



# *Pohos Brunch*

## MENU OPTIONS

### *Appetizers* SELECT TWO

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- Smoked Salmon Platter
- Key West Style Smoked Fish Dip
- Post Oak Pimento Cheese Platter with Crackers, Pickles and Vegetable Crudite
- Goat Cheese Fondue with Your Choice of (Blistered Tomato Relish or Honeyed Fig Compote) and Crostini
- Chilled Shrimp with a Remoulade Sauce

### *Savory* SELECT ONE

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- Frittata with Post Oak Smoked Bacon, Potatoes, White Cheddar, Ricotta and Basil
- Shrimp and Grits with Spicy Red Eye Gravy
- Cajun Eggs Benedict with Andouille Sausage a Cajun Hollandaise and Griddled Tomatoes
- Chilaquiles with your choice of Red or Green Sauce topped with Eggs, Queso Fresco and Pickled Red Onion
- Open Faced Goat Cheese Tomato Egg Sandwiches
- Fried Green Tomatoes with Shrimp Remoulade and Poached Eggs
- Croque Madame Savory Bread Pudding (Eggs, Smoked Ham, White Cheddar and Blistered Tomatoes and an Herb Bread Crumb Topping)

## Sweet

### SELECT ONE

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- Baked Brie En Crouete with a Raspberry Chipotle Sauce
- Bananas Foster French Toast
- Ricotta Pancakes with Crushed Strawberry Butter, Fresh Strawberries and Vanilla Bean Whipped Cream
- Vanilla Yogurt and Fresh Berry Creme Brulee
- Peach, Pecan and Raspberry Granola Gratin with Yogurt and Mesquite Honey Drizzle
- Blackberry Pecan Puff Pastry Sticky Buns
- Buttermilk Waffles with a New Orleans Praline Sauce
- Homemade Ricotta with Fresh Berries, Texas Local Honey Drizzle and Candied Spiced Pecans

## Sides

### SELECT TWO

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- Spicy Home Fries
- Corn and White Cheddar Grits
- Fresh Fruit Platter with a Honey Yogurt Dipping Sauce
- Post Oak Smoked Bacon
- Sweet Potato Chorizo Hash
- Homemade Pork Sausage with Your Choice of Flavorings (Choose One) (Jalapeño Cheddar, Texas Smokey BBQ, Creole Mustard or Cuban Citrus Mojo)
- Blistered Tomatoes with an Herbed Bread Crumb Topping
- Buttermilk Biscuits with Your Choice of (Sausage Cream Gravy or Seasonal Flavored Fruit Butter)

