

Celebrate FATHER'S DAY.

Sunday, June 16, 2024

Please visit [OpenTable.com](https://www.opentable.com) (Cast Iron) for reservations.

Cereals

Special K Cornflakes Strawberry • Orange Pecan Granola • Honey Nut Cheerios • Whole Milk • 2% Milk • Chocolate Milk

Fruits

Whole Fruits (Apples, Peaches, Bananas) • Assorted Fruit Cups • Watermelon • Pineapple • Melon • Dragon Fruit • Strawberries and Blueberries

Cheese Board

Chef's Selection of Assorted Cheeses and Accompaniments

Smoked Salmon Platter

Caper Berries • Cocktail Onions • Lemons

Yogurt & Overnight Oats

Mixed Berry Granola Parfait
Assorted Individual Yogurts (Chobani)
Layla Yogurt Smoothies

Breakfast Breads

Assorted Croissants and Danishes • Muffins • Bagels • Banana Bread • Toasted Bread (Wheat, White, Multigrain)

Gluten Free Options Available Upon Request

Sausage & Meats

Apple Wood Cured Bacon
Country Sausage Link
Chicken Apple Sausage

Oatmeal

Brown Sugar • Sliced Almond/Raisin • Berry Compote

In The Cauldron

Lamb Meatballs
Beans and Shiner Stew

Meat & Biscuit Bar

Jalapeño Cheddar Biscuits • Buttermilk Biscuits
Chopped Brisket • Beer Bratwurst • Nashville Hot Honey Chicken
Mashed Potato • Habanero Bacon Mac n' Cheese
Carolina BBQ Sauce • Sweet Onion Demi • Black Pepper Gravy

Hot Breakfast

Chives Scrambled Eggs
Ranch Style Breakfast Potatoes
Canadian Bacon and Caramelized Onion Egg Sandwich
Banana Pecan Pancakes

Omelet Station

Dessert

Rocky Road Bread Pudding

Crème anglaise

Cowtown Cowboy Cookies

This menu is specially crafted by our chefs using avant-garde handpicked ingredients from all around the world. Mono Sodium Glutamate, mono saturated fat, synthetic ingredients and colors are not used whilst cooking.

Cast Iron

\$36++ Per Person

Seating Available From 8 a.m. to 1 p.m.