

STARTERS



- SPECIALTY OYSTERS\* MP
- SMOKED SHRIMP  
cucumber, green onion, radish, jalapeño, horseradish  
cocktail sauce, avocado 13
- BLUE CRAB SALAD  
aji amarillo chili pepper remoulade, roe  
& worcestershire vinaigrette 16

BREADS & stuff to share...or not

- BELGIAN WAFFLES- chocolate mousse, whipped cream,  
fresh berries, roasted pecans, real maple syrup 10
- BUTTERMILK BISCUIT- house biscuit with sorghum  
butter & seasonal jam 3.25
- GAMMY'S MONKEY BREAD- pull-apart cast-iron  
sweet bread with cinnamon sorghum & Texas pecans 12
- BISCUITS & GRAVY- house buttermilk biscuits  
with smoked pork & sausage gravy 7
- FARM-TO-MARKET SALAD- local produce,  
changes seasonally 12  
+ add rotisserized chicken +6
- SPICY CHICKEN BISCUIT- crispy chicken thigh  
on house buttermilk biscuit with honey-mala  
sauce & horseradish pickle 9  
*Or* make it a meal with sweet potato hash &  
2 eggs your way 14

\*THERE IS A RISK ASSOCIATED WITH RAW SHELLFISH, UNDERCOOKED PROTEINS, ETC. OUR KITCHEN & BAR USE NUTS, DAIRY, EGGS, AND GLUTEN, AND FRIES IN PEANUT OIL AND THE LIKE. PLEASE MAKE YOUR SERVER AWARE OF ANY AND ALL FOOD ALLERGIES AT THE TABLE.

MAINS

- FRIED GREEN TOMATO & CRAB BENEDICT- house-  
smoked city ham, 2 poached eggs, pickled vegetable,  
hollandaise 16
- CHICKEN & WAFFLE- crispy chicken thighs tossed in  
mala sauce, Belgian waffle, sausage cream gravy,  
real maple syrup, 2 sunny eggs 16
- RAPSCALLION BURGER- 3-cheese pimento, pepper  
bacon, LTO, horseradish pickle & creole mustard  
with spiced sweet potato chips 15  
+ add an egg\* +1.5

**CHICKEN FRIED WAGYU 24**  
with sunny eggs, sweet potato hash  
& sausage cream gravy\*  
+ add Long Walk to Nashville mala sauce +2

- CATFISH PO' BOY- crispy cornmeal catfish, tomato,  
horseradish pickles, remoulade, slaw, spiced sweet  
potato chips 15
- AVA SHRIMP & GRITS- 5 gulf shrimp, poached egg,  
grilled trinity & ham with white wine Tabasco sauce 19
- THE BIG BISCUIT- 2 sunny eggs with Luscher's  
breakfast sausage & smoked pork gravy\* 14
- SMOKED CHICKEN HASH- sweet potatoes, onions,  
peppers & a poached farm egg with hollandaise\* 16
- SMOKED PORK BENEDICT- BBQ pulled pork,  
house buttermilk biscuit, poached farm egg,  
smoked peppadew hollandaise & local greens\* 16

**YARD BIRD**  
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**THE LONG WALK to NASHVILLE**  
brined ... rotisserized ... and hot fried  
Szechuan mala sauce  
2-piece with house biscuit & braised greens 20  
White meat only (breast & wing) 23  
**WHOLE BIRD 39**

COCKTAILS

- APEROL SPRITZ  
Aperol, bubbles, Topo Chico 6
- MIMOSA  
Bubbles, fresh-squeezed orange juice 5  
+ add a shot of St Germain +3
- BELLINI  
Peach puree, bubbles 6
- BRUNCH BEAR  
Sobieski Vodka, mango, lemon, bubbles 6
- GIN & JUICE  
Ford's Gin, fresh-squeezed grapefruit juice, Luxardo maraschino 6
- RAPSCALLION BLOODY  
Sobieski Vodka, bloody mix, chili salt, house-pickled veggies 6
- COLD FASHIONED  
Mr. Black Coffee Liqueur, Starward Whiskey, Bitter Truth Bitters 8
- BARDSTOWN BREAKFAST  
Dickel, vanilla, maple, apple bitters 8
- RAPSCALLION OYSTER SHOOTER!!!  
1 cold water oyster, bloody mix, chili salt, lime 9

SIDES

- BLACK PEPPER BACON 5.5
- 2 EGGS, ANY STYLE\* 4.5
- SWEET POTATO HASH 4.5
- LUSCHER'S SAUSAGE PATTIES 5.5

*Please*  
VISIT OUR OTHER CONCEPTS:  
Boulevardier  
408 N Bishop Ave #108  
Dallas, TX 75208  
dallasboulevardier.co  
-AND-  
Veritas Wine Bar  
2323 N Henderson Ave #103  
Dallas, TX 75206  
veritaswinedallas.com

