benjy's

BRUNCH

EXECUTIVE CHEF Maria Gonzalez
SOUS CHEF Israel Valerio

SMALL

CRISPY BRUSSELS SPROUTS 8
banyul's vinegar · parmesan

PISTACHIO CRUSTED GOAT CHEESE 9
seasonal jam

ALBACORE TUNA SASHIMI G/F 12
yuzu apples • chili oil • tarragon

BISCUITS & COUNTRY GRAVY 6
housemade sausage

COUNTRY HAM & DEVILED EGGS G/F 7
sweet soy

GREEK YOGURT & GRANOLA 10
strawberries • almonds • chia seeds

SWEET GOODIES 12
danish • cinnamon rolls • grape jam

SALADS & SANDWICHES

ASIAN SALAD 14
grilled chicken · wonton crisps · cashews
· soy garlic dressing

STRAWBERRY KALE SALAD 14
grilled chicken · walnuts • endive
• blue cheese dressing

SCOTTISH SALMON 19
broccoli quinoa salad • pine nut vinaigrette
• thai basil

"COBB" SALAD 16
shrimp · avocado · bacon · pistachio · egg
· jalapeno dressing

"44 FARMS BEEF" HOTDOG 13
over easy egg· kim chi · french fries

BISTRO BURGER 13
lettuce · tomato · cheddar cheese
· carmelized onion aioli

BLACKENED FISH SANDWICH 14
dill yogurt • tomato

LARGE

BENJY'S CLASSIC FRENCH TOAST 12
three fruit coulis · berries
· whipped cream

BENJY'S BREAKFAST PLATE 16
french toast · scrambled eggs
· housemade maple sausage · potatoes

HAM & CHEESE OMELETTE 14
egg whites • brie • boursin • spinach

"KFC" KOREAN FRIED CHICKEN 16
black pepper biscuit · honey
· breakfast sausage gravy

FISH & GRITS 24
gulf shrimp · steen's cane syrup
· local egg

BRAISED BRISKET MIGAS 17
smashed avocado · sour cream
· cheesy scrambled eggs · cilantro

GRILLED SPICED EGGPLANT 15
brown rice · goat cheese · dal puree
· walnuts

FARMER'S BREAKFAST 15
egg whites · nicoise potatoes
· pistachio · spinach pesto

CRUNCHY CHICKEN 18
feta potato salad • honey mustard

PORK PASTOR 24
pork steak • sausage • bacon
huevos rancheros • cotija
(corn tortillas available upon request)

BEVERAGES

FRESH SQUEEZED JUICES 4
grapefruit · orange

ST. ARNOLD'S ROOT BEER 3

THE ORIGINAL DR. PEPPER 3

FRESH SQUEEZED BOTTOMLESS MINTADE 3.5
lemon · lime · grapefruit · orange · mint

KATZ'S COLD BREW COFFEE 6
TEXAS CHOCOLATE MUDSLIDE
OR VELVET ESPRESSO

BOTTOMS UP

PUNCH DRUNK 10
malbec · basil
· lemon · brandy

THE "MAURY POVICH" 10.5
house infused spiced rum · coconut cream
· not your fathers root beer

MIMOSAS 5/19
white peach · blood orange

BLACK MAGIC 9.5
yellow rose whiskey · espresso · agave

HOUSE INFUSED SPICY BLOODY MARY 9

CHAMPAGNE MOJITO 10.5
treaty oak rum · sparkling wine · mint

G/F GLUTEN-FREE

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES. There is risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greatest risk of illness from raw oysters and should eat oysters fully cooked. If you are unsure of your risk, consult your physician.