

## Casa Vieja Brunch Menu

### **Chalkboard Eggs Benedict \$9 Half \$12 Full**

Poached eggs, Chefs Hollandaise, toasted house bread. Served with Fresh Fruit

Add: Ham \$2/3, Pulled Pork \$2/3, Brisket \$3/4

Bacon \$2/4, Crabcake \$4/8 Hash Browns \$3

### **Chefs Huevos Ranchos \$13**

Seasoned black beans, corn or flour tortilla, crisp hash browns, cheddar cheese, 2 eggs cooked to order, red or green chile, topped with lettuce, tomato and onion.

Add Brisket \$4 Ham \$2 Pulled Pork \$3 Bacon \$3

### **Classic French Toast \$10**

Cinnamon seasoned egg battered bread-cooked to perfection, severed with maple syrup, whipped cream and fresh fruit.

Add Egg \$2 Bacon \$3 Ham \$2 Pulled Pork \$3 Brisket \$4 Hashbrowns \$3

### **Breakfast Sandwich \$6**

Egg and Cheese on Croissant

Add Hashbrowns \$3 Fruit \$3 Add: Bacon\$3 Ham \$2 Pork\$2 Brisket \$4

### **Build Your Own Breakfast \$1**

Egg \$2, Hashbrowns \$3, Two Bacons \$4, Tortilla \$1, Red or Green Chile .75\$

Add Brisket \$4, Add Pulled Pork \$3, Add Ham \$3, Add Avocado \$2

### Signature Items Served with Kettle Chips

#### **Brisket and Pickle \$13**

#### **Pulled Pork and Slaw \$9**

#### **Green Chile Cheese Burger \$11**

Please Note: We are a food truck - not a restaurant. Ticket times may be up to 30 minutes. Good Food takes time.