

SPECIALTIES

Fried Chicken and Biscuits

Buttermilk fried chicken breast served with house prepared biscuits, country gravy and topped with egg of choice 12.50 *(limited quantity)*

Paul's Favorite Breakfast Sandwich

Texas toast stuffed with bacon, Canadian bacon, grilled tomato, scrambled eggs, cheddar cheese and chipotle mayonnaise 11.50

Union Breakfast

2 Eggs, any style with your choice of pecan smoked bacon, Canadian bacon or sausage patties and choice of bread 10.50

"One Hot Mess"

Country biscuits, breakfast sausage, Canadian bacon, Texas pecan bacon, shredded cheddar, diced Roma tomato and green onions topped with egg of choice 13.50

Chicken Tinga Breakfast Wrap

Chipotle pepper braised chicken breast, breakfast potatoes, scrambled eggs and mozzarella cheese topped with Tinga sauce, melted mozzarella cheese, sour cream, and green onions 12.50

Union Bowl

Scrambled eggs, breakfast sausage, chopped bacon, breakfast potatoes, green onions, bell peppers and shredded cheddar 10.95

3 Breakfast Tacos

Stuffed with breakfast potatoes, scrambled eggs and cheddar cheese served with chips and house made salsa 11.50

Spanish Tortilla Omelet

Egg omelet, with potatoes, chorizo, onions and white cheddar 12.50

Chilaquiles

Crispy tortilla chips in a guajillo and cascabel chili sauce, scrambled eggs, pulled chicken tinga, crema fresca, cotija cheese, avocado, cilantro, red onions and pickled radish 12.50

BEVERAGES

Build Your Own Bloody Mary Bar

Choose your favorite vodka and add your own ingredients to make the perfect bloody Mary starting at 7.00

Brunch Mimosa

Your choice of Traditional, Grapefruit or Cranberry

Glass 12.99 • .01¢ per Refill

Available from 10 am - 2 pm with purchase of an entree

BeerMosa

Your choice of beer and orange juice 6.00

Bellini

Glass 7.50

Kir Royal

Chambord and champagne 7.50

Bloody Maria

Made with tequila 7.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your Server of any food allergies prior to ordering
We are not responsible for an individual's allergic reaction to our food or ingredients used in food items'

BRUNCH

SATURDAY & SUNDAY
FROM 10-2

PLATES TO SHARE

Pancake Sliders

House prepared mini pancakes with breakfast sausage, Canadian bacon and fried eggs. Served over bacon cheddar hash 9.50

Biscuits and Gravy

House prepared biscuits served with country gravy (limited availability) 6.95

☉ Buttermilk Pancake Stack

With local berries, Texas pecans and maple syrup with powdered sugar 8.50

Bananas Foster French Toast

Custard marinated brioche bread, pan seared served with bananas fosters sauce and maple syrup & powdered sugar 8.50

☉ The "Elvis" Waffle

Belgium waffles with creamy peanut butter, bananas fosters sauce, Texas pecan bacon, topped with whipped cream, powdered sugar and chopped pecans 9.95 add ice cream 2.00

☉ Cinnamon Rolls

With orange glaze & topped with pecans 6.95

Fresh Made Glazed Donut Holes

Served with warm Nutella dipping sauce & topped with powdered sugar 6.95



BENEDICTS

Traditional Benedict

Canadian bacon, poached eggs, and hollandaise on English muffins served with breakfast potatoes 11.95

California Benedict

English Muffin, sliced beefsteak tomato, avocado, poached egg, citrus hollandaise & pecan smoked bacon 12.50

Texas Blue Crab Cake

Golden brown crab cakes with poached eggs and dill hollandaise 14.95

Carnitas Benedict

Buttermilk biscuit with melted cheddar and topped with roasted pork carnitas, hollandaise sauce and hot salsa verde 13.50

Country Benedict

Buttermilk biscuit topped with chicken fried steak, eggs over easy and country gravy with white cheddar cheese and green onions 14.50

Tejas Benedict

Cilantro and cotija cheese masa cake served under poached eggs topped with chipotle hollandaise and chorizo potato hash 13.95

Trio Benedict

Tejas Benedict, crab Benedict and traditional Benedict 21.95

OMELETS

All omelets are served with breakfast potatoes

Top any omelet with a C.A.B. chili 2.00

Peggy's Lobster Omelet

Butter poached lobster and white cheddar topped with avocado and dill crème fraiche 16.95

Ranchero Omelet

Char-grilled hanger steak, salsa fresca and pico de gallo 14.95

Ivonne's Garden Omelet

Sautéed mushrooms, shallots, Roma tomatoes and herbs folded with avocado and Swiss cheese 12.50

Pete's Colorado Omelet

Grilled Steak, Italian sausage, chorizo, ground chuck, bacon, bell peppers, onions and cheddar cheese 13.95

Crab and Spinach Omelet

Sautéed spinach, Texas blue lump Crab and Swiss cheese 14.95

☉ Denotes nut allergy