



COMFORT. CUISINE.

Sunday Brunch Menu

Today's Blue Plate Special You ask, we'll tell.

Starters

- Wood Roasted Cheesy Bread**9.
Rosemary Olive Oil, Sea Salt
- Garlic Hummus, Seasonal Crudite, Pita Bread** ♥ .12.
Feta Cheese, Kalamata Olives, Diced Tomatoes
- Crispy Fried Calamari** 12.
Seasonal Aioli
- Polenta Crusted Fried Green Tomatoes** 12.
Goat Cheese, Round Rock Ancho Honey
- Black-Eyed Pea Soup**.....7.
Andouille Sausage, Fresh Spinach

Salads

- Texas Field Green Salad** ♥7/9.
Roasted Lemon-Sherry Vinaigrette
- Spinach and Roasted Beets Salad** 13.
Golden Beet Vinaigrette, Brazos Valley Brie Crouton
- Chef's Garden Caesar Salad**..... 8/10.
Baby Romaine, Shaved Grana Padana
- Plate Farmers Salad** 12.
Pears, Blue Cheese, Candied Pecans

Blue Plate Fixins

- Duck Confit-Brazos Valley Mac 'n' Cheese**10.
- Hickory Grilled Balsamic Asparagus**8.
- Applewood Smoked Bacon Brussel Sprouts**7.
- Seasonal Vegetable of the Day** ♥8.
- Cheddar-Leek Hashbrowns**6.
- Housemade Maple Sausage**.....5.
- Nueske's Applewood Smoked Bacon**.....5.

3.00 Upcharge on all side dish substitutions
20% gratuity added for parties of 8 or more.

♥ = Heart Healthy

Warning: Consuming raw or under cooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne related illness. Please discuss any food allergies with your server prior to ordering.

Entrees

- Farmer's Breakfast**13.
Scrambled Eggs, Maple Sausage, Roasted Potatoes
- Vanilla Buttermilk French Toast**12.
Challa Bread, Fresh Fruit, Maple Syrup, Honey Butter
- Windy Bar Ranch Chicken Fried Steak**18.
Eggs Your Way, Maple Gravy, Hashbrowns
- Short Stacks**12.
Choice of Chocolate Chip, Banana, Seasonal Fruit
- Blue Corn Waffles**12.
Spiced Mascarpone, Fresh Berries, Maple Syrup
- Bennies**
- Florentine* ♥ 14.
- Traditional* 15.
- House Made Sausage* 16.
- Omelettes**
- Egg Whites, Tomato, Basil, Mushroom* ♥ 12.
- Smoked Ham, Truffle Oil, Gruyere Cheese* 14.
- Croque-Madam** 16.
Ham, Sunny-Side Up Eggs, Mornay Sauce
- Gramma Minnies Country Fried Chicken** 19.
Blue Corn Waffle, Maple Syrup, Molasses Gravy
- Chefs Seasonal Catch of the Day** ♥.MKT.
Stir Fried Mixed Vegetables, Ginger-Soy Butter
- Shrimp, Crab and Lobster "Coleslaw"** ♥20.
Cilantro-Lime Dressing

Coloring Contest Every Sunday Brunch!!

Sunday Mimosas \$ 3

Bloody Marys,
and Screwdrivers \$ 5

BBQ Mondays

Texas Tuesdays

Wine-Down Wednesdays

Pizza & Pinot Thursdays

Enjoy a Housemade Flatbread and get 50% off any bottle of wine with "Pinot" in the name!!



KENT RATHBUN
ELEMENTS

A full line of fast scratch products for the home chef. Available at Rathbun's Blue Plate Kitchen and www.kentrathbun.com

Kent Rathbun, Executive Chef & Partner
Dennis Egert, General Manager
Jennifer Newbold, Chef de Cuisine
Jason Martin, Executive Sous Chef