

BRUNCH

Saturday & Sunday
11AM-3PM

appetizers

Southern Deviled Eggs GF | 10 | farm fresh eggs, sweet pickle relish, yellow mustard, mayo, tabasco, paprika, pickled red onion

Texas Jalapeño Pimiento Cheese | 10 | spiced butter crackers, jalapeño pimiento cheese, pickled red onions

Charcuterie Board | 18 | chef's selection

entrées

Frittata Muffaletta GF | 16 | frittata with all the ingredients of a muffaletta, genoa salami, hot soppressata, black forest ham, provolone cheese, olive tapenade with siracha and balsamic reduction, topped with arugula, *served with fresh fruit*

Eggs in Purgatory | 14 | olive tapenade, spicy tomato sauce, poached egg, parmesan cheese, *served with toast points and fresh fruit*

Cream Spinach Bake | 14 | cream spinach, poached egg, feta cheese, *served piping hot with toast points and fresh fruit*

Lakewood Latke GF | 15 | crispy potato pancake topped with bacon and sausage scrambled eggs, McRae's bourbon spiked syrup, arugula, marinated onions, *served with fresh fruit*

Morning Chimi | 15 | chimichanga stuffed with scrambled eggs, applewood smoked bacon, jimmy's sausage, McRae's bourbon spiked syrup, creamy country jalapeño gravy, breakfast potatoes, *served with fresh fruit*

Chicken & Waffles | 16 | crispy chicken, sweet belgium waffles, McRae's bourbon spiked syrup

Chipotle Eggs Benedict | 16 | english muffin, black forest ham, poached egg, chipotle hollandaise, *served with smoked gouda grits and fresh fruit*

Croque Madame | 18 | grilled sourdough bread, swiss cheese, black forest ham, two eggs sunny side up, swiss cheese fondue, *served with fresh fruit*

Wake Up with Mike GF | 16 | corned beef hash and eggs, *served with fresh fruit*

American Bistro Breakfast | 14 | traditional breakfast plate featuring two eggs any style, sausage or peppered bacon, breakfast potatoes or smoked gouda grits with an english muffin, toasted sourdough or seeded rye

Texas Twinkies and Eggs GF | 16 | two bacon wrapped jumbo jalapeños, lightly breaded with gluten free rice flour stuffed with pimiento cheese, smoked gouda, smoked brisket, *served with two eggs, smoked gouda grits, come back sauce*

The Bacon Burger | 16 | best bacon cheese burger around - applewood smoked bacon, wisconsin cheddar, lettuce, tomato, red onion, pickle, and your choice of mayo, mustard, or barbecue sauce, *served on a brioche bun with breakfast potatoes*
- add egg | 2 |
cooked medium rare, unless otherwise specified

Lemon Caper Chicken GF | 19 | choice of grilled or lightly breaded and pan seared, finished with lemon caper beurre blanc sauce, *served with smoked gouda grits and fresh fruit*

Granny Smith Salad GF | 10 | spring mix, fresh granny smith apples, candied pecans, grape tomatoes, danish bleu cheese crumbles, balsamic vinaigrette - add chicken breast | 8 |

à la carte

two eggs GF | 6 |
smoked gouda grits GF | 6 |
breakfast potatoes GF | 6 |
potato pancake GF | 6 |
corned beef hash GF | 8 |

fresh fruit cup GF | 5 |
black forest ham GF | 6 |
peppered bacon GF | 6 | 3 slices
jimmy's italian sausage GF | 6 |
mini belgium waffles | 6 | 2 waffles

toasted sourdough bread | 3 |
english muffin | 3 |
toasted seeded rye | 3 |

^{\$3} charge for split entrées | GF = gluten free options
a gratuity of 20% will be added to parties of 6 or more

McRae's
AMERICAN
BISTRO & COCKTAILS
est. 1957

Please be patient, good food takes time.
We only have enough room in our little kitchen for two guys.