

BRUNCH

Openers

TENDERLOIN BRUSCHETTA 16
toasted baguette with cherry tomato jam, basil pesto, arugula, grated parmesan and balsamic reduction

SPINACH DIP 10
mozzarella, parmesan and pecorino mixed with baby spinach and artichoke hearts, served with homemade tortilla chips and salsa

SZECHUAN CALAMARI 12
crispy breaded calamari strips tossed in shichimi togarashi seasoning, with sweet peppers served with sweet chili dipping sauce and spicy ranch

TEXAS SIZE CINNAMON ROLL 13
served warm with cream cheese icing, perfect for sharing

BISCUITS AND SAUSAGE GRAVY 10
4 housemade biscuits topped with sausage gravy

WINEWOOD MAC & CHEESE 8
applewood smoked bacon & creamy smoked gouda sauce

Brunch

*all breakfast entrées served with skillet potatoes and fresh fruit with poppy seed yogurt
excluding chicken and waffles

AVOCADO BENEDICT 12
english muffin, grilled tomato, sliced avocado, poached eggs, topped with hollandaise

WINEWOOD BENEDICT 14
english muffin, pulled pork, pickled onions, poached eggs, topped with chipotle hollandaise

BUTTER POACHED CRAB & LOBSTER BENEDICT 15
english muffin, crab, lobster, spinach, tomatoes, poached eggs, topped with hollandaise

***STEAK & POBLANO OMELET 14**
roasted poblano, grilled steak, smoked gouda, onion

***FRENCH OMELET 14**
mushroom, tomato, spinach, brie cheese

CHICKEN FRIED STEAK & EGGS 16
buttermilk battered steak, lightly fried golden brown with sausage gravy and two eggs any style

***6OZ FILET AND EGGS 28**
hand cut in house, hickory flame grilled and served with two eggs any style

QUICHE LORRAINE 13
black forest ham, onion, spinach, red bell pepper, and jalapeño with swiss and cheddar cheese

CHICKEN AND WAFFLES 14
vanilla flavored waffle topped with bacon maple syrup and spicy fried chicken tenders

GOOD MORNING GRAPEVINE 13
two eggs any style, english muffin, choice of; hickory smoked bacon, sausage, or ham

CROQUE MADAME 13
black forest ham and swiss cheese on toasted brioche, topped with smoked gouda and a sunny side up egg

***WINEWOOD HASH 21**
tenderloin filet with potatoes, arugula, asparagus, and tomatoes tossed in a creamy horseradish sauce topped with 2 sunny side up eggs

Lunch

***12OZ PRIME RIB 20**
slow roasted with garlic and fresh herbs served with garlic mashed potatoes and au jus
limited availability

MONTEREY SMOKED TURKEY 12
sliced smoked turkey, spinach, avocado, hickory bacon, tomato, mayo and baby swiss on a toasted hoagie, served with seasoned french fries

CHEESEBURGER 12
sharp cheddar cheese, thick cut applewood smoked bacon and a fried egg on a toasted brioche bun, served with seasoned french fries

BRUNCH BLT 11
toasted brioche with spicy mayo, lettuce, tomato, thick cut applewood smoked bacon, melted cheddar cheese, avocado and a fried egg, served with seasoned french fries

***BOURBON GLAZED PORK CHOP 16**
hickory grilled, pineapple-bourbon glazed, served with garlic mashed potatoes

***SKYE ISLE TROUT 15**
seasoned and served with grilled vegetables

***SCOTTISH SALMON 16**
choice of grilled or blackened served with fresh asparagus

***SPINACH & STRAWBERRY 12**
flat leaf baby spinach, mesclun greens, tossed with raspberry vinaigrette, topped with fresh strawberries, goat cheese, and spicy pecans

SIDES

- *bacon 4
- *2 eggs 4
- *skillet potatoes 4
- *fresh fruit 4
- sausage 4
- ham 4
- waffle 5



ENCORE

- *creme brulee 7
- brookie 7
- brandy apple crisp 9
- key lime pie 7

***\$3 split plate fee ~ *denotes gluten free ~ vegetarian options available upon request**

eating raw or under cooked seafood or meats may cause food-borne illness, especially for those with medical conditions ~ please inform your server of any food allergy