

TILLMAN'S ROADHOUSE BRUNCH

STARTERS

Chef Michael's Trio of Fries 12
kennebec—smoked salt, cracked pepper
sweet potato—little man maple, ancho chile
purple—rosemary-garlic
house spiked ketchup, burleson honey mustard,
house ranch (gf, veg)

Pork Carnitas Quesadilla 10
caramelized spring onion, pasilla chile,
pepperjack cheese, fire roasted tomato salsa

 **Pecan Crusted Reeves Farm Okra 10**
zesty green olive remoulade, fresno rings

Tortilla Soup Tribute #4 9
grilled chicken, elote corn, queso fresco (gf)

Roadhouse Caesar 10
baby romaine, roasted corn, chile crouton
cotija cheese, pico de gallo
creamy cilantro caesar dressing

Tillman's Field Greens 10
tomato, cucumber, red onion,
goat cheese toast, fried caper
caramelized honey mustard dressing (veg)

Little Iceberg Wedges 11
diced tomato, applewood smoked bacon lardon
candied pecan, blue crumble, chive
buttermilk blue cheese dressing (gf)

EGGS & STUFF

Omelet O' the Day 12
chef's daily omelet inspiration, chile spiced breakfast potatoes, asparagus (gf)

Chili Relleno 14
fire roasted poblano filled with pork carnitas – sweet potato hash, coriander scrambled eggs, jack crema

Eggs Benny 13
poached eggs, buttermilk biscuits, bacon, hollandaise, roasted corn and tomato relish

Breakfast Tacos 11
queso fresco and chile scrambled eggs, salsa verde, chile spiced potatoes, flour or corn tortillas, pico de gallo

Chicken Fried Steak and Eggs 18
beef tenderloin, eggs your way, chile spiced breakfast potatoes, charred poblano gravy

 **Huevos Rancheros y Carne 17**
2 fried farm eggs, beef brisket, crisp tortilla, black beans, pepperjack cheese, lime (gf)

Hangover Platter 48
chile and cheese scrambled eggs, breakfast potatoes, bacon, white cheddar cheese grits, buttermilk waffle, house preserves, biscuits & gravy, seasonal fruit

 **Texas S'mores Waffle 9**
loaded with chocolate chips, homemade marshmallow, chocolate bark, cinnamon grahams

Angus Flat Iron Steak 23
sautéed wild mushrooms, kennebec fries, mm steak sauce (gf)

Chicken and Bacon Waffles 15
buttermilk fried chicken breast, Applewood bacon, honey butter and maple

 **Clementine Barbecue River Salmon 21**
sweet onion latke, caramel apple slaw and crème fraiche

 **Tillman's CFSS 17**
tomato, arugula, fried egg, shiner aioli

The B.A.D. Burger 16
"44 farms ground beef", garnished, aged cheddar, jalapeno mustard, kennebec fries

LITTLE PLATES

Anyway Eggs 4

White Cheddar Cheese Grits 6

Chile Spiced Breakfast Potatoes 4

Black Beans 4

Seasonal Fruit 5

Applewood Smoked Bacon 5

Texas Toast and House Preserves 6

Country Biscuit and
Charred Poblano Gravy 6

SWEETS

Tillman's Tableside S'mores 9/16
marshmallow duo, cinnamon grahams,
dark chocolate squares

Key Lime & Cactus Pear Cheesecake 8
graham crust, grand marnier curd, salty pretzel tuile

Fresh Strawberry Angel Food Cake 8
strawberries, coulis, crème fraiche

HAIR OF THE DOG

Mimosa—Glass 5
traditional or blood orange

Mimosa—Carafe 20
traditional or blood orange

Sangria—Glass 5
red or white

Sangria—Carafe 20
red or white

Housemade Bloody Mary 6

Blood Orange Margarita 10
silver tequila, triple sec, lemon lime juice,
blood orange puree

Cactus Rita 10
tequila reposado, triple sec, lemon lime juice,
prickly pear puree

Stone Fruit Old Fashioned 12
nectarine infused redemption rye,
amaro montenegro, brown sugar reduction,
orange bitters, angostura

Papaya Daiquiri 10
bacardi 1909, papaya, lime juice, simple syrup

The Bishop's Table 12
rittenhouse rye 100 proof, bulliet bourbon,
copper and kings floodwall brandy,
h by hine cognac, demerara, angostura bitters,
bittermens xocolatl mole bitters

COCKTAILS

Hanging in the Garden 9
fords gin, lemon juice, cilantro simple, red bell pepper,
yellow heirloom cherry tomatoes, basil

Blackberry Sage Rickey 10
seersucker gin, cava brut, lemon juice,
lavender honey, blackberries, sage

Tepache Sling 9
cama brava 7yr, bacardi 8, rhum barbacort 5 star
patron citronage, anise-cinnamon simple

Northern Sour 9
legacy whiskey, lemon juice, malbec

Unfiltered Apple Mule 12
belvedere pure, effen apple, ginger beer, lime juice

Paper Plane 11
makers 46, luxardo aperitivo, amaro nonino, lemon juice

Fig Daisy 10
monte alban blanco tequila, combrier triple sec
lime juice, pomegranate blueberry fig grenadine

Bishops Army of One 12
ketel one, domain de canton, vanilla reduction,
lemon juice, basil

If you didn't already know, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may be dangerous to your health especially if you have certain medical conditions. Our kitchen & bar use dairy, eggs, gluten and the like. We are not real doctors, but we do like to play doctors on television. Please make your server aware of any and all food allergies at the table.

(gf) gluten free (veg) can be prepared vegan

 chef michael's signature dishes



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