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FEAST
RESTAURANT

KING WILLIAM

LIBATIONS

DUKE
Apple Cider / Fresh Lime
Bourbon
8

DUCHESS
Oj / Pomegranate Liquor
Ginger / Vodka
8

BLOODY MARIE
Guillotine of Chipotle & Habanero
House Infused Chile Vodka
7

GRAND MIMOSA
Guava Juice / Champagne
Amerena Cherry
7

MIMOSA
Oj / Champagne
Candied Strawberry
7

SWEET TOOTH

BLUEBERRY PANCAKES
Fresh Blueberries
Honey Butter
11

ALMOND-PISTACHIO FRENCH TOAST
Dunked in Cinnamon and Orange
Blackberries
12

HANDKERCHIEF CREPES
Bourbon Glazed Granny Smith Apples
Smoked Pecans / Creme Fraiche
Strawberry Syrup
10

HOUSE DONUTS
Weekly Chef Special
8

EARLY RISERS

THE WT
Biscuits / Pork Stock Gravy
Two Fried Eggs / Candied Bacon
Breakfast Potatoes
12

FEAST OMELETTE
Weekly Chef Special
Market Price

EGGS IN HELL
Three Baked Eggs
Spicy Tomato Sauce / Grilled Bread
Charred Lemon Polenta
12

FRIED EGG SANDWICH
Chorizo / Swiss Cheese / Tomatoes
Green Onion Aioli / Cilantro
Breakfast Potatoes
12

LATE RISERS

44 FARMS DOUBLE BURGER
House Sauce / Onion / Pickle
Bacon / American Cheese
French Fries
17

S.A. BREAKFAST
Ancho Seared Brisket Tacos
Red Onion Pico de Gallo
Tortillas
12

SKILLET CHILE RELLENOS
Scrambled Eggs / Pork Carnitas
Creamy Cheddar Sauce
Breakfast Potatoes
10

"THE MACHO"
Grilled 6oz Sirloin / Chimmichurri
Two Fried Eggs / Candied Bacon
Breakfast Potatoes / Toast
16

COMPLIMENTS

PANCAKE BATTERED SAUSAGES
Blueberry Syrup
7

APPLEWOOD SMOKED BACON
Candied in Brown Sugar
4

BREAKFAST POTATOES
Seared Fingerling Potatoes
Garlic / Onion / Rosemary
6

"CHILI" MAC N' CHEESE
Jack Cheese / Roasted Chile Peppers
Chorizo Bread Crumbs
8

A GOODMAN & BOWERS RESTAURANT
JARED SMITH / CHEF
EMILIO BAEZ / SOUS CHEF