

BLUES BRUNCH

*each brunch plate is \$24
served with beignets & drip coffee*

PRIME RIB AND EGGS

smoked angus prime rib, au jus, chimichurri butter
two sunny up eggs, house cut fries, harissa aioli

LOBSTER GRILLED CHEESE

poached egg, pimento cheese, brioche
old bay french fries, comeback sauce

FRENCH BREAKFAST

brie cheese and chive omelet, chocolate-cherry bread pudding
charcuterie, warm house made croissant, berry preserve

MARDI GRAS FRENCH TOAST

fruity pebble crust, whipped cream cheese, st. germaine blackberries
applewood smoked bacon, two sunny up eggs, maple syrup

SALMON BLT

hot smoked salmon, black pepper honey bacon, harissa aioli, lettuce
tomato jam, house made sourdough, old bay french fries, comeback sauce

CRAB COBB

bibb lettuce, chilled lump crab, avocado, heirloom tomato
charred corn, lardons, deviled egg, chives, green goddess dressing

LIBATIONS

HOUSE BLOODY MARY \$13

sidecar pearl snap

MIMOSA \$8

carafe \$21

ROSÉ SPRITZER \$8

strawberries, mint, seltzer

THE DAYDREAMER \$12

still daydreamer whiskey, topo-chico
ginger beer, brut rosé

Antone's
AUSTIN, TEXAS



THE DRISKILL
AUSTIN, TEXAS

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