Felix 55 Brunch Menu

To Start

Jumbo Crab Cake, Charred Corn Salsa, Spicy Greens, Avocado Crema 12
Organic Greek Yogurt, Fresh Berries or Bananas, Felix Granola 8
Ceviche, Leche de Tigre, Cilantro, Lime, Tortilla Chips 9
Guacamole and Tortilla Chips 8
Shrimp and Grits, Bacon, Peppers, Onions, Cajun Butter Sauce 11
Ricotta-Apple Fritters, Cinnamon, 10X Sugar, Agave Syrup 7
Summer Salad, Roast Corn, Teardrop Tomatoes, Goat Cheese, Pecans, Champagne Vinaigrette 9

Entrees

Mushroom Omelet, Tomato, Basil, Goat's Cheese, Truffle Oil, Home Fries 10
Huevos Rancheros, Two Sunny Side Eggs, Black Beans, Guacamole, Pico de Gallo 12
Tuscan French Toast, Pure Maple Syrup, Nutella Cream, Candied Pecans 12
Steak 'n Eggs Benedict, Grilled Bread, Hanger Steak, Home Fries, White Truffle Hollandaise 14
Fried Chicken and Waffles, Sunny Side Eggs, Vanilla Infused Maple Syrup 14
Huevos en Purgatorio, Eggs in Purgatory, Baked Eggs, Tomato Sauce, Mexican Chorizo, Jack Cheese 12
Shrimp and Avocado Benny's, Poached Eggs, Home Fries, Baby Greens, Hollandaise Sauce 14

Brunch Salads + Sandwiches

Fried Egg Sandwich, Bacon, Swiss, Tomato, Garlic Aioli, Fries 10
Chicken Sandwich Toscana, Basil Pesto, Provolone Cheese, Grilled Bread, Arugula 11
Egg White Breakfast Tacos, Jack Cheese, Avocado, Pico de Gallo, Flour Tortillas 12
Tomato and Brie Grilled Cheese, Brioche Bread, Cup of Tomato Soup 10
55 Brunch Burger, Sunnyside Egg, Bacon, Cheddar Cheese, Kaiser Bun, Fries 14
Hearts of romaine · jumbo lump crab · avocado · grapefruit · lemon-poppy seed dressing 9
Hanger Steak Salad, Radicchio, Shiitake Mushroom, Bacon, Sherry Vinaigrette 13
Seared Rare Tuna, Baby Arugula, Carrots, Radish, Bean Sprouts, Sesame-Ginger Vinaigrette 13

Additions

2 Eggs 3
Applewood Smoked Bacon 4
Grits 3
Home Fries 3
Fresh Fruit 5

Sweets

Gooey Chocolate Cake, Espresso Angalise, Caramel Ice Cream 6
Basil Infused Crème Brulee, Basil Custard, Burnt Sugar, Berries 6
Butterscotch Pudding, Sea Salt, Lemon Crème, shaved chocolate 6
Chocolate Hazelnut Bread Pudding, Bourbon Caramel Sauce 6

Lunch Menu
Mon-Fri 11-3

Bites to Share

Tartare of Big Eye Tuna, scallion, soya, sesame oil, wasabi cream 12
Artisan Cheese Board, marcona almonds, grapes, toasted baguette 16
Crimini Mushroom Risotto, tomatoes, chive, parmesan cheese 9
Truffle Fries, parmesan cheese, parsley 7

Soups & Salads

Summer Corn Soup, charred corn, piquillo peppers, goat's cheese 6
Black Bean Soup, avocado crema, jack cheese, crispy tortillas 6
Summer Salad, roast corn, teardrop tomatoes, goat cheese, pecans, champagne vinaigrette 10
Baby Arugula Salad, fuji apple, pine nuts, parmesan, white balsamic vinaigrette 9
Seared Rare Tuna, arugula, bean sprouts, radish, sesame-ginger vinaigrette 13
Citrus poached Shrimp, bibb lettuce, hard cooked egg, goat's cheese, lemon-herb 13
Romain Hearts, garlic croutons, parmesan cheese, creamy caesar dressing 9
Add chicken to any of above 5

Sandwiches & Flatbreads

Grilled Chicken Club BLT, jack cheese, avocado aioli, fries 10
Turkey Panini, garlic aioli, tomato confit, swiss, baby greens 10
Chicken Sandwich Toscana, basil pesto, provolone cheese, grilled bread, arugula 11
Any above half sandwich + cup soup 10
Seared Tuna Sandwich, wasabi aioli, pickles, bib lettuce, kaiser bun, chips 14
Texas Grass Fed Beef Burger, kaiser bun, house made pickles, choice of cheese, fries 12
Pesto Chicken Flatbread, sun dried tomato, black olives, arugula 11
Vegetable Flatbread, teardrop tomatoes, mushrooms, caramelized onions, mozzarella 10

Large Plates

Char Grilled Half Chicken, polenta, bacon, tomato conserva, sea salt 16
Gulf Red Snapper, charred corn, grape tomatoes, navy beans, pancetta 24
Bourbon Brined Pork Chop, sweet potato puree, red chard, granny smith apple-pine nut soffrito 18
Buccatini Pasta, shrimp, confit tomato, capers olive, basil 17

Sweets

Gooey Chocolate Cake, espresso infused anglaise, caramel ice cream 6
Basil Infused Crème Brulee, basil custard, burnt sugar, berries 6
Orange-Fennel Panna Cotta, berries, candied fennel 6
Chocolate Hazelnut Bread Pudding, bourbon-caramel sauce 6

Dinner Menu
Sun-Thu 4-10, Fri-Sat 4-11

Small Plates

Summer Corn Soup, charred corn, piquillo peppers, goat's cheese 6
Summer Salad, roast corn, teardrop tomatoes, goat cheese, pecans, champagne vinaigrette 11
Baby Arugula Salad, Fuji apple, pine nuts, parmesan, white balsamic vinaigrette 9
Sea Scallops, charred corn, bacon, Israeli couscous, lemon sauce 14
Artisan Cheese Board, marcona almonds, grapes, toasted baguette 16
Tartare of Big Eye Tuna, scallion, soya, sesame, wasabi cream 12
Ceviche, leche de tigre, cilantro, lime, tortilla chip 9
Crimini Mushroom Risotto, tomatoes, chive, parmesan cheese 9
Potato Gnocchi, English Peas, lemon, grape tomatoes, parmesan broth 9
Carpaccio of Beef, capers, shallot, olive oil, sea salt 14

Flatbreads

Pesto Chicken, sun dried tomatoes, black olives, arugula 14
Vegetable, teardrop tomatoes, mushrooms, caramelized onion, mozzarella 12
Goat Cheese, mushrooms, Roma tomatoes, pancetta 12

Large Plates

Summer Vegetable Plate, seasonal vegetables, Israeli couscous, tomato conserva, herb oil 14
Gulf Red Snapper, charred corn, grape tomatoes, navy beans, pancetta 24
Grouper, cauliflower puree, preserved lemon, asparagus, sea salt 24
Char Grilled Half Chicken, polentta, bacon, tomato conserva, sea salt 16
Fried Chicken and Waffles, potato puree, harvest beans, maple syrup18
Mesquite Smoked Duck, fig mostarda, Israeli couscous, crushed hazelnuts, agro dolce 22
Bourbon Brined Pork Chop, sweet potato puree, red chard, granny smith apple-pine nut soffrito 18
Grilled Hanger Steak, mustard glazed potatoes, asparagus, roast onion vinaigrette 18
Buccatini Pasta, shrimp, confit tomato, capers olive, basil 17
Texas Grass Fed Beef Burger, kaiser bun, house made pickles, choice of cheese, fries 12

Additions

Lobster, Mac & Jack Gratin with Pancetta 10
Creamed Corn, Chives, Parmesan, Panko 5
Truffle Fries, Parmesan Cheese, Parsley 7
Green Beans, Pine Nuts, Parmesan, Lemon 5
Israeli Couscous, Tomatoes, Herbs 5

Sweets

Gooey Chocolate Cake, espresso angalise, caramel ice cream 6
Basil Infused Crème Brulee, basil custard, burnt sugar, berries 6
Orange-Fennel Panna Cotta, berries, candied fennel 6
Chocolate Hazelnut Bread Pudding, bourbon-caramel sauce 6