

The Mansion Restaurant Brunch Menu

Mimosa \$8

Spicy Bloody Mary \$9

Código 1530 Margarita with Silver Tequila, Cointreau, Jalapeño and Tajín \$11
(valid with accompaniment of entrée)

House Pastry Basket: Fresh assortment of artisan croissants and breakfast pastries, made in-house.
Served with butter and house-made jams.

Small basket (four pieces) \$12 Large basket (seven pieces) \$16

BRUNCH TASTING MENU: Starter, Entrée, and Dessert \$49

STARTER

Vanilla Yogurt Parfait, mansion granola, wildflower honey, fresh berries \$14

Apple Bacon Cakes, bourbon whipped cream, cinnamon \$16

Kobocha Squash Soup, maple bacon ravigote, pepitas, apple, crème fraîche \$16

Farmer's Greens Salad, vegetables, goat cheese, shallot vinaigrette, walnuts \$13

Classic Caesar, baby gem lettuce, red romaine, kale, parmesan cheese, anchovies, croutons \$14

Roasted Baby Beet Salad, horseradish labneh, dried cherries, frisée, everything spices \$14

Jumbo Lump Crab Cake, fennel slaw, sweet peppers, piquillo coulis, frisée salad \$24

Raisin Pecan French Toast, orange mascarpone, spiced pecan \$19

Smoked Salmon Citrus & Herb Cure, fromage blanc, pickled red onion, bagel \$24

ENTRÉE

Smoked Brisket Benedict, bacon biscuit, piquillo, béarnaise \$26

Omelet, Latte Da Dairy goat cheese, smokehouse bacon, spinach \$24

Texas Breakfast, biscuits, and gravy, two eggs, breakfast sausage, potato \$25

Huevo Rancheros, two eggs any style, black beans, chorizo, pico de gallo \$23

Prime Burger, egg sunny side up, white cheddar, confit tomato, truffle aioli, truffle fries \$26

Beef Petite Filet, roasted marble potatoes, spinach, mushrooms, peppercorn sauce \$32

Crispy Skin Salmon, sauteed vegetables, sofrito, olives, smashed potatoes, vierge \$29

Seared Diver Scallops, stewed tomato risotto, eggplant, zucchini, pesto, pinenuts, nage \$35

Porcini & Portobello Ravioli, wild sautéed mushrooms, parmesan cheese, white truffle sauce \$28

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SIDES

Paprika Dusted Steak Fries, garlic aioli \$10

Truffle Fries, parsley, parmesan cheese, black truffle oil \$12

Charred Shishito Peppers, mescal, lime, queso fresco \$9

DESSERTS

Panna Cotta, raspberry-jasmine, coconut tuile, sorbet \$10

Affogato Flight, house ice cream trio, biscotti, espresso \$10

Banana Bread Pudding, chocolate chips, toasted marshmallow, caramel sauce \$10

Cinnamon Churros, dulce de leche & chocolate sauce, Chantilly \$10