

Muchmore's

Brunch

MAINS

Croissant B.E.C	12
thick cut applewood bacon aged cheddar, egg omelet	
Avocado Toast	13
sourdough, pickled shallots, fresco chilis, cilantro add-on: poached egg +4	
Breakfast Burger	24
Wagyu, Cheddar, bacon, egg, crispy onion, spicy mayo-aioli select: fries or mixed greens	
Summer Burrito	16
scrambled egg, avocado, jalapeño, tomatillo sauce, potato hash, cheese add-on: bacon +4	
Green Goddess Salad	19
market greens, shaved brussels, fennel, pear, pomegranate, goat cheese, avocado, green goddess house made dressing (GF, VG) add-on: organic chicken +6	
Breakfast Firehouse Jambalaya	24
nola spice, holy trinity, andouille sausage organic chicken, poached egg, time-tested Muchmore Sr. recipe (GF, DF) *vegetarian 21	
Bacon Maple Walnut Beignet	23
poached egg, hollandaise sauce, caramelized thick cut bacon, potato hash, mixed greens	
Chillaquiles	21
crispy corn tortillas, simmered in salsas verde & roja, layered with pulled chicken and chorizo, poached egg	
Chicken & Belgian Waffles	22
buttermilk fried chicken, maple syrup, powdered sugar	
French Toast Breakfast	22
thick sliced, frosted flake crust, fresh berries, maple syrup	

Steak Sandwich	23
NY strip, brie, fresh fig jam, mixed greens, cherry tomato, French baguette	

Greek Yogurt	12
select two: honey, walnut, fresh fruit	

SIDES

French Fries	9
Cinnamon Roll	9
Applewood Bacon	4
Mini Sausage Board	12
(local natural game wrapped in filo)	
Mixed Green Salad	7
House Potato Hash	6

DESSERTS

Beignets	12
nola inspired, powder sugar	
Chocolate Lava Cake	14
decadent, served warm with a scoop of vanilla ice cream	
Affogato	8
Espresso poured over vanilla ice cream	

Please inform your server of any food allergies as all ingredients are not listed. Consuming raw or undercooked food may increase your risk of foodborne illness.