

BANKERS HILLB A R + R E S T A U R A N T
EASTER BRUNCH

A.M.

P.M.

ITEM

\$38

EXPENSE

FIRST COURSE**House-Made Cinnamon Roll**

Cream Cheese Frosting, Salted Caramel

Mushroom & Pea Ragu

Polenta, Ricotta Salata, Mint Vinaigrette

Avocado Levain Toast

Cotija, Easter Egg Radish, Serrano Chili, Cilantro

Gem Lettuce SaladShaved Parmesan Cheese, Marinated Tomatoes,
Crispy Prosciutto, Champagne Vinaigrette**Buttermilk Fried Quail**

Texas Quail, Masa Cake, Duck Gravy, Pickled Mustard Seeds

SECOND COURSE**French Toast & Caramelized Bananas**

Rum Syrup, Whipped Mascarpone

Buttered Leek Frittata

Kale, Fava Beans, Shaved Asparagus Salad

Ham & Smashed Avocado BenedictHouse-Made English Muffins, Serrano Ham, Charred Onions,
Hollandaise, BH Home Fries**Braised Carnitas Chilaquiles**

Tomatillo Sauce, Cotija Cheese, Black Beans, Cilantro, Lime Cream, Up Egg

Steak Salad

Mixed Greens, Feta Cheese, Pickled Red Onions, Creamy Peppercorn Dressing

Shrimp & Grits

Blackened Shrimp, Cheddar Cheese Grits, Sausage, Roasted Tomatoes

The BH Burger and Fries

Aged White Cheddar Cheese, Tomato, Pickled Red Onions

Short Rib Sandwich

Braised Short Rib, Pickled Onions, Gruyere Cheese, Mustard, Arugula

New York Steak & Eggs

BH Home Fries, Two Eggs Your Way, Béarnaise, Levain Toast

DESSERT**Butterscotch Pudding**

Crème Fraiche, Pecan Toffee, Shortbread Cookies

Warm Chocolate Brownie

Pretzel Crunch, Chocolate Sauce, Espresso-Baileys Ice Cream, Caramel Sauce

Vanilla Panna Cotta

Macerated Strawberries, Candied Mint, Balsamic Reduction

*We offer tap water upon request. Unlimited eco-friendly bottled still & sparkling available for \$2 per person.**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any dietary concerns or restrictions*