

BRUNCH AT BORDER BAR

SOUTHERN FARE

Maryland Crabmeat Quiche- Aged provolone, collard greens, hollandaise sauce. 23 / 22.20

64st "Hangtown Fry"-Fried local oysters, barbecue frittata, smoked pork belly, pimento, Old Bay Mayo. 19 / 18.34

House Smoked Salmon Crepes- Hot smoked salmon, fresh crepes, crème fraiche, onion, capers, chives, savory whipped cream, roe, cheese, lime. 17 / 16.41

Shrimp and Grits- Cajun shrimp, Marsh Hen Mill stone-ground cheese grits, dark gumbo. 18 / 17.37

Brioche French Toast- bruleed bananas, pure maple syrup, peanut & corn chocolate sauce, bourbon banana whipped cream, brown sugar crumb, banana chips, and candied peanuts. 17 / 16.41

Chicken and Waffles -Annabelle's double crisp fried chicken thighs, hot honey, cornbread waffles, cayenne honey butter. 18 / 17.37

Country Fried Smoked Heritage Pork Shoulder- house-made sausage gravy, fried sage. 18 / 17.37

Prime Brisket Breakfast Sandwich - house-made English muffin, Prime Grade Angus Brisket, fried farm egg, white cheese sauce, paprika chimichurri. 24 / 23.16



Sundays 9:30am to 2pm

MEXICAN FARE

Coctel de Camarones - Chilled shrimp, Mexican cocktail sauce, red onion, cilantro, avocado, saltines. 24 / 23.16

Avena- Artisan Mexican oatmeal, Ceylon cinnamon, seasonal fruit, toasted nuts, and coconut. 15 / 14.48

"Breakfast Tacos"- 2 gordita-style shells, scrambled farm eggs with cheese, house-made chorizo, radish, cilantro, cabbage, and lime. 18 / 17.37

Huevos Rancheros - Quesadilla tortilla, frijoles, ranchera sauce, fried farm egg, avocado, Queso fresco, Pico de Gallo 13 / 12.55

Tamal Montado- house-made tamal, chicken, frijoles, farm eggs, queso fresco, and crema. 18 / 17.37

Molletes-House made Telera bread, frijoles, Oaxaca cheese, house-made chorizo, farm eggs, avocado, pico de gallo, and pickled onions. 14 / 13.51

"Steak and Eggs"-Marinated Angus Denver Steak, chilaquiles rojos y verdes (fried tortilla chips tossed in enchilada sauce, Queso Fresco, crema fresca), avocado, fried farm eggs. 24 / 23.16

Sides:

-House-made smoked apple and cinnamon sausage. 9 / 8.69

-Smoked slab bacon. 9 / 8.69

-House-smoked corned beef hash 13 / 12.55

-Homemade cheddar biscuit with smoked butter and rosemary. 6 / 5.79

-Cheezy Grits-Marsh Hen Mill Stone Ground yellow grits, cream cheese, house-smoked cheese. 8 / 7.72

-Churros - dulce de leche sauce 7.50 / 7.24

-Banana Pudding - house-made vanilla cookies, sliced banana, house-made vanilla whipped cream 4.50 / 4.34

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SUNDAY LIBATION CELEBRATION

Mimosas 3 / 2.90

Fresh Squeezed OJ, Prosecco, Triple Sec

Bloody Mary 3 / 2.90

House mix, smoked jerky, celery, lime, olives

Bubble Fun

Owner's picked small-batch champagnes by the glass/bottle

Seven Dollar Sundays 7 / 6.76

Cocktails

Spiked Agua Fresca - daily flavors, your choice of vodka or tequila

House Sazerac - Rye, Absinthe, simple, Jerry Thomas bitters, lemon

Aperol Spritz - Prosecco, Aperol, Soda, Orange

Morning Brew - House Espresso martini, brown sugar syrup, on the rocks | up 10 / 9.65

Sangria - a seasonal blend of fresh fruit juices, wine, and liqueurs

Breakfast Shots

Bandera - Tequila, lime juice, sangrita (*flight*)

Rye & "Liquor" - Sazerac rye, warm collard green pot liquor (*2 shots to share*)

Mocktails

Mock-mosa - Non-alcoholic sparkling wine, fresh-squeezed OJ, orange pelligrino

Barrio Refresher - non-alcoholic tequila, Barrio's strawberry cucumber lemonade, Sprite

Warm Drinks

Cafe de olla- bold & spiced Mexican-style coffee 5 / 4.83

Mexican Style Hot Chocolate - cinnamon-spiced hot chocolate 6 / 5.79



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