

## BRUNCH MENU

<b>HOMEMADE WAFFLES AND FRESH FRUIT</b>	<b>10</b>
<i>Macerated berries and pure maple syrup</i>	
<b>TWO FRESH HEN EGGS</b>	<b>10</b>
<i>eggs, applewood bacon and English muffins</i>	
<b>EGGS CREOLE</b>	<b>14</b>
<i>poached eggs, crawfish, cayenne hollandaise and lyonnaise potatoes</i>	
<b>MOTH BENEDICT</b>	<b>12</b>
<i>poached eggs with braised pork belly, jalapeno gravy and lyonnaise potatoes</i>	
<b>MOTHER AND CHILD REUNION</b>	<b>12</b>
<i>fried chicken breast tenderloin, peppered grits with poached eggs and jalapeno gravy</i>	
<b>ARCTIC CHAR AND EGGS</b>	<b>12</b>
<i>House smoked char, scrambled eggs, roasted tomato and an English muffin</i>	
<b>NEUSKE'S "BADASS" BACON WAFFLES</b>	<b>12</b>
<i>warm caramel apple compote and brie fondue</i>	
<b>HOUSE MADE GRANOLA</b>	<b>8</b>
<i>amarillo hop granola, whole milk and fresh fruit</i>	
<b>CHALLAH FRENCH TOAST</b>	<b>10</b>
<i>pear cider glaze and fresh berries</i>	
<b>ENGLISH BREAKFAST</b>	<b>14</b>
<i>2 hen eggs and toast, buffalo sausage, applewood smoked bacon, black eyed pea mash and roasted tomatoes</i>	

## OMELETTES

<b>FRITO PIE OMELETTE</b>	<b>10</b>
<i>that's what it is</i>	
<b>AVOCADO OMELETTE</b>	<b>10</b>
<i>roasted tomato slang jang and lyonnaise potatoes</i>	
<b>EGG WHITE OMELETTE</b>	<b>10</b>
<i>fresh goat cheese, tarragon, chives and a cup of fresh fruit</i>	
<b>THREE CHEESE OMELETTE</b>	<b>10</b>
<i>tillamook cheddar, creamy provolone and sharp gruyere with lyonnaise potatoes</i>	

## SIDES

Fresh Fruit	3.5	Sliced Heirloom Tomato	3.5
Lyonnaise Potatoes	3.5	Toast or English Muffin	2
Applewood Smoked Bacon	3.5	Add an Egg	2

## BRUNCH

<b>MOTH CAESAR SALAD</b>	<b>9</b>
<i>creamy white anchovy dressing with aged pecorino romano</i>	
<b>P.C. COBB SALAD</b> <i>(native Dallasites may remember)</i>	<b>11.5</b>
<i>prosciutto, roast chicken, blue cheese, egg, tomato and avocado</i>	
<b>JOANNE'S PERFECT LUNCH</b>	<b>8</b>
<i>ripe tomatoes, cottage cheese and cracked black pepper</i>	
<b>CHILLED POACHED TUNA ON AVOCADO</b>	<b>9</b>
<i>avocado, fennel pollen and melba toast</i>	
<b>ORGANIC SPRING LETTUCES</b>	<b>7</b>
<i>dried cranberries, golden raisins, fresh goat cheese with toasted walnuts</i>	
<b>GRILLED CHEESE AND SOUP OF THE DAY</b>	<b>9.5</b>
<i>tillamook cheddar, gruyere and smoked provolone</i>	
<b>BURGUNDY PASTURE BURGER</b>	<b>13</b>
<i>tillamook cheddar, 1000 island, heirloom tomatoes and horseradish pickles</i>	
<b>NUESKE'S BLT</b>	<b>11</b>
<i>hand cut applewood bacon, heirloom tomato and romaine lettuce</i>	
<b>SHRIMP &amp; GRITS</b>	<b>15</b>
<i>with jalapeno gravy</i>	
<b>FISH AND CHIPS</b>	<b>13</b>
<i>Left Hand Sawtooth ESB battered Atlantic hake</i>	
<b>MOULES FRITES</b>	<b>12</b>
<i>Classic, bistro, Diablo, Catalan or Thai curry</i>	

## BEVERAGES

<b>RUSSIAN STANDARD BLOODY MARY</b>	<b>5</b>		
<b>JALAPENO OR BASIL LIME MARGARITA</b>	<b>6</b>		
<b>SCREWDRIVER</b>	<b>6</b>		
<b>MIMOSA</b>	<b>5</b>		
<b>TERPSICHOREAN MILK PUNCH</b>	<b>6</b>		
<i>milk, bourbon and vanilla extract over ice</i>			
<b>THE SAVOY</b>	<b>6</b>		
<i>gin, limoncello and midori with a splash of champagne</i>			
<b>ELDERFLOWER BUBBLE</b>	<b>6</b>		
<i>St. Germain infused champagne</i>			
<b>HANGOVER HELPER</b>	<b>10</b>		
<i>a flight of dog's hair nectar to be shared</i>			
<b>HEFE-MOSA</b>	<b>5</b>		
<i>Live Oak Hefe-Weizen with fresh orange juice</i>			
<b>SPARKLING FRAMBOISE</b>	<b>7</b>		
<i>Lindeman's framboise and champagne</i>			
<b>HOUSE BREWED ICED TEA</b>	<b>2</b>	<b>OAK CLIFF DECAF BLEND</b>	<b>4</b>
<i>two cup French press</i>			
<b>FRESH BASIL-LIME COOLER</b>	<b>3</b>	<b>A CULTURED CUP HOT TEA</b>	<b>4</b>
<i>Shannon's favorite</i>		<i>French press</i>	
<b>ETHIOPIA SIDAMO NATURAL</b>	<b>4</b>	<b>A FINE SELECTION OF N/A BEER</b>	<b>5</b>
<i>two cup French press</i>			