

BENEDICTS

NEW LOBSTER BENEDICT*

Two extra-large poached eggs, peppered bacon, seasoned lobster, toasted English muffin, cayenne citrus hollandaise { 18 }

BRISKET BENEDICT*

Two extra-large poached eggs, toasted English muffin, smoked brisket, white cheddar, chipotle hollandaise, paprika, scallions, choice of stone-ground yellow grits or house potatoes { 15 }

EGGS BENEDICT*

Two extra-large poached eggs, toasted English muffin, Nueske's™ Canadian bacon, cayenne citrus hollandaise, choice of stone-ground yellow grits or house potatoes { 11 }

AVOCADO BACON BENEDICT*

Two extra-large poached eggs, avocado, peppered bacon, smoked cheddar, toasted English muffin, cayenne citrus hollandaise, scallions, paprika, choice of stone-ground yellow grits or house potatoes { 14 }

THREE-EGG OMELETS

Omelets served with fire-roasted salsa.
Substitute egg whites { 2 }

HAM & CHEESE "FRITTATA"*

Scrambled eggs, smoked cheddar, American cheese, ham, roasted bell peppers, onions, scallions, house potatoes, wheat toast { 12 }

HEALTHIER THAN THE REST OMELET

Egg whites, spinach, mushrooms, goat cheese, red onions, tomatoes, scallions, fruit { 11 }

SMOKED SALMON OMELET*

Chilled, thinly-sliced smoked salmon, cream cheese, red onions, capers, lemon vinaigrette salad { 13 }

BUILD YOUR OWN OMELETS AVAILABLE,
PLEASE ASK CASHIER

PASTRIES

PUMPKIN SNICKERDOODLE
COOKIE { 1.99 }

MINI PUMPKIN PIE { 4 }

WHITE CHOCOLATE
WALNUT CROISSANT { 4.99 }

CHOCOLATE CROISSANT { 4.99 }

CINNAMON ROLL { 4.99 }

FLIGHTS

15 per flight

BLOODY MARY

Available until 4 p.m. Saturday and Sunday

Original, Maple Bacon, Bloody Maria, Bloody Caesar

MIMOSA

Available until 4 p.m. Saturday and Sunday

Original, Grapefruit Pomegranate,
Strawberry, Tropical

MARGARITA

Available after 4 p.m.

Traditional, Cadillac, Azul, Strawberry

BREAKFAST PLATES

TEXAS BREAKFAST*

Two eggs your way, choice of potatoes or grits; breakfast sausage, chicken sausage or peppered bacon; served with croissant "biscuit and sausage gravy" { 14 }

STEAK & EGGS*

Tenderloin brochette, two extra large eggs, house potatoes, lime pepper avocado, flour tortillas, fire-roasted salsa { 14 }

BIG PLATE 2.0*

One buttermilk pancake, two eggs your way, choice of potatoes or grits; select two of the following: breakfast sausage, chicken sausage or peppered bacon { 15 }

CHEF'S WAY sub French toast { 1 }

CHORIZO TACO PLATE*

Chorizo, eggs, pico de gallo, cheddar cheese, fire-roasted salsa, cilantro, flour tortillas, house potatoes { 10.50 }

AVOCADO & EGG TOAST*

Two eggs over easy, avocado mash, lime pepper, tomatoes, handcrafted croissant { 13 }

CHEF'S WAY add apple chicken sausage { 3 }

CROISSANT "BISCUITS AND GRAVY"

Toasted handcrafted croissants, house-made sausage gravy, peppered bacon, scallions, fruit { 14 }

BREAKFAST TOSTADA*

Crispy tostada, scrambled eggs, smashed black beans, tomatoes, chipotle Pavia sauce, avocado, feta, cilantro, side of fruit and chicken apple sausage { 12 }

BREAKFAST MIGAS*

Four extra-large eggs, fried tortilla strips, fire-roasted salsa, feta, cilantro { 9.50 }

add Italian sausage, bacon or ham { 2.50 }

YOGURT & FRUIT BOWL

Raisin granola, honey whipped Greek yogurt, mango, blueberries, strawberries, maple syrup drizzle { 10 }

BREAKFAST CROISSANT SANDWICH*

Toasted handcrafted croissant, scrambled eggs, American cheese, choice of peppered bacon, ham, breakfast sausage or chicken sausage, fruit { 10 }

GRIDDLE

TEXAS-CUT CHALLAH FRENCH TOAST

English cream batter, lemon zest, honey whipped butter, powdered sugar, pure maple syrup { 9 }

add Nutella™ { 1.50 }

OATMEAL GRIDDLE CAKES

Blueberry preserves, whipped cream, powdered sugar, pure maple syrup { 10 }

CHICKEN & WAFFLES*

Belgian waffle, two eggs over easy, crispy chicken tenders, scallions, powdered sugar, pure maple syrup { 14.50 }

PUMPKIN PANCAKES

Two house-made pumpkin flapjacks, honey whipped butter, powdered sugar, pure maple syrup { 10.50 }

PANCAKE STACK

Two house-made buttermilk flapjacks, honey whipped butter, powdered sugar, pure maple syrup { 9 }

add chocolate chips with whipped cream { 2 }

add blueberries { 2 }

BREAKFAST SIPS

BWC BLOODY MARY

House-made Bloody Mary mix, vodka, celery, olives { 6.99 }

BWC GRAND MIMOSA

Grand Marnier, fresh-squeezed orange juice, champagne glass { 6.59 } | carafe { 25.99 }

BEERMOSA

Blue Moon and fresh-squeezed orange juice { 6.59 }

SPIKED COLD BREW COFFEE*

RumHaven Coconut Rum, nitro cold brew coffee from our tap, half & half { 6.59 }

Nonalcoholic cold brew available

*At participating locations only

HOUSE-INFUSED COCKTAILS

WATERMELON CUCUMBER MARTINI

House-infused watermelon cucumber vodka, Triple Sec, fresh lemon juice, simple syrup { 7 }

CUCUMBER MINT MARGARITA

House-infused cucumber mint tequila, Triple Sec, fresh lime, agave { 7 }

SPICY PINEAPPLE MARGARITA

House-infused pineapple jalapeño tequila, fresh lime juice, pineapple juice, agave, grenadine { 7 }

STARTERS

NEW **DEVILED EGGS**

Deviled eggs, candied jalapeños, candied bacon, hot sauce mayo, paprika { 6 }

VINDALOO WINGS

Jumbo chicken wings, Vindaloo sauce, Vindaloo seasoning, crispy garlic, scallions { 13 }

NEW **BWC CORNBREAD**

Cornbread, honey whipped butter, candied jalapeños { 6 }

CHICKEN LETTUCE WRAPS

Thai peanut chicken, bell peppers, pickled onions, peanuts, mint, crispy garlic, lime { 11 }

PETITE MEATBALLS*

Chef's favorite. South Texas antelope and Wagyu, basil pesto, tomato sauce, garlic bread { 7 }

NEW **CANDIED BACON**

Bacon, brown sugar, red chili flakes, garlic { 7 }

THAI PEANUT BRUSSELS SPROUTS

Chef's favorite. Crispy Brussels sprouts, Thai peanut sauce, peanuts, honey { 7 }

NEW **SMOKED SALMON DIP**

Smoked salmon, whipped cream cheese, sour cream, dill, sunflower seeds, crispy garlic, Ritz crackers { 12 }

BWC QUESO

House-made queso, roasted peppers and onions, tomatoes, spicy sausage, cilantro, corn tortilla chips { 8 }

SALADS

BLACKENED SALMON

BLUEBERRY SPINACH SALAD*
Blackened Atlantic salmon, spinach, blueberries, heart of palm, goat cheese, candied walnuts, sun-dried tomatoes, house-made blueberry dressing, garlic bread { 17 }

BWC CHICKEN COBB

Grilled chicken breast, applewood smoked bacon, hard-boiled eggs, Marie cheese, avocado, cherry tomatoes, pickled onions, sunflower seeds, crispy garlic, house-made creamy red wine vinaigrette { 15 }

BLACK WALNUT SALAD

Grilled chicken breast, walnuts, Gorgonzola cheese, julienned green apples, mixed greens, tomato savory dressing, garlic bread { 13.50 }

SHRIMP CAESAR SALAD

Crispy shrimp, romaine hearts, herbed croutons, Marie cheese, crispy garlic, house-made Caesar dressing, garlic bread { 15 }

SANTA FE SALAD

Chilled thinly-sliced chicken breast, roasted corn, black beans, mango, cheddar, tortilla strips, pico de gallo, sweet bell peppers, mixed greens, spicy mango cilantro dressing, garlic bread { 13.50 }

SOUPS

NEW **TURKEY BLACK BEAN CHILI**

Ground turkey, black beans, cheddar, mozzarella, sour cream, green onions, honey whipped butter cornbread { 12 }

CINDERELLA PUMPKIN SOUP

Cinderella pumpkin purée, toasted almonds, sour cream { 6 | 9 }

CHICKEN TORTILLA SOUP

Tomato base, vegetables, avocado, habanero, chicken, cheddar, tortilla strips { 4.50 | 8 }

CREAMY TOMATO BASIL SOUP

Pesto tomato basil soup, Marie cheese, croutons { 4 | 6.50 }

CHICKEN TORTILLA SOUP

Tomato base, vegetables, avocado, habanero, chicken, cheddar, tortilla strips { 4.50 | 8 }

TACOS

NEW **LOBSTER TACOS**

Seasoned lobster, corn tortillas, fresh lime, lettuce, pico de gallo, cayenne ranch, cilantro, Caesar salad { 17 }

BRISKET TACOS*

Smoked brisket, mango de gallo, pickled onions, cilantro, corn tortillas, served with street corn { 15 }

PULLED PORK CARNITAS TACOS

House-braised pork, feta, shredded lettuce, pico de gallo, yellow onions, avocado, spicy mustard mayo, fresh lime, corn tortillas { 11 }

NEW **BLACK WALNUT FISH TACOS***

Grilled Mahi Mahi, shredded lettuce, pico de gallo, cilantro, cayenne ranch, fresh lime, corn tortillas, house salad { 12 }

SIDES

GARLIC MASHED POTATOES { 3 }

HOUSE FRIES { 3 }

SWEET POTATO FRIES { 3.50 }

HOUSE-MADE POTATO SALAD { 3 }

PESTO SQUASH ZUCCHINI { 3.50 }

STREET CORN { 3 }

MAC & CHEESE { 4 }

BASIL PESTO BLACK RICE { 3.50 }

BROCCOLINI

Sun-dried tomatoes, EVOO and red pepper { 4.50 }

ENTRÉES

MEDITERRANEAN CHICKEN

Grilled chicken breast, artichokes, Kalamata olives, lemon Pavia sauce, garlic mashed potatoes, capers, spinach, crispy garlic, sun-dried tomatoes { 14.50 }

TEXAS-SIZED WAGYU CHICKEN FRIED STEAK

8 oz. Snake River Farms cutlet, garlic mashed potatoes, scallions, house-made cream gravy { 17 }

BWC CHICKEN TENDERS

Crispy chicken tenders, fries, cayenne ranch and honey mustard dipping sauces { 13.50 }

ASIAN GLAZED SCOTTISH SALMON*

Asian glazed Scottish salmon fillet, crispy garlic, sesame seeds, cilantro, scallions, garlic mashed potatoes, broccolini { 17 }

CHICKEN & WAFFLES*

Belgian waffle, two eggs over easy, crispy chicken tenders, scallions, powdered sugar, pure maple syrup { 14.50 }

BLACKENED MAHI MAHI*

Mahi Mahi, black rice, Old Bay Pavia sauce, garlic, wilted greens, sun-dried tomatoes { 17 }

PASTAS

GRILLED SHRIMP ALFREDO*

Blackened shrimp, red onion, garlic, tomatoes, scallions, lemon Pavia alfredo sauce, Marie cheese, linguine, garlic bread { 14 }

CHIPOTLE CHICKEN PEPPER PASTA

Grilled chicken breast, chipotle Pavia alfredo sauce, amber butter, pico de gallo, tortilla strips, linguine, garlic bread { 12.50 }

BURGERS

Substitute gluten-free bread { 1.50 }

BRISKET BURGER*

Half-pound Gyulais Wagyu patty, smoked brisket, smoked cheddar, golden barbecue sauce, lettuce, pickled onions, crispy garlic, spicy mustard, brioche bun, choice of house-made potato salad or fries { 16 }

DOC'S KRAZY TURKEY BURGER

Seasoned turkey patty, Swiss, tomatoes, sautéed mushrooms, avocado, spinach, pesto mayo, wheat bun, sweet potato fries { 13 }

AMERICAN BURGER*

Half-pound Gyulais Wagyu patty, American cheese, lettuce, tomatoes, house-made pickles, spicy mustard mayo, brioche bun, choice of house-made potato salad or fries { 13.50 }

ULTIMATE BACON CHEESEBURGER*

Half-pound Gyulais Wagyu patty, peppered bacon, poblano peppers, yellow cheddar and white cheddar, mixed greens, house-made pickles, red onions, chipotle aioli, brioche bun, choice of house-made potato salad or fries { 14.50 }

SANDWICHES

Substitute gluten-free bread { 1.50 }

TURKEY CROISSANT CLUB

Sliced turkey, Swiss, peppered bacon, lettuce, tomatoes, pesto mayo, handcrafted croissant, choice of house-made potato salad or fries { 13.50 }

CUBANO SANDWICH

House-braised pork, sliced ham, Swiss, dill pickles, spicy mustard mayo, pineapple, garlic bread hoagie, choice of house-made potato salad or fries { 12.50 }

POT ROAST GRILLED CHEESE

Slow-cooked chuck tender, butter, challah bread, American cheese, house salad, cup of tomato basil soup { 12.50 }

CHICKEN SANDWICH

Choice of crispy or grilled chicken breast, Swiss, spinach, tomatoes, house-made pickles, avocado, chipotle aioli, brioche bun, choice of house-made potato salad or fries { 13 }

AVOCADO & EGG TOAST*

Two eggs over easy, avocado mash, lime pepper, tomatoes, handcrafted croissant { 13 }

CHEF'S WAY add apple chicken sausage { 3 }

PRIME RIB SANDWICH*

Swiss, jalapeño horseradish aioli, au jus, garlic bread hoagie, scallions, served with a lemon vinaigrette salad { 16.50 }