

BRUNCH { SERVED FROM 12 – 3PM }

BREAKFAST TACOS

MAKE IT MESSY, ADD QUESO FOR \$2

BRISKET 14

BRISKET WITH EGG, AVOCADO, FIRE ROASTED SALSA AND PEPPER JACK CHEESE

CHORIZO 13

MEXICAN CHORIZO SAUSAGE WITH EGG

GLAZED BACON 13

MAPLE SYRUP GLAZED BACON WITH EGG

BACON, EGG AND CHEESE 12

BACON, EGG AND CHEDDAR CHEESE

BESSY'S FRIED CHICKEN 13

FRIED CHICKEN STRIPS, MAPLE SYRUP GLAZED BACON AND SCRAMBLED EGGS WITH A CREAMY CHOLULA SAUCE

MIGAS 12

MIGAS STYLE EGGS WITH AVOCADO

THE JOSE 14

BLACKENED FISH, PICKLED ONIONS AND SLICED AVOCADO WITH A REMOULADE SAUCE

BEAN AND CHEESE 12

REFRIED PINTO BEANS AND CHEDDAR CHEESE

VEGAN 13

MEXICAN STYLE SEASONED CAULIFLOWER, POTATO HASH AND VEGAN CHEESE

THREE AMIGOS 13

CHOOSE ANY THREE TACOS FROM THE ABOVE

SIMPLE SOUTHERN FAVORITES

SIMPLE BREAKFAST 13

TWO EGGS ANY STYLE, HOME FRIED POTATOES SERVED WITH BACON OR SAUSAGE PATTIE WITH TWO PIECES OF TOAST

STEAK & MIGAS 16

SKIRT STEAK AND MIGAS STYLE EGGS SERVED WITH AVOCADO AND QUESO

SOUTHWEST EGGS BENEDICT 12

TWO ENGLISH MUFFINS WITH CHORIZO, POACHED EGGS AND CHIPOTLE HOLLANDAISE SERVED WITH POTATO HASH

SOUTHERN STYLE GRITS 10

SERVED WITH TWO FRIED EGGS

SMOKED SALMON EGGS BENEDICT 14

TWO ENGLISH MUFFINS WITH A POACHED EGG, SMOKED SALMON AND A CLASSIC HOLLANDAISE SAUCE

COUNTRY FRIED STEAK 15

FRIED STEAK WITH COUNTRY GRAVY SERVED WITH GRITS AND EGGS

CHICKEN & WAFFLES 14

TWO CRISPY FRIED CHICKEN STRIPS AND WAFFLES SERVED WITH HOUSE-MADE BLACKBERRY JALAPEÑO SYRUP AND BUTTER OR COUNTRY GRAVY SAUSAGE POUR-OVER

FARMER'S SKILLET: CHOICE OF MEAT OR VEGGIE 15 | 13

LOADED WITH SAUSAGE, BACON, SCRAMBLED EGGS, CHEDDAR CHEESE AND HASH BROWNS, OR MUSHROOMS, ONIONS, BELL PEPPERS, SCRAMBLED EGGS, CHEDDAR CHEESE AND HASH BROWNS

BETWEEN THE BREAD

*WE SERVE MEYERS ALL NATURAL GRASS-FED BEEF BRISKET AND FREE RANGE CHICKEN

BANANA NUT STUFFED TEXAS SIZED FRENCH TOAST 14

STUFFED WITH BANANAS, ROASTED PECANS AND CARAMEL, DRIZZLED WITH A SWEET FONDUTA SAUCE

EDDIE'S BRISKET BISCUIT SLIDERS 14

THREE MINI HOMEMADE BUTTERMILK BISCUITS, BBQ SLICED BRISKET WITH DRIZZLED HONEY

BUTTERMILK BISCUIT & FRIED CHICKEN BREAST SANDWICH 14

HOMEMADE BUTTERMILK BISCUIT, FRIED CHICKEN BREAST, COUNTRY GRAVY, BACON AND EGGS OVER-EASY

WILDFIRE BURGER 13

FRIED JALAPEÑO, BACON, PEPPER JACK CHEESE AND CHIPOTLE AIOLI

BLACKENED CHICKEN WRAP 13

BLACK BEANS, PICO DE GALLO, LETTUCE, TOMATO, PEPPER JACK CHEESE, JALAPEÑO AND GARLIC AIOLI

BOSS'S REUBEN 14

PASTRAMI, SWISS CHEESE, SAUERKRAUT AND THOUSAND ISLAND

PLAIN AND SIMPLE BURGER 14

BEEF, LETTUCE, TOMATO AND ONION

DAILY GREENS

ASK YOUR SERVER ABOUT OUR DAILY SALAD SPECIAL

FRUITS & GRAINS

OATMEAL WITH RAISINS AND CINNAMON 8

SERVED WITH GOLDEN RAISINS OR DRIED CRANBERRIES

GRANOLA AND BERRIES DRIZZLED WITH HONEY 8

ADD PLAIN YOGURT | 2

TEX-MEX AVOCADO TOAST 10

GUACAMOLE ON TOP OF MULTI-GRAIN TOAST. ADD A FRIED EGG | 1.50

SIDES

BISCUIT AND COUNTRY GRAVY 8 HOME FRIED POTATOES 4

BISCUIT AND JAM 7 GOLDEN CRISPY HASH BROWN 4

TWO EGGS ANY STYLE 6 CINNAMON AND HONEY BUTTER 1.50

SOUTHERN STYLE GRITS 6

SAUSAGE 4.50

BACON 4.50



*BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

SPECIALTY BRUNCH COCKTAILS

SOUTH HOUSE SIGNATURE BLOODY 10

PINNACLE VODKA, HOUSE-MADE BLOODY MARY MIX, CELERY, PEPPERONCINI, BACON AND OLIVE

CHEECH & CHONG BLOODY 10

PEPE LOPEZ TEQUILA, MONTELOBOS MEZCAL, HOUSE-MADE BLOODY MARY MIX, JALAPENO, CELERY AND CRACKED BLACK PEPPER RIM

SOUTH HOUSE MICHELADA 7

DOS EQUIS, HOT SAUCE, LIME, WORCESTERSHIRE SAUCE AND SRIRACHA SALT RIM

CLASSIC MIMOSA 8

BRUT CHAMPAGNE AND FRESH SQUEEZED ORANGE JUICE

SOUTH BELLINI 6

KETEL ONE PEACH ORANGE BLOSSOM VODKA, BRUT CHAMPAGNE, HOUSE-MADE STRAWBERRY SYRUP AND LEMON PEEL

MIMOSA FOR THE TABLE 28

1 BOTTLE OF CHAMPAGNE, 1 CARAFE OF FRESH SQUEEZED ORANGE JUICE AND HOUSE-MADE STRAWBERRY SYRUP

SALTY DOG 9

HIGH NOON GRAPEFRUIT VODKA, SELTZER AND SEA SALT

SPIKED ICED CHAI LATTE 10

PALO VIEJO RUM, SPICED CHAI, ALMOND MILK AND CINNAMON

KENTUCKY COFFEE 9

FOUR ROSES BOURBON, COLOMBIAN HUILA COFFEE, CARAMEL AND IRISH CREAM



WINE

SPARKLING & ROSÉ

CHAMPAGNE, VUEVE CLIQUOT (FRANCE) 1 90

PROSECCO, LALUCA (ITALY) 10

SPARKLING ROSÉ, BOUSQUET #69 (MENDOZA, ARGENTINA) 12

ROSÉ, ROSEHAVEN (CALIFORNIA) 10 | 38

BLANC DE BLANCS BRUT, CHARLES DE FERÉ 'JEAN LOUIS' CUVEE (FRANCE) 8

WHITE

SAUVIGNON BLANC, KATO (NEW ZEALAND) 8 | 30

MOSCATO, CANYON ROAD (CALIFORNIA) 8 | 30

RIESLING, RAVENNA (WASHINGTON) 8 | 30

ALBARINO, MARTIN CODAX (SPAIN) 12 | 42

*PINOT GRIGIO, CA' DONINI (ITALY) 8 | 30

*CHARDONNAY, HANGING VINE (CALIFORNIA) 8 | 30

RED

CABERNET SAUVIGNON, SUBSTANCE (WASHINGTON) 12 | 45

CABERNET SAUVIGNON, TUNNEL OF ELMS (NAPA, CALIFORNIA) 8

MERLOT, EDNA VALLEY (CALIFORNIA) 12 | 42

PINOT NOIR, BACKHOUSE (NAPA, CALIFORNIA) 8 | 30

*MALBEC, ASTICA (ARGENTINA) 8 | 30

VINA REAL RIOJA (SPAIN) 12 | 42

BEER

DRAFT ...ASK ABOUT OUR SEASONAL SPECIALS

7 AUSTIN EASTCIDERS AUSTIN, TX - 5.0%

6 *BLUE MOON GOLDEN, CO - 5.4%

7 *BROOKLYN SEASONAL BROOKLYN, NY - 5.5%

5 *COORS LIGHT GOLDEN, CO - 4.2%

6 NEGRA MODELO ESP. MEXICO - 5.4%

GUINNESS IRELAND - 4.0% 7

*DOS EQUIS MEXICO - 4.3% 6

LAGUNITAS IPA CALIFORNIA - 6.2% 7

*SHINER BOCK SHINER, TX - 4.4% 6

SOUTH HOUSE IPA SHINER, TX - 6.0% 6

*YUENGLING LAGER POTTSVILLE, PA - 4.4% 6

CAN

6 AUSTIN EASTCIDERS AUSTIN, TX - 5.0%

6 AUSTIN EASTCIDERS PINEAPPLE AUSTIN, TX - 5.0%

6 BREW FREE OR DIE IPA SAN FRANCISCO, CA - 5.2%

6 BRONX PALE ALE BRONX, NY - 6.7%

6 BROOKLYN LAGER BROOKLYN, NY - 5.2%

6 DALE'S PALE ALE LYONS, CO - 6.5%

6 HARPOON IPA BOSTON, MA - 5.9%

6 *HEINEKEN NETHERLANDS - 5.4%

6 KEYSTONE LIGHT

TALL BOY COLORADO - 4.1%

6 MAMA'S YELLA PILS LYONS, CO - 5.3%

*MODELO ESPECIAL MEXICO - 4.4% 5

*NARRAGANSETT 5

LAGER PROVIDENCE, RI - 5.0%

*PABST BLUE RIBBON LOS ANGELES, CA - 5.7% 4

SIERRA NEVADA PALE ALE N. CAROLINA - 5.6% 6

TALL BOY CZECH - 4.4%

*SHINER BOCK SHINER, TX - 4.4% 5

SIX POINT CRISP BROOKLYN, NY - 5.4% 6

TERRAPIN HI-5 IPA GEORGIA - 5.9% 6

*TECATE MEXICO - 4.6% 6

WHITE RASCAL BELGIAN BOULDER, CO - 5.6% 6

*MILLER HIGH LIFE MILWAUKEE, WI - 4.6% 5

BOTTLE

6 ABITA PURPLE HAZE ABITA SPRINGS, LA - 4.2%

7 ALLAGASH WHITE PORTLAND, ME - 5.1%

7 ANCHOR STEAM SAN FRANCISCO, CA - 4.9%

9 CHIMAY TRIPLE BELGIUM - 8%

5 *COORS BANQUET GOLDEN, CO - 5.0%

6 *CORONA EXTRA MEXICO - 4.6%

6 *CORONA LIGHT MEXICO - 4.5%

9 DOGFISH 90 MIN IPA MILTON, DE - 9.0%

5 *MILLER LITE MILWAUKEE, WI - 4.2%

FLYING DOG 8

RAGING BITCH FREDERICK, MD - 8.0%

*LONE STAR TEXAS - 4.7% 5

MILLER HIGH LIFE PONY MILWAUKEE, WI - 4.6% 2

PACIFICO MEXICO - 4.7% 6

ROGUE DEAD GUY NEWPORT, OR - 6.2% 7

SESSION LAGER HOOD RIVER, OR - 5.1% 6

STONE IPA CALIFORNIA - 6.9% 7

SOL MEXICO - 4.5% 6

BEVERAGES

BIG RED 3

RED DIAMOND SWEET & UNSWEET TEA 3

COFFEE 3.50

REGULAR AND DECAF

HOT TEA 3.50

HOUSE SODA 3

COLA, DIET COLA,
ROOT BEER, LEMON-LIME,
CLUB SODA, GINGER ALE,
CRAN-SODA, ORANGE

JUICE 3

LEMONADE, CRANBERRY



*BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY