

The Carbon Bar is where Texas-style BBQ meets Seafood and Cocktails!

For a decade, we've delighted patrons with our mouthwatering BBQ, tantalizing seafood, original dishes and exquisite cocktails.

As we celebrate a decade of culinary excellence, we extend our heartfelt thanks to our guests for being an integral part of our success. We look forward to continuing to serve you with exceptional dining experiences.

*Elevate your next event, whether it's a birthday or a corporate dinner, by choosing The Carbon Bar as your venue of choice and for your outside catering needs — our dedicated team is here to make it an unforgettable experience*



#### **Dietary Indicators**

**DF** - Dairy Free / **GF** - Gluten Free / **VG** - Vegetarian / **V** - Vegan / **NF** - Nut Free / **P** - Pescatarian

\* -Can be modified to accommodate

**Note "GF" does not mean Celiac friendly - please ask your server about Celiac options.**



# BRUNCH MENU

## Try Our Caesars

Classic	14
Rib	20
Brisket	20
Fried Chicken	20
All In	30

Prosecco	8
Bellini	10
Mimosa	10
Caesar	10
French 75	12

## LIGHT

### Smoked Bacon Caesar 19

Romaine, red oak leaf, double-smoked bacon, white anchovies, garlic crouton, pickled onions, parmesan  
NF - DF\* - GF\* - VG\*

### Avocado toast 17

Sourdough bread, smashed avocado, feta, charred cherry tomatoes  
NF - DF\*

## EGG LOVER

### Egg White Frittata 21

Sauteed peppers, spinach, charred tomato, cilantro, feta, served with hash browns  
NF - DF - GF\* - VG

### Smoked White Bean Shakshuka 22

Smokey tomato sauce, cannellini beans, spinach, 3 eggs, chimichurri, feta, sourdough bread  
NF - DF\* - GF\* - VG

## BENNY'S

### Pastrami 28

2 poached eggs, Carbon's signature pastrami hollandaise, on english muffins served with hash browns

### Brisket 27

2 poached eggs, Carbon's signature brisket hollandaise, on english muffins served with hash browns

### Salmon Gravlax 24

2 poached eggs, cured salmon gravlax hollandaise, on english muffins served with hash browns

## BATTER & BREAD

### Buttermilk Pancakes 20

Blueberry compote, lemon mascarpone, maple syrup  
NF - VG

### French Toast 21

Thick cut brioche, espresso cream, bourbon maple syrup, cinnamon, strawberries  
NF - VG

### Chicken and Waffle 22

Savory waffle, buttermilk fried chicken, hot honey, coleslaw, pickle  
NF

## BRUNCH TOWER

### 45 /per person

*\*minimum 2 people*

*Avocado toast*

*Chicken and waffles*

*Bacon*

*Pancakes*

*Poached Eggs*

*Hashbrowns*

## PIT SMOKED

### St. Louis Cut Pork Ribs 32

*Full rack - 55*  
DF - GF

### Smoked Beef Brisket 40

*Certified Angus Beef AAA 10 oz*  
DF - GF

*Served with coleslaw*

*dill pickles &*

*signature house bbq sauces*

## HANDHELDS

### Breakfast Burger 30

7oz house ground beef patty, fried egg, cheddar, burnt onion aioli mustard, pickles, fried shallot, hand-cut fries  
GF\* - DF\*

### The Turkey Burger 29

5oz ground turkey patty, double cream brie, Bourbon infused caramelized onions, arugula, pommery mustard aioli, tomato jam, hand-cut fries  
GF\* - DF\*

## SIDES

### Pit Baked Beans 14

Pork and beef  
DF - GF

### Fresh Fruit 10

*Seasonal freshcut fruit*

### Mac'N'Cheese 18

Jarlsberg cheese  
VG

### Coleslaw 8

Corn nuts  
DF - GF - VG

### Burnt Ends Kimchi Ssam 27

Smoked brisket burnt ends, kimchi, spicy miso aioli BBQ, pork crackling, Boston leaf lettuce, lime  
GF\* - NF - DF

### Triple B 27

Brisket, smoked provolone, egg, chipotle aioli, honey biscuit, served with hash browns  
NF

### Add proteins to any plate

Bacon 3pc -6

Brisket 3oz - 8

Pulled Pork 3oz -7

Cheddar Jalapeno Sausage 3oz - 7

Salmon Gravlax 2oz - 7