

# Brazos

PROPER TEXAS KITCHEN

## LUNCH



### FARMERS TABLE SALAD BAR



#### CHEF'S KETTLE CREATION OF THE DAY

#### GREENS

Baby Greens, Baby Spinach, Crisp Romaine, Organic Baby Kale

#### GRAINS

Brown Rice, Quinoa, Roasted Cauliflower Rice

#### PROTEINS

Roasted Turkey, Chilled Grilled Chicken, Bacon, Hard Boiled Eggs, Shaved Parmesan, Crumbled Blue Cheese, Shredded Swiss Cheese

#### GARDEN FRESH TOPPINGS

Cherry Tomatoes, Carrots, Mushrooms, Cucumbers, Olive, Pepperoncini, Red Onions, Roasted Peppers, Garbanzo Beans, Black Beans

#### CRUNCHIES

Pepitas, Sunflower Seeds, Croutons, Tortilla Strips, Walnuts, Almonds

#### DRESSINGS

Italian Vinaigrette, Blue Cheese, Southwestern Ranch, Caesar, Honey Mustard

#### OILS & VINEGARS

Aged Balsamic Vinegar, Red Wine Vinegar, Champagne Vinegar, Extra Virgin Olive Oil, Avocado Oil, Red Chile Herb Infused Oil

#### SEASONINGS

Assorted Salts, Cracked Peppercorns, Oregano, Chili Flakes

14 per person

#### GRILLED PROTEIN ENHANCEMENTS:

Sliced Flat Iron Steak 8 | Grilled Shrimp 8 | Verlasso Chilean Salmon 8

### A LA CARTE

SERVED WITH CHOICE OF FRUIT SALAD OR HOUSE-MADE CHIPS

#### BARBECUE BRISKET SANDWICH

Texas Slaw, 1876 BBQ Sauce, Onion roll

12

#### 12TH MAN BURGER

Briskey/ShortRib/Chuck Burger Blend, House Smoked Gouda, Crispy Onions, 1876 BBQ Sauce

11

#### ASIAN CHICKEN WRAP

Cabbage, Cilantro, Green Onion, Sweet Chili Sauce, Whole Wheat Tortilla

10

#### IMPOSSIBLE BURGER

Portobella Mushroom, Apple-Cranberry Slaw, Brioche

12

### BEVERAGES

ESPRESSO 3  
FOUNTAIN DRINK 2

CAPPUCCINO 5  
FRESH COFFEE 3

HOT TEA 3  
ICED TEA 3