



1103 South Shepherd, Houston TX, 77019 Tel: 713-521-2239 Fax: 713-520-5724

Specialty Brunch Cocktails

Fresh Fruit Sangria Backstreet Bloody Mary Brandy Milk Punch
Apple Rum Tea Flavored Mimosas (changes daily)

Appetizers

<p>BRUNCH Served Saturday and Sunday 11:00am until 3:00pm</p>
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Bacon Wrapped Quail
with jalapeño cornbread 10
Pan Seared Chicken Dumplings
served with sweet chile dipping sauce and crushed peanuts 9
Petite New England Lobster Pot Pie
with fennel, potatoes, chard and carrots 11
Seared Scallops
with asparagus and warm wheat berry salad 10
Grilled Salmon Tacos
three small tacos with black beans, tomatillo salsa, crème fraiche and fresh garnishes 10.5
Steamed Mussels
with housemade chorizo and grilled bread 11
Grilled Flatbread
topped with lemon roasted chicken, arugula, roasted garlic and blistered tomato 11
Duck Spring Roll
with ginger scallion soy dipping sauce 9
Lump Crab Cakes
with red pepper buerre blanc 11

Soups & Salads

3 Hour Roasted Tomato Soup 5.5/7
and grilled toast topped with Texas goat cheese
Gulf Coast Filet Gumbo 7/9
Charred Tomato and Chicken Tortilla Soup 5.5/7
Caesar Salad (evenings, prepared table side) 9
Red Romaine Salad
with baby beets, bleu cheese, apple, Marcona almonds and sherry vinaigrette 9
Mache Salad
with caramelized pumpkin, truffle cheese, pear and candied walnuts with apple cider vinaigrette 9
Roasted Pear
stuffed with bleu cheese, dried fruit and nuts, served with greens 9
Goat Cheese Salad
with spinach and warm mushrooms 9
Fried Green Tomato Salad
with bleu cheese and pecans 8
Jumbo Crab Salad
with avocado, tomato 15



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Soups & Salads Cont.

Grilled Shrimp Greek Salad

mixed lettuces, shrimp, tomato, cucumber, feta, peppers and olives 14

Cobb Salad

with chicken, bleu cheese, bacon, egg, tomato and avocado 15

Tenderloin Salad

sliced beef served with a chopped salad of avocado, tomato, roasted corn, blistered peppers, black beans and green onions, with cilantro lime vinaigrette 17

Traditions

Red Corn Chicken Enchiladas

with corn pudding and green beans 15

Meatloaf Tower

with mashed potatoes, spinach and mushroom gravy 15

Pecan Crusted Chicken

with mashed potatoes and spinach 15

Spectacular Vegetarian Platter 15

Brunch Specialties

Bistro Breakfast

grilled hanger steak served with two poached eggs, rosemary potato cake, spinach and tomato hollandaise 17

“Croque-Madame”

griddled slice of housemade brioche, flavored with ham, gruyere and caramelized leeks and topped with poached eggs and herbed buerre blanc 14

Duck Crepes Au Poivre

topped with brandy green peppercorn sauce, fried egg and green onion 17

Ham, Gruyere and Shallot Tart

served with a field green salad and asparagus 13

Crawfish Grits Cakes and Eggs

poached eggs over stone ground grits cakes with crawfish, andouille sausage and choron sauce 14

Brioche French Toast

stuffed with bananas and served with maple syrup and caramel sauce 10

Chicken and Andouille Hash

with potatoes, sunny side up eggs and jalapeno hollandaise 12



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Brunch Specialties Cont.

Backstreet Benedict two poached eggs over cheddar chive biscuits and Canadian bacon, topped with jalapeño spinach béarnaise and served with stone ground grits and asparagus 13

Crab Cakes and Eggs

with red pepper buerre blanc 14

Migas

scrambled eggs with tortilla chips, green onion, jalapeño, tomato and queso blanco, served with black beans and bacon 12

Salmon Poached in White Wine

served in its broth with shaved fennel, root vegetables and herb sauce 18

Sandwiches

Backstreet Bacon Black Angus Burger

served on seeded whole wheat with chipotle mayonnaise and pencil fries 11

Portabella Panini

with red pepper, zucchini, eggplant, mozzarella, olive tapenade and pesto dressing 10

Lobster Sandwich

on toasted brioche with spicy onion rings 12

Entrees

Roasted Chicken Breast

stuffed with mushrooms and goat cheese and served with French lentils and aromatic root vegetables 16

Pan Seared Grouper

with crabmeat cherry tomato vinaigrette and served with roasted potatoes 25

Rainbow Trout

crusted with hazelnuts and pan sautéed, served with vegetable terrine and salsa verde dressing 19

Steak Frites

grilled ribeye with salsa verde, stuffed tomato and chunky fried potatoes 22

Angel Hair Pasta

with shrimp, olives, pinenuts and sun-dried tomatoes 16

Jalapeño Fettucine

with chicken, tomatoes, black beans and cilantro 15

Bacon Wrapped Jumbo Shrimp

served over smashed potatoes alongside tomato and arugula salad 19

Sautéed Garlic Shrimp

over stone ground cheese grits, served with green beans and lemon basil butter 19

Chicken Milanese

served with arugula salad 14

Sides

Corn Pudding

Sweet Potato Terrine

Sautéed Spinach

Macaroni and Cheese

Sautéed Green Beans

Stone Ground Cheese Grits

Butternut Squash

Asparagus

Mashed Potatoes

Split Plate 3

No Separate Checks