

SUNDAY BRUNCH*

GOURMET BACKYARD CUISINE

MIMOSAS - BLOODY MARYS - BELLINIS - 5

FIRE STARTERS

- Aztec Tortilla Soup** 7 / 9
Smoked Chicken, Avocado, Crispy Tortillas
- Blue Cheese Potato Chips** 9
- Claire's Hummus** 9
Olives, Dried Tomatoes, Feta Cheese
- Crispy Five Spice Calamari** 16
Sweet Chili Vinaigrette
- Wood Fired Oysters** 17
Garlic Herb Butter, Panko, Parmesan
- Texas Gulf Crab Cakes** 19
Tomatillo-Poblano Cream, Jicama-Tortilla Slaw

THE WOOD OVEN

- Smoked Pork Empanadas** 10
Chimichurri Sauce, Cotija Cheese
- Housemade Italian Sausage Pizza** 12
House Tomato Sauce, Roasted Bell Peppers

FROM THE FIELD

- Summer Plum Salad*** 9 / 11
Balsamic Vinaigrette, Prosciutto, Burrata Cheese
- Jasper's Seasonal Greens** 9 / 11
Roasted Pear, Walnuts, Goat Cheese Crouton
- Caesar** 9 / 11
Parmesan Reggiano, Crouton
- Our Wedge** 9
Nueske's Bacon, Blue Cheese, Onion Rings
- Hearth Smoked Salmon Cobb** 20
Nueske's Bacon, Avocado, Texas Goat Cheese
- Add: Grilled Chicken Breast** 6
Salmon or Shrimp 10

Warning: Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish and Eggs May Increase the Risk of Food Borne Related Illness.

Please let your server know of any allergies or dietary restrictions.

CAST IRON SIDES

- French Fries, House Leek Salt 5
- Hand Battered Buttermilk Onion Rings 5
- Jalapeño Charred Corn 6
- Roasted Poblano Cheesy Grits 8
- Creamy Baked Potato Salad 8
- Crispy Brussels Sprouts 8
- Power Greens, Garlic, Lemon 8
- Roasted Garlic Whippers 8
- Roasted Root Vegetables 8
- Mac 'N Cheese, Aged Gouda Cured Ham 8

HANGOVER EASY

- White Truffle-Aged Gouda Omelet** 12
Cured Ham, Three Onion Home Fries
- Jasper's Fried Chicken & Waffle** 15
Applewood Smoked Bacon Gravy, Bourbon Maple Syrup
- Crab Cake Benedict** 16
Cured Ham, Lemon-Thyme Hollandaise
- Gramma Minnie's Fried Chicken** 16
Yukon Potatoes, Black Pepper-Maple Gravy

HANDHELDS

- Backyard Brisket Cheeseburger** 13
Jasper's Secret Sauce, Fries
- Hickory Grilled Chicken Sandwich** 13
Swiss, Roasted Garlic Aioli
- Rotisserie Turkey BLT** 13
Avocado, Chipotle Mayo, Hippy Bread
- Rotisserie Corned Beef Reuben** 16
Artisan Apple Sauerkraut, Russian Dressing
- Prime Rib Sandwich Dip** 19
Aged Gouda, Shiner Bock Onions, Mushrooms, Jalapeño Streak

BACKYARD FARE

- Wood Grilled Pork Tenderloin** 17
Jalapeño Charred Corn, Texas Peach BBQ Sauce
- Shiner Bock Honey BBQ Chicken** 18
Roasted Poblano Cheesy Grits
- Hearth Smoked Salmon** 18
Roasted Garlic Whippers, Roasted Veggies, Lemon Butter
- Parmesan Reggiano Crusted Trout** 20
Lemon Gremolata Hollandaise, Power Greens
- Slow Smoked Baby Back Ribs** 24 / 32
Creamy Baked Potato Salad, Ancho BBQ

DESSERT

- Chocolate Buttermilk Pie*** 5
Mascarpone Cream
- Butterfinger Crème Brûlée** 5
Homemade Butterfinger
- Apple Bread Pudding** 5
Salted Caramel, Vanilla Bean Ice Cream
- Trio of Above Desserts** 12

*New Menu Items

*SERVED 11AM - 4PM

Ruben Campos, Executive Chef / General Manager