



BRUNCH

Classics with a twist

SMOKED SALMON*	16
bagel, tomato, onion, capers, whipped cream cheese	
S'MORES PANCAKES (V)	18
chocolate chips, marshmallows, graham cracker crumble, maple syrup	
RYDER*	19
eggs, hash browns, toast, choose one breakfast meat	
CORNED BEEF HASH* (GF)	19
angus brisket, eggs, yukon potato, charred brussels sprouts, hollandaise, full sour pickle	
SW BREAKFAST BOWL* (GF)	17
fried egg, black bean relish, quinoa hash, cheddar jack • choice of ice house brisket, bison or canadian bacon	
COUNTRY OMELET (GF)	17
nueske's canadian bacon, asparagus tips, caramelized onion, brazos cheddar, avocado, hash browns, toast • substitute egg whites or just eggs for plant-based option	
AVOCADO TOAST* (V)	17
sourdough, boursin whip, harissa pesto, cress, egg your way	

gluten-friendly bread available upon request



gluten-friendly |



vegetarian

**consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. please notify us of any food allergies.*

20% service charge will be added for all parties of 8 or more.

RYDER CUP GRILLE



LEMON FRUIT TART

10

lemon curd, fresh berries, whipped cream

STANCE COFFEE

3.5

regular or decaffeinated

NUMI TEA

4.5

SOFT DRINK

4

pepsi, pepsi zero, dr pepper, starry, water,
ginger ale, lemonade