

Daingerfield's FINE DINING

Sunday Brunch

Starters

Shrimp & Roasted Tomato Bisque, Sherry
\$16

Strawberry, Artisan Lettuce, Feta, Tarragon Vinaigrette
\$18

Little Gem Lettuce, Parmesan, Almonds, Roasted Tomato Vinaigrette
\$18

BBQ Shrimp, Colonial Style Grits, Limas, BBQ Butter
\$22

Seared Beef Tenderloin, Shiitakes, Scallions, Hoe cakes, Horseradish, Red Pepper Rouille*
\$24

Mains

BBQ Duck Confit & Turnip-Sweet Potato Hash, Poached Eggs, Hollandaise, Arugula Pesto*
\$29

Sweet & Sour Grilled Lamb Ribs, Scallion Cornbread, Asian Slaw*
\$28

Rosemary Waffle, Fresh Tomato, Bacon, Poached Eggs, Hollandaise, Arugula Pesto*
\$26

Bacon, Smoked Cheddar & Scallion Omelet, Roasted Potatoes*
\$26

Brioche French Toast, Berries, Mascarpone & Mint, Smoked Bacon, Maple Syrup
\$26

Country Benedict, Ham, Poached Eggs, Red Eye, Hollandaise*
\$26

Grilled Chicken Breast, Quinoa & Rice, Roasted Vegetables, Dill Yogurt
\$26

Sides

2 Eggs your way, Bacon, Country Ham, Potatoes, Grits, Fruit, Biscuit, Croissant

*MENU ITEMS ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.