

# KAMP

HOUSTON

# Brunch

# Menu

## Appetizers

### Jambalaya Grits

A twist on a southern classic, creamy grits topped rich Jambalaya blend of Smokey andouille sausage, shrimp and chicken

\$13

### Breakfast Flautas

Crispy flour tortillas filled with a savory blend of scrambled eggs, bacon, sausage and sautéed peppers served golden brown with creamy avocado salsa, pico and skillet queso

\$12

### Crab Beignets

Light and airy beignets infused with sweet lump crab, herbs and a hint of Cajun spice, fried to perfection with a lemon herb dust overtop

\$27

### Kamp Wings

Marinated whole wings fried to a golden Crisp served with sauce on the side

\$14

### Kamp Chicken Salad

Mixed green salad with all the fixings & af choice of fried or grilled marinated chicken

\$12

## Entrees

### Chicken Biscuit & Gravy

Fluffy buttery biscuits topped with crispy golden fried chicken and smothered in a creamy jalapeno sausage gravy

\$25

### Sweet Potato Waffle with Hot Honey Chicken

A fluffy sweet and savory sweet potato waffle topped with some crispy whole wings tossed in a hot honey sauce for that perfect balance of sweet and heat

\$26

### Seafood Croquettes & Grits

Your choice Fried or Grilled seafood medley of snapper, crab, salmon, and sautéed peppers formed into a croquette served atop creamy grits and Cajun cream sauce

\$31

### Gumbo & Grits

A rich and flavorful gumbo with chicken and sausage served atop of creamy grits and a succulent piece of fried catfish fried to a crisp on top

\$16

### Shrimp & Grits

Your choice of grilled or fried marinated shrimp served with andouille sausage and sautéed peppers atop creamy grits and a cajun cream sauce

\$20

### Catfish & Grits

Crispy fried southern cornmeal breaded catfish fried to perfection atop creamy grits served with a Cajun cream sauce

\$18

### Korean Grilled Ribeye & Eggs

Tender marinated Korean bbq steak grilled to desired temp served with fluffy eggs, and crispy potatoes

\$33







## Hangover Samwich

\$15

The perfect morning after sammich, featuring fluffy French toast, cheese eggs, crispy thick cut bacon, breakfast sausage served with hot syrup and dusted with powdered sugar

## Smoked Oxtail Hash

\$16

Oxtails marinated and smoked till tender served atop crispy hashbrowns and a over easy egg with a oxtail jus

## Breakfast Smash Burger

\$12

A juicy seasoned ground sausage Pattie topped with a fried egg, spiced crispy bacon, and a Cajun aioli on a toasted brioche bun



## From The Griddle

### Smores French Toast

\$14

A kamp fire classic , thick brioche slices dipped & rolled in graham cracker crumbs with toasted marshmallows, vanilla cream & chocolate drizzle

### Cinnamon Toast Crunch French Toast

\$14

Thick brioche slices dipped and rolled in crushed Cinnamon Toast Crunch, topped with a velvety cereal milk vanilla cream

### Tres Leches French Toast

\$14

Thick challah bread slices dipped in a tres leches sauce topped with a sweet dulce de leches and garnished with fresh fruit and berries

### Chicken & Waffle

\$22

Crispy golden fried whole wings paired with a fluffy, buttermilk Belgian waffle with hot maple syrup garnished with fresh berries and powdered sugar



## Sides

grits

\$6

2 eggs

\$6

spicy brown sugar bacon

\$7

chicken apple sausage

\$6

fruit

\$5

hash browns

\$5

buttermilk biscuits with hot honey butter

\$5



\*CAUTION: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

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