

SHARABLES

- FRY BREAD** \$10
Fluffy fry bread served w/ wildflower honey
- CORN STICKS** \$13
Made to order sweet cornbread w/ honey butter
- BISCUIT BASKET** \$12
House-made fluffy biscuits, served w/ house-made jam & honey butter

GREENS

- CAESAR SALAD** \$10
Romaine, parmesan, cracked pepper, house Caesar dressing, croutons
- HOUSE SALAD** \$12
Romaine, tomato, onion, fresh dill, fried garlic, house ranch

BRUNCH ENTREES

- CHICKEN-FRIED STEAK & EGGS** \$20
Hand-pounded & breaded ribeye, 2 eggs your way, breakfast potatoes, gravy (*sub sausage gravy for \$2*)
- BLACK-EYED PEA HUEVOS RANCHEROS** \$17
Tortillas, bacon black-eyed peas, 2 eggs over easy, salsa verde, cilantro, tomato
- BISCUITS & GRAVY** \$16
House-made biscuits, sausage gravy, 2 eggs your way, breakfast potatoes
- ICEHOUSE BREAKFAST** \$15
3 eggs your way, breakfast potatoes, choice of protein, toast
- CINNAMON-APPLE FRENCH TOAST** \$15
Thick-cut Texas toast, warm apple topping, powdered sugar
- BURGER BASKET** \$15
Short-rib smash burger, grilled onions, American cheese, mayo, pickles, w/ hand-cut fries
Make it a breakfast burger! Add bacon & egg for \$4

SIDES & ADD ONS

Toast | Biscuit
Breakfast Potatoes | 2 Eggs Your Way
Sausage | Bacon | Ham

BRUNCH COCKTAILS

- BLOODY MARY** \$15
Green chili vodka, house-made bloody mix, bacon, pickled okra, olive, lemon, lime, celery
- IRISH COFFEE** \$14
Irish whisky, coffee, turbinado, cherry bitters, coffee liqueur, house whipped cream
- MIMOSA** glass \$6 / carafe \$25
Add a juice flight for \$3
- LA PALOMA** \$13
Tequila, lime, grapefruit, simple, sprite
- MICHELADA** \$11
Modelo Especial, lime, house bloody mix, Cholula
- ESPRESSO MARTINI** \$12
Cold brew, vodka, coffee liqueur, turbinado

PLEASE ALERT YOUR SERVER ABOUT ANY SERIOUS ALLERGIES WE SHOULD BE MADE AWARE OF.

Menu items may contain or come into contact with wheat, eggs, nuts, and milk. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.