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Bloom **& BEE**

BRUNCH





**BRUNCH**

**STARTER**

*Enjoy Our Buffet With Choice Of*

**CHEF'S SELECTIONS OF SEAFOOD, SUSHI, SALADS,  
CHARCUTERIE, CHEESES, AND SEASONAL SPECIALTIES**

**MAIN COURSE**

*Choice of one*

**NUTELLA STUFFED BUTTERMILK FRENCH TOAST**

Grapefruit Chantilly | Macerated Strawberries | Candied Pecans  
Caramelized Bananas

**TEXAS SLOW COOKED SHORT RIB BENEDICT**

Crispy Potatoes | Asparagus | Cherry Tomatoes | Texas BBQ Hollandaise

**CHICKEN & WAFFLES**

Saint Arnold Beer Battered Chicken | Sage | Pearl Onions  
Nueske's Bacon | Blistered Tomatoes | Bourbon Maple Syrup

**SMOKED SHRIMP & GRITS**

Gulf Shrimp | Chili Crunch | Baby Corn | Lemon Garlic Butter

**HANGER STEAK & EGGS**

Crispy Potatoes | Leeks | Asparagus | Tomato Chutney | Red Chimichurri

**CHICKEN CHILAQUILES**

Crema Fresca | Guajillo | Cotija | Black Beans  
Pico De Gallo | Micro Cilantro

**DESSERT**

**CHEF ORALIA'S BEE BOX**

*Family Style*

Assorted French Pastries

**\$65 PER PERSON  
PLUS TAX AND GRATUITY**