



brunch menu

FRIDAYS & SATURDAYS **10AM-3PM**
SUNDAYS **10AM-CLOSE** BRUNCH ALL DAY!

Feeling like breakfast?

BRADY'S BREAKFAST PLATES

BRISKETS & Gravy* \$18

sliced smoked brisket piled high on a fresh baked biscuit, smothered with sausage gravy & topped with 2 eggs

Rise & Pot Pie* \$17

buttery puff pastry filled with smoked ham, bacon, cheddar cheese, sausage gravy & scrambled eggs. Served in a cast iron skillet

The Waker Combo* \$15

2 eggs, seasoned potatoes & your choice of bacon or sausage links, served with multigrain toast. **sub half biscuit & gravy for toast \$6**

Breakfast Poutine* \$17

tater tots smothered in cheddar cheese, sausage gravy, topped with chopped smoked bacon & 2 eggs

Biscuits & Gravy half \$8 / full \$14

buttermilk biscuit, scratch made sausage gravy

Pancakes* one \$8 / two \$14 ★

plain / blueberry +\$1 / banana crunch +\$1 / chocolate chip +\$1

German Pancake* \$14 ★

Golden, oven-baked custardy pancake, topped with berries & powdered sugar. Served in a cast iron skillet.

Fluffhead French Toast* \$14 ★

brioche loaf hand battered in cinnamon and egg batter, dusted with powdered sugar

Avocado Toast* \$14 ★

toasted multigrain bread, fresh avocado & topped with 2 eggs. **add bacon \$4**

Oatmeal \$12 ★

steel cut oats topped with fresh fruit. Served with brown sugar and milk on the side.

Accompanied by a Muffin of the day

Yogurt Parfait \$10 ★

vanilla Greek yogurt layered with granola & fresh berries. Request no granola for GF

SCARLETT'S SKILLETS

Santa Fe Skillet* \$17

potatoes, pulled pork, roasted peppers, avocado, cheddar cheese, topped with 2 eggs

Burnt End Skillet* \$18

potatoes, chopped burnt ends, sauteed onions, avocado, provolone cheese topped with 2 eggs

Meat and Potatoes Skillet* \$17

potatoes, sausage, bacon, ham, cheddar, topped with 2 eggs

Spring Skillet* \$17★

potatoes, diced tomato, avocado, onion, peppers, asparagus, topped with 2 eggs

EGG BOWLS

served with multigrain toast (GF w/o toast) ★

Loaded Egg Bowl* \$16 ★

scrambled eggs topped with smoked ham, bacon, sausage, and cheddar cheese

Carnitas Egg Bowl* \$16 ★

scrambled eggs topped with pulled pork, roasted red pepper relish, avocado, diced tomato, cheddar cheese

Botanical Egg Bowl* \$15 ★★

scrambled eggs topped with diced tomato, avocado, onion, asparagus, provolone cheese

SHAREABLES

Smoked Cuterie Platter \$32

burnt ends, pulled pork, brisket, turkey, tater tots, pickles, caramelized onions, BBQ sauce & toasted baguette.

Totchos \$21

tater tots covered in smoked chicken, roasted peppers, diced tomatoes, cheddar cheese, topped with avocado ranch dressing

Farmhouse Fries \$21

French fries piled high with chopped brisket, caramelized onions, melted provolone cheese, topped with chipotle cream and BBQ sauces

The Triple Wide \$18 ★

fries, tater tots and house made chips served with BBQ, ranch and chipotle cream sauces

Soul to Squeeze Hummus \$19 ★

hummus topped with roasted red pepper relish, cucumber, tomato, feta cheese, onion, olives & served with our house made chips

Go Ham, Salad! \$19

smoked ham, hard boiled egg, diced onion & celery, mayo, house seasoning - served with our house chips for dipping

Shakedown Sliders \$19

1 burnt end slider, 1 smoked chicken salad slider & 1 pulled pork Carolina slider

MEAT BY THE POUND

1lb serves 3 adults

-Burnt Ends \$27★

-Brisket \$25 ★

-Pork \$22 ★

-Turkey \$23★

-Ham \$22★

-Chicken Salad Pint \$14/ Quart \$28★

-Chicken Tenders \$15 approx 6-8 tenders

SIDES & SMALL PLATES

Bacon - 3 strips - \$6 ★

Sausage Links \$6 ★

Smoked Ham \$6 ★

Side of 2 Eggs* \$5 ★★

Seasoned Potatoes \$5★

Sausage Gravy \$6

Side of Toast \$2.50 ★

French Fries \$5.50 ★

House Made Chips \$5★

Tater Tots \$6.50 ★

Onion Rings \$8 ★

BBQ Beans \$6 ★

Fresh Fruit \$6 ★★

Fresh Fruit + Vanilla Greek Yogurt \$7 ★★

BREAKFAST HANDHELDS

Great for take out and feeding groups!

Breakfast Sandwich* \$12

your choice of **Bacon**, **Sausage** or **Avocado**★ topped with scrambled eggs & cheese on a brioche bun

Breakfast Burrito* \$12

-Classic Burrito: sausage, bacon, egg, cheese & potato wrapped in a flour tortilla

-Southwest Burrito: pulled pork, egg, cheese, potato & roasted peppers wrapped in a flour tortilla

-Veggie Burrito:★avocado, egg, cheese, potato & roasted peppers wrapped in a flour tortilla

Or more like lunch?

SANDWICHES

Sub Gluten Free Bun + \$2 ★

Bob's Burnt End French Dip Sandwich \$16

smoked beef burnt ends, chipotle mayo and caramelized onions on toasted baguette.

Served with our house made au jus

KC Cheesesteak Sandwich \$15.50

smoked brisket, provolone cheese, house made roasted red pepper relish and horseradish mayo on a toasted hoagie roll

KC Club Sandwich \$15

smoked turkey, ham, bacon, lettuce, tomato, avocado and mayo on toasted multigrain bread

Smoked Chicken Salad Sandwich \$14.50

smoked white meat chicken with diced celery and red onion, cheddar cheese, lettuce and tomato on toasted multigrain bread

add avocado \$2.50 / add bacon \$4

Fried Egg BLT* \$14

two fried eggs, bacon, lettuce, tomato and mayo on toasted multigrain bread

add avocado \$2.50

OurHouseKC Burger* \$14.50

Two juicy patties topped with cheddar and provolone cheeses served on a toasted bun. Lettuce tomato and onion on the side.

add bacon \$4 / fried egg \$2.50 / avocado \$2.50

pulled pork \$6 / burnt ends \$7

Cuban Sandwich \$14

pulled pork, ham, provolone, mustard aioli, diced pickle on toasted marble rye

Classic BBQ Sandwich

your choice of our house smoked brisket \$14.50, pulled pork \$13 or turkey \$13.50 piled high on a toasted bun + BBQ sauce

Harvest Moon \$14 ★

avocado, cucumber, lettuce, tomato, onion, house seasoning, feta, roasted red pepper relish, chipotle mayo, vinegar & oil on toasted multigrain bread.

SALADS

Chicken \$6 / Pulled Pork \$6 / Burnt Ends \$7
all dressing is served on the side.

Strawberry Spinach Salad \$14 ★★

baby spinach with strawberries, thinly sliced red onion, toasted almonds & poppyseed vinaigrette

Roger Cobb Salad* \$15 ★

mixed greens, avocado, bacon, tomato, blue cheese, hard-boiled egg, blue cheese dressing

Greek Salad \$14 ★★

mixed greens, thinly sliced red onion, kalamata olives, cucumbers, cherry tomatoes, feta cheese, lemon dill vinaigrette

OurHouseKC Salad \$14 ★★

mixed greens, candied pecans, craisins, feta cheese, diced avocado, poppyseed vinaigrette

QUINOA BOWLS

add an egg for \$2 *

Southwestern Quinoa Bowl \$17 ★

quinoa, smoked chicken, avocado, tomato, black beans, roasted pepper relish, roasted corn, mixed greens, drizzled w/ chipotle cream sauce.

sub pulled pork / sub burnt ends \$1

Herbivore Quinoa Bowl \$16 ★★

quinoa, arugula, zucchini, squash, asparagus, roasted red pepper relish, roasted corn, julienned carrots, olive oil and red wine vinegar

add chicken \$6 / pulled pork \$6 / burnt ends \$7

* Eggs (can be cooked to order) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

★ Gluten friendly

★ Vegetarian

Gluten frienly items are made with gluten-free ingredients; however, our kitchen handles gluten, so cross-contact is possible. We take every precaution to minimize risk.

main dish

Pancake ★

plain, chocolate chip or blueberry

Scrambled Eggs with Toast* ★

French Toast ★

Biscuit & Gravy

Oatmeal ★

Cheeseburger

Pulled Pork Sandwich

Smoked Turkey Sandwich

Grilled Cheese ★

Chicken Fingers

Buttered Noodles ★

The Lunch Box ★

hard-boiled egg, assorted fruits, cheese, veggie straws, yogurt and your choice of turkey, ham or avocado served on a sectioned plate (no side included)

sides

Bacon ★

Sausage Link ★

Scrambled Egg* ★★

French Fries ★

Tater Tots ★

House Chips ★

Fresh Fruit ★★

Fresh Fruit + Vanilla Greek Yogurt ★★

Apple Slices & Peanut Butter ★★

Veggie Straws ★★

drinks

Fountain Drink

Milk

Chocolate Milk

Juice

apple or orange

COLIN'S KIDS CREATIONS \$12

kids (12 and under) meals served with main dish, side & drink. GF bun available for sandwiches +\$2

TULIE'S TREATS

don't forget to check out our freshly baked pastry and dessert offerings in our Café!

Goey Butter Cake & Caramel Sundae \$11 ★

our scratch baked warm goey butter cake topped with vanilla ice cream and drizzled with caramel

Warm Cookie Skillet \$11 ★

our scratch baked chocolate chunk cookie topped with vanilla ice cream, whipped cream and hot fudge served in a cast iron skillet

Hot Fudge Brownie Sundae \$11 ★

our scratch baked chocolate brownie topped with vanilla ice cream, whipped cream and hot fudge

Add a Shot of Espresso \$2

Milkshake \$8 ★★

12 oz vanilla or chocolate milkshake, topped with whipped cream

Add a Shot of Espresso \$2

Add a Shot of Cindy's Irish Cream \$8

Root beer Float \$8 ★★

vanilla ice cream and root beer in a 12oz glass

Affogato \$8 ★★

2 scoops of vanilla ice cream with chocolate curls, served with a double shot of espresso over top

Add a Shot of Cindy's Irish Cream \$8

Cousin Crew Pie \$8 ★

individual house made chocolate cream pie topped with whipped cream

Key Lime Tart \$8 ★

individual house made key lime pie topped with whipped cream

Dessert Bar \$6 ★

Your choice of: Lemon Bar / Goey Butter Bar / or Chocolate Ganache Brownie Bar - all scratch made from our bakery

COCKTAILS TO GO BY THE BOTTLE

OurHouseKC Marg Bottle 750mL \$45

Cindy's Irish Cream Bottle 750mL \$45



the Zahners

OURHOUSE CRAFTED COCKTAILS

OurHouseKC Marg \$13

pineapple-infused tequila, triple sec, fresh squeezed lime juice, raw sugar syrup with tajin rim & garnished with a lime & tequila infused pineapple chaser (whoa!)

Bull Shoals Bloody Mary \$12

vodka, bloody mix, jalapeño and garlic stuffed olives, lemon & bacon

Mimosa \$11

sparkling wine with your choice of orange, cranberry, grapefruit or pineapple juice

Bottomless Mimosa \$24

sparkling wine and orange juice only

*2.5 hour time limit on bottomless mimosas

*food purchase required

Irish Coffee / Irish Cold Brew \$12

your choice of a hot cup or cold brew of our house coffee with a shot of our Cindy's Irish Cream to top it off

The Major's Mule \$12

vodka, ginger beer & fresh lime

Martini-NeeNee \$13

gin or vodka, olive juice, splash of vermouth - served up or on the rocks

Espresso Martini \$14

cold brewed house espresso, vodka, and our Cindy's Irish Cream

Old Westport \$13

bourbon, raw sugar syrup, bitters & wide orange peel

The ZPak \$13

beer + shot pairing of the moment

Cindy's Irish Cream \$13

OurHouseKC made Irish Cream on ice

Jack Straw Julep \$13

bourbon, mint infused raw sugar syrup, fresh mint, raw sugar rim

The Townie \$12

white wine, house made peach and raspberry cordial, sparkling water & lemon

The EMT - Easton's Mai Tai \$13

rum, orange curaçao, orgeat, mint infused raw sugar syrup & fresh lime. Side effects may include ordering another

Passion Tea Punch \$12

vodka, hibiscus tea, mint infused raw sugar syrup & fresh lemon

*check out our Café for our full espresso, coffee & tea menu

DRINKS & CAFE

Fountain Drink or Tea \$3.50

Juice \$3.50 Apple or Orange

Milk or Chocolate Milk \$3.50

House Brewed Coffee \$3.50

House-made Cold Brew \$5.50

Iced Tea Lemonade \$5 Black, Green or Passion

Cinnamon Roll Latte

Nutella Latte

S'mores Latte

Honey Lavender Latte

Espresso Dream (iced)

Doppio Espresso

Café Latte

Cappuccino

Vanilla Latte

Cafe Mocha

White Mocha

Caramel Macchiato

Hot Chocolate

Chai Tea Latte

London Fog

Hot Brewed Tea

Cafe drinks can be served hot or iced

FROM THE BAR

Drafts Beers

Boulevard Wheat \$7

Boulevard Tank 7 \$8

KC Bier Co. Dunkel \$6

IPA Rotator \$6

Seasonal Rotator \$6

Michelob Ultra \$5

Beer Bottles & Cans

Bud Heavy \$5

Coors Banquet \$5

Busch Light \$5

Miller Lite \$5

Miller High Life \$6

Yuengling \$6

Pabst Blue Ribbon \$5

Modelo \$6

Stella Artois \$6

Sierra Nevada \$6

Guinness \$7

Deschutes Fresh Squeezed IPA \$7

Bells' Two Hearted Ale \$7

Boulevard Quirk Hard Seltzer \$6

Build Your Own Bucket

choose 5 bottles/cans served in an ice bucket

Patio Pitchers

Domestic \$23

Craft \$28

*No Tank 7 Pitchers

Wine

8oz starting at \$11

Bottles starting at \$30

Rotating Reds

Rotating Whites

Rosé

Bubbles

ask us about our selections

Non-Alcohol \$6

Daily Culture Kombucha

Michelob Ultra NA

*Check out our Cafe!

Mocktails \$8

Virgin Mule

Virgin Mojito



We Cater!

Check out our catering menus here

