



# Messina Hof

HARVEST GREEN WINERY & KITCHEN  
RICHMOND, TEXAS  
JOIN THE FAMILY

## Brunch Menu

### HAM & CHEESE OMELET

Ham and cheddar cheese omelet topped with avocado and Vitality-lemon vinaigrette salad. | 16

*Recommended with Viognier, Private Reserve*

### VEGGIE OMELET (V)

Fresh omelet made with spinach, tomato, onion, mushroom, and Gruyere topped with avocado and Vitality-lemon vinaigrette salad. | 15

*Recommended with Trebbiano, Private Reserve*

### AVOCADO TOAST (V)

Brioche toast, avocado smash, Trebbiano goat whip, poached eggs, fire-roasted tomato garlic confit, lime zest, and sea salt. | 16

*Recommended with Sparkling Rosé*

### BELGIAN WAFFLE (V)

Fresh Belgian waffle topped with Gewürztraminer-honey butter and fruit. | 16

*Recommended with Angel Riesling, Late Harvest*

### WAFFLE BATTERED CHICKEN SANDWICH

Waffle battered fried chicken, Gewürztraminer-honey butter, bacon, and Gruyere cheese on a Brioche bun. | 21

*Recommended with Cabernet Sauvignon, Private Reserve*

### STEAK & EGGS\*

5 oz. Messina Hof blend coffee-crusting GSM New York strip with French fry hash and two eggs to order. | 28

*Recommended with Petite Sirah, Private Reserve*

### PROSCIUTTO BENEDICT

Homemade English muffins with poached eggs, crispy prosciutto, and Cajun Sémillon hollandaise. | 16

*Recommended with Abounding*

### CRÈME BRÛLÉE FRENCH TOAST (V)

Two slices of brioche with a Sparkling Almond crème brûlée filling, turbinado sugar shell, and seasonal fruit compote. | 16

*Recommended with Sparkling Almond*

### (V) VEGETARIAN

Automatic gratuity of 20% will be applied to parties of over 6 people.  
Maximum of 4 split tickets per party.

\*These items are cooked to order and may be served raw or undercooked.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.