

WINWOOD GRILL

BRUNCH

Saturday and Sunday 11am to 3pm

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, daikon slaw and served with sriracha glaze

TEXAS SIZE CINNAMON ROLL 18

served warm with cream cheese icing, perfect for sharing

BISCUITS AND SAUSAGE GRAVY 10

4 housemade biscuits topped with sausage gravy

WINWOOD MAC & CHEESE 8

applewood smoked bacon & creamy smoked gouda sauce
*add lobster meat +\$10

CURED SALMON 15

dill and juniper berry cured salmon served with crostinis, cream cheese, capers, pickled onions and egg

Brunch

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

AVOCADO BENEDICT 15

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

WINWOOD BENEDICT 16

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

BUTTER POACHED CRAB & LOBSTER BENEDICT 18

english muffin, crab, lobster, spinach, tomatoes, poached eggs, topped with hollandaise

CAJUN BENEDICT 20

english muffin, crab cakes, poached eggs, topped with shrimp, crawfish, lobster and a creamy cajun sauce

STEAK & POBLANO OMELET 16

roasted poblano, grilled steak, smoked gouda, onion

FRENCH OMELET 14

mushroom, tomato, spinach, brie cheese

CHICKEN FRIED STEAK & EGGS 18

butter milk battered steak, lightly fried golden brown with sausage gravy and 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 15

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 14

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

WINWOOD HASH 21

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

6OZ FILET AND EGGS 30

hand cut in house, hickory flame grilled and served with two eggs any style

Lunch

*12oz PRIME RIB 25

slow roasted with garlic and fresh herbs served with garlic mashed potatoes and au jus

limited availability

MONTEREY SMOKED TURKEY 14

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

CHEESEBURGER 15

hickory bacon, cheddar, tomatoes, red onion, lettuce and pickles, served on a toasted bun with house spread, served with seasoned french fries

BRUNCH BLT 12

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 22

smoked in-house tomahawk chop with pineapple-bourbon glaze served with garlic mashed potatoes

PECAN CRUSTED TROUT 18

pecan and parmesan crusted trout topped with citrus beurre blanc and served with steamed broccoli

*SCOTTISH SALMON 20

grilled or blackened, topped with heart of palm beurre blanc and served with garlic mashed potatoes

*SPINACH & STRAWBERRY 12

flat leaf baby spinach, mesclun greens, tossed with raspberry vinaigrette, topped with fresh strawberries, goat cheese and spicy pecans

SIDES

*Bacon 5

*2 Eggs 5

*Fresh Fruit 5

Skillet Potatoes 5

Sausage 5

Ham 5

Waffle 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

www.TheWinewood.com