

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

Croissant Sandwich

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

Candy Bar

Pies in the Sky

Warm Cinnamon Dusted Donuts

Caramelized Citrus Bar

Lemon Ricotta Cookies

Selection of Macarons

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

JAPANESE SOUFFLÉ PANCAKE

Caramelized Fuji Apples, Pecan, Whipped
Crème Fraîche

**CORNFLAKE CRUSTED
FRENCH TOAST**

Brioche Bread, Vanilla Bean, Lemon,
Blueberries

**ROSEWOOD CHICKEN FRIED
STEAK**

Rosewood Cubed Steak, A5 Gravy,
Sunny Side Egg

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

**FRIED GREEN TOMATO
BENEDICT**

Poached Farm Eggs, Chorizo Hollandaise,
Spinach, Frisée & Apple Salad

SOURDOUGH GRILLED CHEESE

Comte, Provolone, Short Ribs, Frisée &
Apple Salad

COWBOY B.E.L.T.

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

ROSEWOOD SLIDERS

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

A SUGGESTED GRATUITY OF 18% WILL BE ADDED TO YOUR BILL, 20% FOR PARTIES OF 6 OR MORE

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

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 19

OUR CLASSIC MARGARITA

Tres Generaciones Plata, Jalisco, Agave,
Lime, Smoked Salt Rim

THE LADY BLAU 21

OUR SPICY SKINNY MARGARITA

Casa Dragones Blanco, Giffard Triple Sec,
Lime, Jalapeño

CROWN BLOCKBERRY 22

Tres Generaciones Reposado, Cointreau,
Lime, Blackberry, Aquafaba

WILD HONEY 21

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

PECHE DE FRECHE 20

Tito's Handmade Vodka, Peach, Vanilla,
Citrus, Champagne

MR. PINK 22

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

WINE BY THE GLASS

BUBBLES

Gerard Betrand, 'An 825,' Brut Rose,
Cremant de Limoux, FR, 2021

Madre, 'Carpe Diem,' Prosecco, Brut,
D.O.C., IT, NV

Lallier, 'RO 19,' Brut, FR, NV

Dom Perignon, Brut, Epernay, 2013

ROSE

Chateau d'Esclans 'Whispering Angel,'
Rose, Cotes de Provence, FR, 2023

WHITE

Pighin, Pinot Grigio, Friuli Grave, IT, 2022

William Chris, 'Mary Ruth,' White Blend,
Hill Country, TX, 2023

Groth, Sauvignon Blanc, Napa Valley, 2023

Le Cablisienne, 'Le Finage,'

Chablis, FR, 2021

Olivier Foucher, Domaine des Gaultiers,
Sancerre, FR, 2022

Rombauer, Chardonnay,
Carneros, CA, 2023

ZERO PROOF

LEMONADE

Fresh-Squeezed

BLACKBERRY FIZZ

Blackberry Lemonade, Topo Chico

TOWER FIZZ

Cucumber, Basil, Lemon, Ginger Beer

FRENCH KISS

Ritual Gin Alternative, Lavender, Lemon,
Lyre's Classico

BEER

Fire Ant Funeral (Amber)

Half-Life (Hazy IPA)

Manhattan Project "Peacekeeper" Blonde

Michelob Ultra

Miller Lite

Modelo Especial

Sapporo Premium

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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. FOR OUR GUESTS WITH FOOD ALLERGIES, PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH OR SHELLFISH.