

JONATHAN'S DRIVE FOR UKRAINE

BRUNCH 1ST COURSE

CAESAR

romaine, croutons, parm/romano, caesar dressing

HOUSE

mixed greens, cucumber, mixed peppers, cherry tomatoes,
croutons, house dressing

WEDGE [GF]

iceberg, cherry tomatoes, bacon, bleu cheese crumbles,
bleu cheese dressing

HUSH PUPPIES & DIPS

CHICKEN AND SAUSAGE GUMBO

served with basmati rice

DUMPLINGS

pork & vegetable dumplings steamed or fried

CUP OF FRUIT

seasonal selections

2ND COURSE

TRADITIONAL BREAKFAST

3 eggs, bacon or sausage, potatoes or grits, toast

CARNIVORE OMELETTE

bacon, sausage, steak, cheddar, white cream gravy,
toast, potatoes o'brien

VEGGIE OMELETTE

mushroom, tomato, asparagus, onion, cheese,
toast, potatoes o'brien

SALMON BENEDICT

English muffin, house-cured salmon, poached eggs,
dill Hollandaise, potatoes o'brien

CRAB CAKE BENEDICT

English muffin, crab cake, poached eggs, Hollandaise,
Old Bay, potatoes o'brien

CALIFORNIA BENEDICT

beefsteak tomato, avocado, poached eggs,
Hollandaise, potatoes o'brien

DENVER BENEDICT

English muffin, braised beef, poached eggs,
chipotle Hollandaise, potatoes o'brien

BELGIAN WAFFLE

waffle, raspberry compote, seasonal fruit,
whipped cream, Vermont maple syrup

BANANA NUT PANCAKES

2 buttermilk pancakes, caramelized pecan, seasonal fruit

CHICKEN & WAFFLE

homemade Belgian waffle topped with fried chicken breast,
cheesy grits, Vermont maple syrup

HOUSTON SALAD

blackened chicken, grilled corn, mixed greens,
black beans, tomato, mixed peppers, shredded cheese,
tortilla strips, southwest ranch dressing

JTR CHICKEN SALAD

diced chicken salad mixed with celery, raisins, dried mango,
pecans, on our caesar salad

ASIAN SALAD

sesame-cruste fried chicken strips, spinach, mixed greens, cabbage,
carrots, celery, red onion, cilantro, almonds,
Thai peanut dressing, sesame dressing

THE RUB CHEESEBURGER

two cheese combo, LTOP, Jonny sauce

BLACKENED CHICKEN SANDWICH

blackened, cheese, LTOP, Jonny sauce

BUFFALO CHICKEN SANDWICH

fried boneless breast, homemade buffalo sauce, lettuce

FISH TACOS

fried Mahi Mahi, salsa fresca, chipotle aioli on corn tortillas

SHRIMP PO-BOY

fried or blackened, shredded lettuce, chipotle aioli,
diced pickles, onion, tomato

20% gratuity will be added to parties of 5 or more
no split items for this menu

[GF] : GLUTEN FRIENDLY

THEREIN LIES THE RUB

3RD COURSE

NUTELLA CHEESECAKE

white chocolate, nutella cheesecake,
oreo crust

SNICKERS PIE

peanut butter cream cheese, crushed snickers bar,
graham cracker crust

BREAD PUDDING

french bread, cinnamon, cherries,
cranberries topped with a house bourbon sauce

TRES LECHES CAKE

traditional spanish cake made with condensed milk,
evaporated milk, whole milk

\$25 PER PERSON

**RESTAURANT WILL DONATE \$3 PER MEAL SOLD TO
THE DAAR CHARITABLE FOUNDATION OF HOUSTON TO CONTINUE
DELIVERING CARGO VANS TO LVIV, UKRAINE**

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no split items for this menu

THEREIN LIES THE RUB.