



Mothers Day Brunch

Advance Reservations Required

Egg White Frittata -

We start with local sourced fresh egg whites add Cheddar and Jack cheese atop fresh spinach lightly dressed with house made salsa, avocado, cucumber and bacon bits.

The Vineyard Scramble -

Soft Scrambled eggs with crème fresh, topped with chives, house made Pico De Gallo on top of toasted English Muffins. Served with Fresh Fruit and bacon.

Tex's Smoke Benedict -

A Tex's twist on traditional Eggs Benedict with house made English muffins, Tex's smoked brisket with a touch of Tex's smoke BBQ sauce, fresh poached egg and topped with a smoked paprika, cayenne hollandaise sauce, served with breakfast potatoes.

Chicken and Waffles –

This soul food version has a Tex's twist, we start with Buttermilk Waffles and top it with smoked then fried chicken strips and serve it with your choice of honey, butter or Runamok maple syrup.

Smoked Pork Hash with Poached Eggs and Hollandaise -

We start with Tex's Smoke's 10 hour smoked Pork or Brisket and build a hash with baby red potatoes and a touch of Tex's Smoke BBQ sauce. We add a poached egg and top it with paprika, cayenne hollandaise sauce.

House Made Stuffed Brioche French Toast

Homemade Brioche bread is stuffed with in season berries and cream cheese then placed in an egg wash and then cooked golden brown. Served with house made breakfast sausage and Runamuck maple syrup.

All meals served with your choice of Coffee, Tea, Orange juice and Water

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