

## 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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