HOUSTON RESTAURANT WEEK BRUNCH MENU

First Course

DEVILED EGGS

Deviled eggs topped with Nashville hot chicken and bacon jam

SMOKED SALMON

Thinly sliced smoked salmon, toasted lavash, creme fraiche, eggs, capers and onions

FRIED MOZARELLA

Flash-fried housemate mozarella, marinara sauce. micro basil

TRUFFLE ARANCINI

Black truffle risotto balls. Parmesan cheese, truffle oil

BROILED GULF OYSTERS

Roasted piquillo butter, lemon, roasted garlic, toasted baquette

Second Course

SMOKED SALMON EGGS BENEDICT

Toasted English muffin, soft poached eggs, smoked salmon, Hollandaise sauce, potato hash

SHRIMP AND GRITS

White corn grits, blackened shrimp, caramelized peppers. lemon butter, ciabatta

W72 BACON CHEESEBURGER

6 oz beef patty, sesame seed bun, vegetables, hand cut fries

CHICKEN AND WAFFLES

House fried chicken tenders, cayenne pepper butter, syrup

STEAK AND EGGS

7 oz Prime Ribeye, fried egg, steak butter, potato hash

CORNED BEEF HASH & EGGS

Corned beef, Brunch potatoes, caramelized onions, peppers. cheddar cheese, two eggs



Cocktails

MIMOSA 3

POINSETTIA 3

FROZEN DRINK OF THE DAY 6

FEATURED RED & WHITE OF THE DAY 6

WAREHOUSE 72





