tots, ranch salad or fresh fruit +1

BURGERS

all - natural american wagyu beef

The Remedy* • \$15
american cheese, creamy mustard,
dill pickles, sweet onion, shredded
lettuce, tomato

The Deluxe* • \$16
american cheese, crispy bacon,
caramelized onion, dill pickles,
1000 island, shredded lettuce

CRISPY CHICKEN

The Californian • \$15
brussels - kale slaw, honey
mustard, dill pickles

The Dirty South • \$15
honey - butter, dill pickles

The Buffalo • \$15
spicy buffalo sauce,
blue cheese slaw

TEAM FAVORITE

Farmhouse Chicken • \$15
grilled chicken, green goddess,
arugula, tomato, pickled red
onion, smashed avocado

**SUB THE IMPOSSIBLE BURGER
ON ANY SANDWICH + \$2**

 CONTAINS NUTS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



BRUNCH SPECIALTIES

FRUIT & GRAIN

Yogurt Parfait • \$13 N

low-fat greek yogurt, house granola with pecans, almonds & pumpkin seeds, strawberry preserves, fresh berries

Smoothie Bowl • \$11 N

dragonfruit, mango, banana, coconut milk & pineapple juice smoothie, kiwi, toasted coconut, almonds, hemp, chia

HG Breakfast of Champions • \$15

scrambled eggs, bacon, sliced tomatoes & avocado with olive oil & sea salt, fresh fruit, green salad

Shrimp & Grits • \$19

white cheddar – stone ground grits, charred tomato butter, bacon, fresnos, pickled peppers, greens

Chorizo Gravy Skillet* • \$14

herb roasted redskins, tx chorizo gravy, two sunny side eggs, chimichurri, green salad, multi – grain toast

Chicken Fried Chicken • \$18

herb roasted redskins, tx chorizo gravy, scrambled eggs, multi - grain toast

Classic Waffles • \$9 N

two buttermilk - pecan waffles, salted butter, vermont maple syrup

CHEF'S FAVORITES

Huevos Rancheros* • \$14

tx chorizo, ranchero beans, cheddar, peppers & onions, pico, mexican hot sauce, two sunny side eggs, avocado, sour cream

Cornfried Bread • \$15

grilled chicken, green goddess, arugula, tomato, pickled red onion, smashed avocado

Banana - Butter Pecan Waffles • \$11 N

two buttermilk – pecan waffles, brûléed bananas, candied pecans, salted butter, bananas foster sauce

Berries & Cream Waffles • \$11 N

two buttermilk – pecan waffles, whipped cream, strawberries, blackberries & raspberries, salted butter, vermont maple syrup

CLASSIC BREAKFASTS

served with choice of herb roasted redskins, white cheddar –stone ground grits or fresh fruit +1

OMELETS

Chorizo • \$16

tx chorizo, sautéed peppers & onions & sharp white cheddar, multi-grain toast, green salad

Mom's • \$15

heritage pork breakfast sausage, caramelized onions, american cheese, multi – grain toast, green salad

Egg White • \$15

roasted mushrooms, caramelized onion, spinach, herbed havarti, chimichurri, sliced tomatoes with olive oil & sea salt, green salad

Standard Breakfast* • \$14

two eggs any style & multi – grain toast with choice of bacon or blueberry – maple sausage links

Bacon Breakfast On a Bun • \$14

bacon, egg, sharp white cheddar, avocado mayo & tomato on brioche

Breakfast Tacos • \$14

bacon, scrambled eggs, cheddar, herb roasted redskins, sour cream, pico

Steak & Eggs • \$24

grilled hanger steak, two sunny side eggs, herb roasted redskins, green salad, sliced tomatoes with olive oil & sea salt

SIDES

Multi – Grain Toast • \$3

two slices from empire baking co., dallas with salted butter, strawberry preserves

Herb Roasted Redskins • \$4

chimichurri - butter, fresh herbs

Fresh Fruit • \$4

watermelon, pineapple, grapes, berries

White Cheddar - Stone

Ground Grits • \$4

charred tomato butter, chives

Bacon • \$4

two thick cut slices, cooked crispy

TX Blueberry – Maple

Sausage • \$4

two links from miiller's smokehouse, llano, tx

TX Eggs • \$3

two eggs any style

Buttermilk – Pecan

Waffle • \$4

salted butter, vermont maple syrup

TX Chorizo Gravy • \$3

fresh cream & beef chorizo from syracuse sausage, ponder, tx