

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

Tres Generaciones Plata, 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

Tres Generaciones Reposado, Cointreau, Lime,
Blackberry, Aquafaba

22

WILD HONEY

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

23

THE SUNRISE SOUR

Grey Goose, Chambord,
Pineapple

17

MR. PINK

Empress Elderflower Rose Gin, Lillet Rose,
Italicus, Orange Bitters, Smoked Applewood

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
Sapporo Premium	8

ZERO PROOF

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

WINE BY THE GLASS

BUBBLES

Gerard Bertrand, 'An 825,' Brut Rose, Cremant de Limoux, FR, 2021	17
Madre, 'Carpe Diem,' Prosecco, Brut, D.O.C., IT, NV	20
Jean-Noel Haton, Cuvee de Reserve, Brut, Champagne, FR, NV	27
Dom Perignon, Brut, Epernay, 2013	90

ROSE

Chateau d'Esclans 'Whispering Angel,' Rose, Cotes de Provence, FR, 2022	18
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WHITE

Pighin, Pinot Grigio, Friuli Grave, IT, 2022	14
William Chris, 'Mary Ruth,' White Blend, Hill Country, TX, 2023	15
Le Cablisienne, 'Le Finage,' Chablis, FR, 2021	19
Les Chevillots by Audrey Bardin, Sancerre, St. Satur, FR, 2022	22
Duckhorn, Chardonnay, Napa, CA, 2022	25