



# Martin's at Midtown

## Fiesta Brunch Summer 2020 Saturdays

### Huevos Rancheros

Two fried eggs, refried beans, green chile sauce, salsa, tortillas. \$10

### Abuelos

A base of Roasted Potatoes with cheese, two eggs, scrambled or fried, and salsa PLUS your choice of toppings (see below). Green Chile subbed for salsa on request. **Nino is smaller size.**

Topping Choices:

**Amigo:** Country Pleasin Green Onion Sausage, Chorizo, Fresh tomato, Onions. \$9.25 Nino \$5.75

**Verde:** Sautéed Mushrooms, Onions, Bell Peppers, Fresh Spinach, Diced Tomato \$8.25 Nino \$5.25

**Gauche:** Bacon, Ham, Country Pleasin' Green Onion Sausage. Diced Tomato \$8.25 Nino \$5.25

### Side Choices:

Watermelon Salad Roasted Potatoes  
Applesauce Grits  
Soup of the Day+\$2 Garden Salad +\$2

### Santa Fe

Scrambled egg, refried beans, salsa, and shredded cheese wrapped in a large whole wheat tortilla and grilled. Topped with chili. With side choice. \$12

**Verde Migas Scramble:** Tex-Mex style peppers, onion, tomato, shredded cheese, and crispy corn strips. Topped with chipotle ranch and avocado. With choice of side \$12

**Texas Omelette:** Filled with fresh mozzarella, jalapeños, peppers, and onions. Topped with chili. With choice of side \$12

**Ol' Fashion Breakfast:** Two eggs scrambled or fried, bacon, grits or sweet potatoes, toast. \$9

**The Brunch Burger:** With fresh mozzarella, bacon and lettuce. Choice of side \$10 Over Easy Egg + \$2

### A la carte:

Bacon or Sausage patties \$3.5 **Verde** Eggs \$2  
**Verde** Watermelon Salad \$3 **Verde** Applesauce \$3  
**Verde** Roasted Potatoes \$3 **Verde** Grits \$3

### Classic Favorites Served with Tortilla Chips

**Cherry St Muffalini:** Genoa salami, ham, provolone, mozzarella, olive salad on Focaccia. \$9.25

**Cuban:** Shredded marinated pork, ham, Swiss, dill pickles, mustard, soft white roll, Heavy press. \$ 9.65 Add salami \$1

**The Classic Burger:** Lettuce, tomato, red onion, pickle, mayo. \$8.50.

**Martin Chef:** Ham, chicken, Swiss, cheddar, and red onion. Banana peppers on request. \$10.35

Gratuity may be assessed for parties of six or more.

Gratuity is added to To-Go orders.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially with certain medical conditions. Our kitchen is not a gluten free facility.**



## Meet Me at Martin's for Brunch Sundays Summer 2020

### Scrambles and Omelettes:

*With Side Choice*

**V Migas Scramble:** Tex-Mex style peppers and onions, tomato, shredded cheese, and crispy corn strips. Topped with chipotle ranch and avocado. \$12

**Mediterranean Omelette:** With Genoa salami, ham, mozzarella. Topped with Feta, olive salad. \$12

**Texas Omelette:** Filled with cheddar, jalapenos, peppers and onions. Topped with chili. \$12

### Benedicts

*With Side Choice*

**Classic:** House made toasts, savory grilled ham, poached eggs and our hollandaise sauce. \$11

**Creole Benedict:** Garlic buttered baguette topped with poached eggs, sauce piquant and remoulade. \$12 Add Shrimp +\$3

**Gulf Coast Benedict:** Shrimp cake with poached eggs. Roasted red pepper remoulade. Choice of sides. \$11

**Buttermilk Pancakes:** Tall stack of 3: \$7; Short stack (1): \$3

**Ol' Fashion Breakfast:** Two eggs your way, bacon, grits, and toast. \$8

**The Brunch Burger:** Mozzarella, Bacon and lettuce. Choice of side. \$10 Over Easy Egg + \$2

**Cherry St Muffalini:** Genoa salami, ham, fresh mozzarella, olive salad on Focaccia, pressed. Choice of side \$9.15

**Shrimp and Grits:** NOLA style. Spicy and buttery Gulf Coast Shrimp. Over creamy yellow grits. \$10.15 Add Mississippi Country Pleasin' Green Onion sausage. \$2

**Martin Chef Salad:** Ham, chicken, Swiss, cheddar, tomato and red onion. \$10.35

### Side Choices:

**V** Watermelon Salad

**V** Roasted Potatoes

**V** Fruit Cup +\$2

**V** Grits

**V** Applesauce

Garden Salad +\$2

### A la carte:

Bacon or Sausage patties \$3.5

**V** Watermelon Salad \$3.19

**V** Roasted Potatoes \$3

**V** Eggs \$2

**V** Fruit Cup \$3

**V** Grits \$3

**Gratuity may be assessed for parties of six or more.  
Gratuity of 10% added to To-Go Orders**

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially**

**Brunch Libations:**

**Honey Bubbles:** Bubbly with a splash of lemon and Cathead Honeysuckle \$8

**Bloody Maria:** Made with Tequila \$8

**Tiki Sangria** \$6

**Sangria to Share:** Carafe of Sangria \$20

**Mimosa:** Sparkling Wine and OJ \$8

**Bellini:** Sparkling Wine and Peach Nectar \$8

**Mimosas for the Table:** Bottle of Sparkling Wine and OJ \$24

**Screwdriver:** Made with Titos \$7

**Breakfast Beer on Tap**

Ace Pear Cider \$5.95

Parish SIPS series Grenache Raspberry \$5.75

Stone Xocoveza Stout \$6.75

So Pro Sea Lord Imperial Brown \$6.25

Coffee and Tea \$2

Prairie Farms Milk \$2

Juices: Orange, Cranberry, Grape, Cran-Grape \$3

**Add some kick to your coffee \$4**

Cathead HooDoo Chicory Liqueur

Kahlua Coffee Liqueur