

# SUNDAY BRUNCH

## \$80 Per Person

\$40 per child under 12 years

*(does not include alcoholic beverages, tax or gratuity)*

## BUFFET STATIONS

### MARKET STAND

Fresh, Roasted, Fried & Pickled Vegetables with Seasonal Dips

Caesar Salad

Smoked Salmon & Bagel Bar

### SUSHI & SEAFOOD BAR

Nigiri

Maki Rolls

Shrimp Cocktail & Seafood Ceviche

Crown Block Poke Bowls

Selection of Oysters

### GET YOUR BREAKFAST

Overnight Oats

Greek Yogurt Parfait

Vegetable Quiche & Quiche Lorraine

Chef Lizbeth's Selection of Breakfast

Pastries & Scones

### CARVING STATION

Bone-In Smoked Ham

Prime Beef Striploin

Rope Sausage

Selection of Garnishes & Sauces

### DESSERT & CANDY STATION

Cotton Candy

Pies in the Sky

Warm Cinnamon-Dusted Donuts

Crown Block Cake Selection

*Basque Cheesecake*

*Society Chocolate & Banana Cake*

*Blueberry Spoonbread*

*Carrot Cake Cookie Sandwiches*

Selection of Macarons

Candy Bar

## FROM THE KITCHEN

Choose one item

### AVOCADO TOAST & GREEN GOODNESS JUICE (VG)

Smashed Avocado, Heirloom Tomato,  
Spiced Pepitas, Pickled Fresnos &  
Red Onions, Grilled Sourdough

### CHILAQUILES (GF)

Fried Egg, Corn Tortilla Chips,  
Tomato Hatch Chili Salsa,  
Pickled Red Onion, Cilantro,  
Cotija

### EGG WHITE VEGETABLE FRITTATA (V, GF)

Spinach, Tomato, Mushroom,  
Goat Cheese

### MASA PANCAKE (GF)

Berry Jam & Maple Syrup

### FRIED CHICKEN & WAFFLE

Hackleback Caviar & Chives,  
Country-Fried Jidori Chicken,  
Maple Whipped Butter

### THE RED ZONE BREAKFAST

Two Eggs Your Style, Nueske's Bacon,  
House-Made Sausage Patty,  
Heirloom Tomatoes, Texas Toast

### DUCK DUCK HASH (GF)

Confit Duck Leg, Roasted Sweet Potatoes,  
Caramelized Onion, Hatch Chili Verde,  
Fried Duck Egg

### COWBOY B.E.L.T.

Thick Cut Nueske's Bacon, Soft Scrambled  
Farm Egg, Arugula, Heirloom Tomato,  
Parmesan, Lemon Aioli, Sourdough Toast

### WAGYU CROQUETTA BENEDICT

Wolferman's English Muffin, Sous Vide  
Farm Eggs, Hollandaise, Pickled Red  
Onion & Shaved Asparagus

### ROSEWOOD SLIDERS

Texas Wagyu, Cheddar Cheese, Triple  
Cooked Fries, Red Onion Marmalade,  
Brioche Buns

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN-FREE

A SUGGESTED GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 6 OR MORE

## SUNDAY BRUNCH

### BEVERAGES

#### MIMOSAS

Blood Orange, Kir Royale or Bellini

**12 each | 30 for flight of 3**

### CROWN BLOCK BLOODY MARY BAR

#### PICK YOUR MIX

Classic Mary, Maria Red or Green Tomatillo, or Clamato

#### PICK YOUR POISON

Vodka, Tequila, Gin or Bourbon

#### GARNISH IT

Fresh & Pickled Vegetables, Bacon, Beef Jerky, Cajun Shrimp, Artisan Salts and Texas Hot Sauces

**\$29 Per Person**

### COCKTAILS

#### THE 214

##### OUR CLASSIC MARGARITA

Casamigos Blanco, Jalisco, Agave, Lime,  
Smoked Salt Rim

**19**

#### THE LADY BLAU

##### OUR SPICY SKINNY MARGARITA

Casa Dragones Blanco, Giffard Triple Sec,  
Lime, Jalapeño

**21**

#### CROWN BLOCKBERRY

Casamigos Reposado, Cointreau, Lime,  
Blackberry, Aquafaba

**21**

#### WILD HONEY

Casamigos Mezcal, Lemon,  
Honey Ginger, Chili Tincture,  
Honeycomb

**22**

#### THE SUNRISE SOUR

Grey Goose, Chambord,  
Pineapple

**15**

#### THE MOONTOWER

Monkey 47, St-Germain, Lime,  
Basil, Cucumber

**22**

### BEER

Fire Ant Funeral (Amber)	8
Half-Life (Hazy IPA)	8
Rahr Blonde Lager	8
Michelob Ultra	8
Miller Lite	8
Modelo Especial	8
Orion Japanese Rice Beer	12

### ZERO PROOF

<b>LEMONADE</b>	7
Fresh-Squeezed	
<b>BLACKBERRY FIZZ</b>	10
Blackberry Lemonade, Topo Chico	
<b>PALOMA 0.0</b>	10
Rosemary Simple Syrup, Fever Tree Sparkling Grapefruit	
<b>TOWER FIZZ</b>	10
Cucumber, Basil, Lemon, Ginger Beer	

### WINE BY THE GLASS

#### BUBBLES

Madre, 'Carpe Diem,' Prosecco, Brut, D.O.C., IT, NV	20
Gerard Bertrand, 'An 825,' Brut Rose, Cremant de Limoux, FR	17
Jean-Noel Haton, Cuvee de Reserve, Brut, Champagne, FR, NV	24
Dom Perignon, Brut, Epernay, 2013	90

#### ROSE

Chateau d'Esclans 'Whispering Angel,' Rose, Cotes de Provence, FR, 2021	18
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#### WHITE

Pighin, Pinot Grigio, Fruili Grave, IT, 2021	14
William Chris, 'Mary Ruth,' White Blend, Hill Country, TX, 2022	15
Chalk Hill, Chardonnay, Russian River Valley, CA, 2021	16
Domaine Jean-Paul Ballard, Sancerre, Loire Valley, Loire, FR, 2022	19
Le Chablisienne, 'Le Finage,' Chablis, FR, 2020	19