



canopy

Brunch

BRUNCH LIBATIONS

Nirvana Real Coconut Water 4
Dublin Vanilla or Orange Cream Soda 3
Mexican Coke or Sprite 3
Imperial Sugar Dr. Pepper 2.5
Spindrift Natural Soda (Grapefruit or Raspberry) 3
Voss Sparkling Lemon Cucumber Water 3

Mimosas
Orange 6 (Pitcher 30)
Blood Orange or White Peach 7 (Pitcher 35)
Canopy Bloody Mary Celery, Lime, Olive 7
Spicy Mary Absolut Peppar, Spicy Pickled Okra, Bacon 8
Montrose Sunrise Wild Turkey American Honey and OJ 8

FRESH IN-HOUSE BAKED PASTRIES

Chocolate Croissant 4 *Daily Scone* 3 *Almond Bear Claw* 4
Butter Croissant 3 *Monkey Bun* 3.5 *Daily Muffin* 2.5

SAMPLER PLATE OF OUR FRESHLY BAKED PASTRIES 14

Eggs & Breakfast

GRANOLA PARFAIT *Fresh Seasonal Berries Layered with Canopy Granola and Greek Yogurt* 8
CANOPY EGG PLATE *Two Eggs Any Way with Applewood Smoked Bacon, Toast, Crispy Potatoes and Fresh Fruit* 11
EGG SANDWICH *Two Eggs Any Way with Applewood Smoked Bacon and Cheddar Cheese on a Butter Croissant; Served with Crispy Potatoes and Fresh Fruit* 11
CHALLAH FRENCH TOAST *Two Eggs Any Way, Applewood Smoked Bacon and Fresh Fruit* 12
OMELETTE OF THE DAY *Served with Crispy Potatoes, Toast and Fresh Fruit* 14
FARMERS MARKET EGG WHITE SCRAMBLE *Spinach, Grilled Zucchini, Jalapeño, Roasted Cauliflower, Caramelized Onions and French Feta Cheese; Served with Sliced Vine-Ripened Tomatoes and Fresh Fruit* 13
BISCUITS AND GRAVY *Two Fried Eggs with Sausage Patties, Chive & Cheese Biscuits and Creamy Peppercorn Gravy; Served with Crispy Potatoes and Fresh Fruit* 14
MIGAS *Two Eggs Scrambled with Chorizo, Onion, Cheddar Cheese and Tortilla Strips; Served with Salsa, Black Beans, Crispy Potatoes and Fresh Fruit* 13
CANOPY EGGS BENEDICT *Two Poached Eggs on an English Muffin with Canadian Bacon, Sautéed Spinach and Chipotle Hollandaise Sauce; Served with Crispy Potatoes and Fresh Fruit* 15
BRUNCH CRAB CAKES *Fried Green Tomatoes, Two Eggs Any Way, Chipotle Hollandaise Sauce and Chimichurri* 17
SMOKED SALMON PLATE *Two Hard Boiled Eggs, Crostinis, Capers, Red Onion, Crème Fraiche and Sliced Tomatoes* 14
GRILLED FLATBREAD BREAKFAST PIZZA *Topped with Two Eggs Any Way, Bacon, Roasted Tomatoes, Arugula, Shaved Parmesan and Smoked Mozzarella* 14

Soup, Salads and Entrees

SOUPS OF THE DAY 5 Cup/7 Bowl
GRILLED SHRIMP SALAD *Spring Mix, Edamame, Red Onions, Cucumbers, Carrots, Avocado, Candied Lemon, Herbs and Ginger Sesame Lime Vinaigrette* 16
FRIED CHICKEN SALAD *Mixed Greens, English Cucumber, Tomato, Cheddar Cheese, Applewood Smoked Bacon and Buttermilk Ranch Dressing* 15
TIMBERLINE SALAD *Grilled Chicken Breast, Mixed Baby Greens, Cherry Tomatoes, Avocados, Jicama, Roasted Corn-Black Bean Salsa, Crispy Tortilla Strips and Tomato-Jalapeno Vinaigrette* 14
BABY SPINACH SALAD *Pulled Chicken, Apples, Roasted Grapes, Toasted Pecans, Bleu Cheese and Banyuls Vinaigrette* 14
CRAB REMOULADE SALAD *Vine Ripened Tomatoes, Pear Tomatoes, Watercress, French Feta, Basil, Mint, Red Onions, Cucumbers, Pumpkin Seeds, Sea Salt, Olive Oil and White Balsamic Vinegar* 18
QUICHE *Sautéed Farm Greens, Cheddar Cheese and Caramelized Onions; Served with Grilled Broccolini and Quinoa-Couscous Salad* 14
GRILLED TANDOORI SPICED SALMON *Lentil-Basmati Pilaf, Oven Roasted Tomatoes, Sautéed Spinach and Ginger-Mango Chutney* 24
TEXAS T RANCH KOBE BEEF DAWG WITH CHILI AND CHEESE *Griddled Jalapeños and Onions; Served with French Fries* 15
LOCAL GRASS FED BEEF BURGER *Challah Wheat Bun with Lettuce, Tomato, Onion, Pickles, and French Fries* 14

*In order to better serve all guests, we can provide no more than 4 checks per table
 20% gratuity will be added to parties of 8 or more*