



Brunch Menu

Served every Saturday and Sunday
from 11 a.m. to 2 p.m.

Drink Specials

Rack House Bloody Mary 5

Made with Wheatley vodka, Zing Zang Bloody Mary mix and garnished with a spicy green bean, a queen olive, lime and lemon.

Bottomless Mimosas 10

Our classic Mimosa or Poinsettia with complimentary refills.

Poinsettia 6

A local brunch favorite made with champagne and cranberry juice.

Mimosa 6

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.

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.

10oz. \$22 14oz. \$27



Steak and Eggs 17

5oz. USDA Prime Sirloin broiled to desired temperature. Served with two eggs.

Brunch Skillet 17

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

Add two eggs 4

Add bacon 5

Chocolate and Strawberry 14 Beignet Waffle

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

Brunchadilla 14

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

*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.