

# BRUNCH

## 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 |

<sup>\$3</sup> 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.*