



Brunch Menu

Served every Saturday and Sunday
from 11 a.m. to 2 p.m.
3% Discount when you pay with cash!

Drink Specials

Rack House Bloody Mary 6^{.5}
Made with Wheatley vodka, Zing Zang Bloody Mary mix and garnished with a spicy green bean, a queen olive, lime and lemon.

Poinsettia 5^{.5}

A local brunch favorite made with champagne and cranberry juice.

Mimosa 5^{.5}

The classic brunch drink made with champagne and orange juice.

Brunch Selections

All brunch entrees are served with bacon, brunch potatoes and a fruit medley, except for the Brunch Skillet and Prime Rib.

GF Hickory Smoked Prime Rib*

Hand-carved to order and served with a side of Cabernet Stock Au Jus and horseradish sour cream. Served with choice of side salad.

10 ounce \$28^{.5} 14 ounce \$36



GF Steak and Eggs* 18^{.5}

5 ounce USDA Choice Sirloin broiled to desired temperature. Served with two eggs.

GF Brunch Skillet 18^{.5}

Our Rack House herb potatoes under flash seared filet tips, green bell pepper, and yellow onion, topped with scrambled eggs and placed in our high heat broilers with a six cheese blend. Garnished with sriracha and green onions. Served with a fruit medley.

Add two eggs* 4^{.5}

Add bacon 5^{.5}

Chocolate and Strawberry 16^{.5} Beignet Waffle*

Chocolate chip stuffed beignet waffle topped with a strawberry puree, bourbon whipped cream, cinnamon sugar wanton crumbles and a pinch of chocolate chips on top. Served with two eggs.

Brunchadilla 16^{.5}

French toast battered tortilla stuffed with bacon, egg, and a six cheese blend. Served with bourbon maple syrup and dusted with powdered sugar.

GF**Products can be ordered to be Gluten Free. Please let your server know of any allergy restrictions.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or health official for further information.

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