



BRUNCH

WITH THE BUNNY

INCLUDES BISCUIT, MUFFIN, CHOICE OF A STARTER,
CHOICE OF AN ENTRÉE & DESSERT ~ \$67

Starters

SNAPPING TURTLE SOUP

A Brennan's tradition splashed with Sherry

BRENNAN'S SEAFOOD GUMBO*

Jazzmen Rice And Chef's Blend Of File

STRAWBERRY SALAD

*Petite Spinach, Cayenne Spiced Pecans,
Lone Star Chèvre, Bayou Rum Vinaigrette*

WILD SHRIMP REMOULADE*

*Crab Boiled Vegetables, Preserved Lemon,
Chilled Rémooulade Dressing*

CREOLE CAPRESE (VEG)

*Cornmeal-Fried Green Tomatoes, Hand-
Stretched Mozzarella, Roasted Tomatoes,
Pickled Vegetables, Cane Syrup Vinaigrette
Reduction*

JILL JACKSON*

*Butter Lettuce, Candied Bacon,
Soft Cooked Egg, Blue Cheese,
Creamy Dijon Vinaigrette*

CHILI-FRIED GULF OYSTERS*

*Corn Meal-Crusted Oysters, Chili-Corn
Sauce, Julienned Sweet Potatoes*

Entrées

EASTER EGGS BRENNAN*

*A combination of Texas Ham Benedict &
Artichoke Sardou, Poached Eggs,
Citrus Hollandaise*

BORGNE

*Jumbo Lump Crab, J&J Shrimp, Crispy
Louisiana Oysters, Parmesan Mushroom
Rice, Brennan's Creole Butter*

GULF SHRIMP & GRITS*

*Brazos Valley Goat Cheese Grits,
Marinated Sweet Peppers,
Roasted Tomatoes*

SIMPLY GRILLED GULF FISH* (GF)

Grilled Vegetable Crudit , Aged Balsamic

BEEF TIPS DIANE*

*Mushrooms, Red Wine Demi-Glace, Yukon
Gold Mashed Potatoes*

SOUTHERN GREENS ENCHILADAS(VEG)

*Mustard Collard Greens, Spinach, Roasted
Mushroom, Corn Tortillas, Tomatilla
Sauce, Pepper Jack Cheese*

SWEET TEA CHICKEN SALAD

*Applewood Bacon, Spiced Pecans,
Texas Feta, Sunny-Side-Up Egg,
Steen's Cane Vinaigrette*

Desserts

ROBIN'S LEMON MERINGUE PIE

Blueberry Coulis, Toasted Meringue, Candied Lemon Zest

CREOLE BREAD PUDDING

*French Bread Custard, Berries, Raisins, Toasted Pecans,
Hard Whiskey Sauce*

MISSISSIPPI MUD PIE

*Dark Chocolate Mousse, Toasted Peanut Crunch,
Caramel Corn & Heavenly Hash Candy*

BRENNAN'S BANANAS FOSTER

*A Tableside Flamb  of Bananas with Caribbean Rum & Cinnamon
served over Vanilla Bean Ice Cream*



*Consuming raw or undercooked meats, shellfish, poultry or eggs
may increase your risk of foodborne illness especially if you have a medical condition



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Seasonal Cocktails

PEEP-TINI
*Bombay Gin, Crème de Violette
St-Germain Elderflower Liqueur,
Lemon Juice, Egg Whites 15*

THE KENTUCKY BUNNY
*Maker's Mark, Angostura Bitters,
Sparkling Wine 15*

ESPRESSO MARTINI
*Nitro Infused - Mr. Black Cold Brew
Coffee Liqueur, Absolut Vanilla,
Freshly Brewed Espresso 15*

PINK LADY
*Blue Gin, Raspberry Syrup, Fresh Lemon
Juice, Prosecco 14*

VODKA GIMLET
*Tito's Vodka, Fresh Lime Juice,
Simple Syrup, Lime Wheel 16*

STRAWBERRY NEGRONI
*Beefeater Gin, Strawberry Campari,
Vermouth 15*

New Orleans Cocktails

FRENCH 75
Gin, Lemon Juice, Sparkling Wine 14

MIMOSA
Orange Juice, Sparkling Wine 12

TEQUILA MOCKINGBIRD
*House Tequila, Mount Gay Rum,
Ramazzorro Amaro, Ramazzorro Aperitivo
Rosato, Peychaud's Bitters 15*

BRANDY MILK PUNCH
Brandy, Milk, Simple Syrup, Nutmeg 12

CREOLE BLOODY MARY
*Tito's Vodka, House-Made Creole Bloody
Mary Mix, Pickled Okra, Lime, Olive 12*

MUDDLED OLD FASHIONED
*Elijah Craig Small Batch, Angostura
Bitters, Brandied Cherry, Orange, Sugar
Cube 15*

LAST WORD
*Tanqueray London Dry Gin, Green
Chartreuse, Maraschino Liqueur,
Lime Juice 18*

Frozen Cocktails

- FROZEN BRANDY MILK PUNCH**
Brandy, Nutmeg, Vanilla Soft Serve 14
- FROZEN P & G COSMO**
*Weber Ranch Texas Vodka, Cointreau Noir,
Lime Juice, Cranberry Juice, Simple Syrup 12*
- FROZEN MUDHOPPER**
*Crème De Menthe Green, Chocolate Liqueur,
Vanilla Soft Serve 14*

- FROZEN BANANAS FASTER**
*Classic Preparation in a Blender!
Rum, Banana Purée, Vanilla Soft Serve 14
- Add a Dark Rum Floater +\$3*
- FROZEN IRISH CHANNEL COFFEE**
*Irish Whiskey, Mr. Black Coffee Liqueur,
Vanilla Soft Serve 14*

Wine Bottle Specials

0473	Blanc de Blancs • Schramsberg • Napa Valley	2021	78
7994	Blanc de Noirs • Argyle • Oregon	2018	55
8173	Sauvignon Blanc • Frogs Leap • Napa Valley	2023	64
0503	Chardonnay • Cakebread • Napa Valley	2023	85
1102	Pinot Noir • En Route • Russian River Valley	2022	80