

# BRUNCH

## STARTERS

**TOMATO CAPRESE BRUSCHETTA 10**  
fresh mozzarella, aged balsamic, wood stone pizza bread

**BAKED GRUYERE DIP 13**  
warm bacon, onion, grilled baguette

**HOUSE-MADE PORK BELLY MEATBALLS 15**  
house bbq sauce, pickled onion, jalapeño

## SOUPS + SALADS

**WESTSIDE GRILLED SALMON CLASSIC CAESAR 17**  
baby romaine, white anchovies, black pepper-parmesan crisp

**GF 024 GRILLED CHICKEN HOUSE SALAD 15.5**  
spring greens, fennel fronds, cucumber, blue cheese, candied pecans

**GF GRILLED TOMATO BISQUE 9**  
crème fraîche, fresh basil

## WOOD STONE FLATBREADS + PIZZAS

**CHICKEN + AVOCADO FLATBREAD 12**  
bacon, cotija, micro cilantro, chili oil

**024 HOUSE MARGHERITA 14.5**  
roma, house mozzarella, fresh basil, olive oil

**PEAR + GORGONZOLA FLATBREAD 10.5**  
caramelized onion, black pepper honey

**HOUSE-MADE ANDOUILLE + CRIMINI MUSHROOM 15.5**  
smoked gouda, white sauce

## BRUNCH ENTREES

**HOUSTON EGG SCRAMBLE 15**  
breakfast sausage, bacon, tomato, onion, pepper jack,  
house-made roasted salsa, flour tortilla

**HUEVOS RANCHEROS 16**  
two sunny side up organic eggs, black bean puree,  
avocado, house-made chorizo verde, flour tortillas

**GF SMOKED TURKEY AND ORGANIC EGG WHITE OMELET 16**  
cheddar, arugula + avocado-tomato salad

**GF WESTSIDE ANDOUILLE POTATO HASH 18**  
house-made andouille, tomato, baby red potato, poached egg

**NUESKE'S SMOKED HAM BENEDICT 16**  
organic poached egg, English muffin, wilted baby spinach, hollandaise

**CINNAMON RAISIN FRENCH TOAST 13**  
chef's cinnamon butter, caramelized apples

**SMOKED SALMON BENEDICT 17**  
organic poached egg, English muffin, wilted baby spinach, hollandaise

## SPECIALTY ENTREES

**PAN ROASTED CHICKEN BREAST 22.5**  
artichoke, heirloom tomato, asparagus, white wine pan sauce

**GRILLED BEEF TENDERLOIN SANDWICH 14.5**  
gruyere, romaine, horseradish crème

**PAN SEARED JUMBO LUMP CRAB CAKE 18.5**  
shaved fennel, watercress, sauce creole

**GF FRESH HERBED GRILLED CHICKEN SANDWICH 12**  
white cheddar, arugula, tomato, lemon vinaigrette



Located in the heart of Memorial City, 024 Grille is uniquely named after its 77024 zip code. Fresh produce, organic ingredients, pasture-raised meats from local area farms are crafted to create our chef-inspired recipes. Indulge in this farm to table menu that represents the evolution of American cuisine.

18% gratuity is added to parties of 6 or more. Items are cooked to order and may be served raw or uncooked. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

**GF** - Gluten Free Items