

# RAINBOW LODGE™

## **Sunday Brunch Menu**

*Brunch Starts with Rainbow Lodge Made Bread, Biscuits and Jam*

### **Gumbo, Salads & Small Plates**

*Garden Salad, Shaved Vegetables, Citrus Vinaigrette 7*

*Caesar Salad 7*

*South Texas Heirloom Tomatoes, Chef's Fresh Ricotta, Bagna Cauda Vinaigrette 11*

*Slow Smoked Duck Gumbo, Andouille Sausage, Wild Rice Pilaf 7*

*Crab Cakes with Crispy Bacon, Green Onion & Creole Mustard Butter 12*

*Fried Calamari Salad with Baby Arugula, Cherry Peppers, Lemon Sriracha Vinaigrette 10*

*Pulled Pork Sliders, Carolina Slaw, Mustard Dressing, Housemade Chips 12*

*15 Hour Smoked Lamb Tacos, Guajillo Chile Sauce, Shaved Cabbage & Radish, Chihuahua Cheese 14*



### **Gulf Coast Inspired Brunch Entrees**

*Lump Crab Omelet with Crème Fraiche, Spinach, Mushrooms, Fontina, Fried Shallots, Baby Greens 19*

*Tenderloin Carne Asada and Eggs, Black Beans, Tortillas, Avocado Pico de Gallo 24*

*Fried Green Tomato "BLT", Peppered Bacon, Our Garden Leaves, Grilled Ciabatta. Potato Salad \$13  
Add a sunny side farm egg \$2*

*Black Forest Ham Scramble, Veldhuizen Farm's Texas Cheddar, Lodge Potatoes & Peppered Bacon 10*

*Huevos Calientes... Fried Eggs, Corn Tostada, Poblano Chili, Queso Fresco, Black Beans 13*

*Braised Beef Short Rib "Benedict", Poached Eggs, Texas Toast, Hollandaise 17*

*Skillet Baked Eggs, Creamy Polenta, Feta, Pancetta, Charred Tomato Sauce 15*

*Mixed Grill of Game Sausage, Venison & Texas Quail, Eggs, Blistered Jalapenos, Lodge Potatoes 25*

*Pain Perdu...Brioche, Caramelized Bananas, Walnuts, Warm Vermont Maple Syrup & Peppered Bacon 14*

*Crispy Fried Rainbow Trout Filet, Caramelized Onion & Dried Tomato Orzo, Pinenut Brown Butter, Herb Salad 19*

*Shrimp & Grits...Wild Caught Gulf Shrimp, Andouille Sausage, Creamy Cheese Grits 16*

*Cast Iron Seared Gulf Red Snapper, Early Summer Succotash, White Corn Griddle Cakes 24*

*Pan Fried Bryan Farms Chicken Breast, Watercress, Fingerling Potato Salad, Caper Sauce 17*

*Grilled Pork Tenderloin, Chili Roasted Potatoes, Melted Corn 22  
Add a sunny side farm egg \$2*

**99 Cent Mimosas and Champagne Every Sunday Until 3PM**

**Half Price Wines By The Glass Sundays - 5PM (Some Holidays Excluded)**

*Local Ranchers, Farmers and Artisans Drive our Texas Gulf Coast Menu and Kitchen Team's Creativity*

A discretionary gratuity of 20% is added to parties of 8 or more