

Brazos

PROPER TEXAS KITCHEN

THE GIG'EM CONTINENTAL BREAKFAST BUFFET MENU

\$21.95+ PER PERSON



BAKERY

Croissant, Assorted Danish, Mini Muffins, Scones, Donut Holes, Cinnamon Rolls, Breakfast Loaf, White Bread, Rye Bread, Wheat Bread, Sourdough Bread, Gluten Free Bread, Cinnamon Raisin, Plain, Poppy Seed & Sesame Seed Bagels, Honeycomb, House Jams & Jellies, Whipped Butter



COLD

Hard Boiled Eggs, Avocado Mash, Selection of Seasonal Fruit, Charcuterie & Cheeses, Mixed Berries, Granola & Yogurt Bar, Dried Fruits & Nuts (GF), Assorted Cereals, Whole Milk, 2% Milk, Almond Milk



MADE TO ORDER EGGS

ORDER WITH YOUR SERVER

*FARM FRESH EGGS ANY STYLE

Omelets to Include:

Peppers, Spinach, Mushrooms, Onions, Overnight Tomatoes, Jalapeños, Sharp Cheddar Cheese, Goat Cheese, Swiss Cheese, Ham, Pork Sausage, Bacon



HOT

Scrambled Eggs, Chef's Egg of the Day, Breakfast Potatoes, Applewood Smoked Bacon, Pork Sausage, Biscuits & Gravy, Chef's Hot Breakfast Bread of the Day, Maple Syrup, Steel Cut Oatmeal

BRAZOS - BREAKFAST ENTREES

TEXAS GRIDDLE CAKES - \$11

Add Chocolate Chips or Blueberries, Pure Maple Syrup, Applewood Smoked Bacon or Pork Sausage

EVERYTHING IS BIGGER IN TEXAS WAFFLE - \$13

Macerated Fresh Berries, Cinnamon Chantilly Cream, Maple Syrup, Applewood Smoked Bacon or Pork Sausage

BANANAS FOSTER FRENCH TOAST - \$13

Walnuts, Banana Rum Raisin Sauce, Whipped Topping, Bacon or Pork Sausage

*HOUSE SMOKED BRISKET HASH - \$15

Two Cage Free Eggs Any Style, Sweet Potatoes, Onions, Peppers

*AVOCADO TOAST - \$13

Avocado, Arugula, Poached Egg, Heirloom Tomato, Pickled Red Onion, Shaved Radishes, Grilled Sourdough - Add Verlasso Salmon - \$8

*FARMERS BREAKFAST - \$13

Two Cage Free Eggs Any Style, Breakfast Potatoes, Applewood Smoked Bacon or Pork Sausage, Choice Of Toast

MIGAS - \$14

Cage Free Scrambled Eggs, Avocado, Cojita Cheese, Pico De Gallo, Cilantro, Salsa Verde, Smashed Black Beans, Corn Tortillas

*HOUSE SMOKED PULLED PORK EGGS BENEDICT - \$15
English Muffin, House Smoked Pulled Pork, Poached Egg, Chili Hollandaise, Breakfast Potatoes

CREATE YOUR THREE EGG OMELET - \$15

Peppers, Spinach, Mushrooms, Onions, Overnight Tomatoes, Jalapeños, Sharp Cheddar Cheese, Goat Cheese, Swiss Cheese, Ham, Pork Sausage, Bacon

Made With Your Choice Of Whole Eggs Or Egg Whites, Applewood Smoked Bacon or Pork Sausage, Breakfast Potatoes, Texas Toast

AGGIE SCRAMBLE - \$13

Two Cage Free Eggs Scrambled, Breakfast Potatoes, Gig'em Biscuit, Country Gravy
Choice Of Toppings: Peppers, Onions, Mushroom, Spinach, Overnight Tomatoes, Applewood Smoked Bacon, Pork Sausage, Sharp Cheddar Cheese, Feta Cheese

BRAZOS - A LA CARTE

AVAILABLE SAUSAGES: PORK SAUSAGE, TURKEY SAUSAGE, CHICKEN APPLE SAUSAGE

*TWO EGGS ANY STYLE	\$4	BISCUITS & GRAVY	\$4	SIDE GRIDDLE CAKES	\$4
APPLEWOOD SMOKED BACON (GF)	\$4	FRESH FRUIT SALAD	\$4	CHOICE OF TOAST	\$3
PORK SAUSAGE, TURKEY SAUSAGE	\$4	BAKERY BASKET	\$10	STONE-GROUND GRITS	\$4
CHICKEN APPLE SAUSAGE	\$6	STEEL-CUT OATS	\$6		
GRANOLA YOGURT PARFAIT	\$5	HOME FRIED POTATOES	\$4		

GF GLUTEN FREE | V VEGETARIAN

LUNCH



· FARMERS GARDEN SALAD BAR - \$14.95 ·

CHEF'S KETTLE CREATION OF THE DAY

GREENS

Baby Greens, Baby Spinach, Petite Arugula, Crisp Romaine, Organic Baby Kale

PROTEINS

Roasted Turkey, Chilled Grilled Chicken, Applewood Smoked Bacon, Hard Boiled Eggs, Shaved Parmesan, Crumbled Blue Cheese, Shredded Swiss Cheese

GARDEN FRESH TOPPINGS

Cherry Tomatoes, Carrots, Mushrooms, Cucumbers, Olives, Pepperocinis, Red Onions, Roasted Peppers, Garbanzo Beans, Black Beans

CRUNCHIES

Pepitas, Sunflower Seeds, Croutons, Tortilla Strips, Walnuts, Almonds

DRESSINGS

Italian Vinaigrette, Blue Cheese, Southwestern Ranch, Caesar, Honey Mustard, White Balsamic Vinaigrette

OILS & VINEGARS

Aged Balsamic Vinegar, Red Wine Vinegar, Champagne Vinegar, Extra Virgin Olive Oil, Avocado Oil, Red Chile Herb Infused Oil

Fresh Breads & Crackers, Butter, Honey, Jams & Preserves

Assorted Salts, Cracked Peppercorns, Oregano, Chili Flakes

GRILLED PROTEIN ENHANCEMENTS - PRICED PER PORTION

*Sliced Brandt Beef Steak - \$8 (GF) | Blackened Gulf Shrimp - \$8 (GF) | *Verlasso Salmon - \$8 (GF)

· A LA CARTE OPTIONS ·

HOUSE SMOKED BRISKET SANDWICH

Texas Slaw, House BBQ Sauce, Onion Roll

\$14

*THE 44 FARMS BURGER - CRAFTED YOUR WAY

House Blend, Lettuce, Tomato, Onion, House Pickles

Choice of Cheese: Cheddar, Gouda, Swiss, Provolone, Pepper Jack, American

Add-ons For \$2.50 Each: Avocado Smash, Fried Egg, Bacon, Sauteed Onions, Sauteed Jalapeños

\$15

HOUSE SMOKED CHICKEN SALAD WRAP

House Smoked Chicken Thighs, Celery, Almonds, Grapes, Dijonnaise, Spinach Wrap

\$12

GRILLED VEGETABLE & PESTO PANINI (V)

Portobella Mushroom, Roasted Red Pepper, Grilled Onion, Summer Squash,

Local Basil Pesto, Toasted Ciabatta Roll

\$12

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DINNER

• LET US GET YOU STARTED •

NUESKE'S THICK CUT BACON (GF)
Texas Bourbon, Black Pepper, Maple, Brown Sugar
\$12

TEXAS THREE STEP
Brazos Valley Queso, House Made Guacamole,
Salsa Roja, Corn Tortilla Chips
\$11

NOLA STYLE JUMBO GULF SHRIMP
Toasted Baguettes
\$16

BEELER'S PORK BELLY TOSTADAS
Braised Pork Belly, Red Cabbage Jalapeños Apple
Cider Slaw, Cojita, Salsa Verde, Corn Tostada,
Cilantro Crema
\$16

PORTOBELLO SLIDERS (V)
Caramelized Onions, House Pickles,
Garlic Aioli, Micros
\$14

**BEER CAN SHINER
BREAD**
Whipped Butter
\$4

**BEER CAN JALAPEÑOS
CHEDDAR CORN BREAD**
Texas Honey Butter
\$4

• LIGHTER SOUPS & SALADS •

CHEF K'S SPICY CRAB GAZPACHO
Roasted Tomatoes & Chilis, Fresh
English Cucumbers, Baby Cilantro
\$8

GREENHORN CHILI
Warm Corn Bread, Chive Crema
\$8

COWBOY CHOP SALAD
Chilled Iceberg, Baby Romaine,
Shredded Cabbage, Pickled Red
Onion, Jalapeños, Tomatoes,
Tortilla Strips, Poblano Ranch
Dressing
\$11

SOUTHWEST CAESAR
Baby Romaine, Parmesan
Cheese, Jalapeño Croutons,
Roasted Cherry Tomatoes,
Avocado Creamy Dressing
\$12

SMOKED CHICKEN SALAD
House Smoked Chicken, Arugula,
Grapes, Celery, Almonds,
Dijonnaise Dressing, Toasted
Baguette
\$12

AGGIE SALAD (V)
Local Greens, Grape Tomatoes,
Cucumbers, Shaved Carrots,
Choice of Dressing
\$6

ENHANCE YOUR SALAD

Chicken \$5 | Jumbo Gulf Shrimp \$7 | *Verlasso Salmon \$12
Chopped Brisket \$10 | *Grilled Brandt Beef Steak \$14

GF GLUTEN FREE | **V** VEGETARIAN

• INSIDE THE BUN •

***THE 44 FARMS BURGER – CRAFTED YOUR WAY**
House Blend, Lettuce, Tomato, Onion, House Pickles
Choice of Cheese: American, Cheddar, Pepper Jack, Swiss
\$15

Add-ons for \$2.50 Each: Avocado Smash, Fried Egg, Bacon,
Sauteed Onions, Sauteed Jalapeños

HOUSE SMOKED PULLED PORK
House BBQ Sauce, House Pickles, Texas Sized Onion Ring,
Texas Toast
\$15

GREENER PASTURES FRIED CHICKEN
Buttermilk Fried, Pepper Jack Cheese, Onion Marmalade,
Cilantro BBQ Mayo
\$15

IMPOSSIBLE SLOPPY JOE
Soft Bun, Apple Cider Texas Slaw, Crispy Onions
\$14

ALL SANDWICHES ARE SERVED WITH A CHOICE OF:
Cup of Gazpacho or Chili | Side Salad | French Fries
Sweet Potato Fries

Your Burger Patty may be substituted with
a Plant Based Patty

• LARGER PLATES •

RIO BRAZOS BOXCAR
WHISKEY GLAZED ROASTED HALF CHICKEN (GF)
Red Onion & Bacon Green Beans, Spicy Rice
\$24

TEXAS SMOKED BUTCHERY BOARD
House Smoked Prime Brisket, Pulled Pork, Sausage,
Slaw, Stewed Greens
\$32

***HONEY GARLIC VERLASSO SALMON (GF)**
Parmesan Stone-Ground Grits, Roasted Broccolini
\$29

HOUSE SMOKED BABY BACK RIBS (GF)
Yukon Mashed Potatoes, Smoky Baked Beans
\$27

***77-PRIME DRY AGED TOMAHAWK (GF)**
Truffle Parmesan Frites, Herb Butter Natural Jus
\$49

BLACKENED GULF SHRIMP (GF)
Parmesan Risotto, Green Chiles, Lardons, House BBQ Sauce Drizzle
\$28

CAVATAPPI & FIVE CHEESE (GF)
Cremini Mushrooms, Sweet Peas, Buttery Breadcrumbs
\$23

• YOUR SWEET SIDE •

MOLTEN VOLCANO CAKE
Chocolate Ganache, Fresh Berries, Vanilla Bean
Ice Cream, Cayenne Dust
\$11

SWEET BISCUIT STRAWBERRY SHORTCAKE
Pinot Noir Macerated Strawberries, Whipped Topping,
White Chocolate Shavings
\$10

GUILTY GLUTENLESS CHOCOLATE TORTE (GF)
Raspberry Puree, Candied Hazelnuts, Snow Sugar
\$10

TOO TALL CARROT CAKE
Cream Cheese Frosting, Local Pecans,
Toasted Coconut
\$10

KEVIN W LUQUE
Executive Chef

ANGELEK TIBBITTS
Sous Chef

SHANE HAWKINS
Hotel Chef

ERICA CASARES
Pastry Chef

STEPHEN JUSTYNSKI
Sous Chef