

SATURDAY BRUNCH MENU

STARTERS

HOUSE-MADE BREAD SERVICE	6
Warm Everything-Bagel-Spiced Focaccia, Grissini, Harissa Lemon Butter, Spring Onion Cannellini Bean Puree, Olive Oil	
GF GRILLED OCTOPUS AND CHORIZO	13
Orange Aleppo Pepper Glaze, Green Garlic Salsa Verde, Fingerling Potatoes, Basil	
FLATBREAD	12
Pancetta, Shaved Brussels Sprouts, Roasted Garlic, White Cheddar Fondue, Candied Garlic Syrup	
GF PRIME RIB TACOS	12
Horseradish Guacamole, Pickled Red Onion, Cotija Cheese, Red Chili Cumin Au Jus, Diablo Sauce	
SURF AND TURF CARPACCIO	16
Thin Sliced Beef Tenderloin Carpaccio, Fried Calamari and Lemon, Capers Herb Emulsion, Baguette Wafer, Whipped Horseradish	
GF WHITE CHEDDAR FONDUE	10
Warm Soft Pretzels, Green Apples	
GF MUSHROOM AND CHEDDAR SPRING ROLLS	11
Roasted Mushroom, Spinach, White Cheddar Fondue, Candied Garlic Syrup, Gremolata	
GF DEVILED BACON EGGS	7
Candied Bacon, Pickled Mustard Seed, Chive	
SHRIMP CEVICHE	14
Citrus Red Chili Marinated Shrimp, Avocado, Cilantro, Red Onion, Aleppo Spiced Corn Nuts, Carta Da Musica Crackers, Cotija Cheese	
POBLANO CRAB WONTONS	14
Charred Pineapple Agrodolce, Lemon Chili Mashed Avocado, Marinated Summer Squash Ribbons, Basil, Mint	

GREENS

GF BILL'S CHICKEN SALAD	14
Fried Coconut Chicken, Mixed Greens, Avocado, Egg, Tomato, Cheese, Artichoke Hearts, Balsamic Vinaigrette, Hot Mustard GF - WITH GRILLED CHICKEN	
GRAND STREET CAESAR	13
Grilled Chicken, Hearts of Romaine, White Anchovies, Croutons, Parmesan	
GF SPRING VEGETABLE SALAD	14
Asparagus, English Peas, Cucumber, Multi-Seed Croutons, Watercress, Lemon Vinaigrette, Charred Scallion Greek Yogurt, Pumpkin Seed Dukkah	
GF GRILLED SALMON SALAD*	16
Spinach, Boston Lettuce, Blue Cheese, Dried Cranberries, Toasted Almonds, Potato Straws, Cranberry Vinaigrette	
GF GF SIDE SALAD	5
Sherry Thyme Vinaigrette, Dried Cranberries, Pumpkin Seeds, Ricotta Salata	
SALAD ADDITIONS	
GRILLED CHICKEN - 5 GRILLED SHRIMP - 8 GRILLED SALMON* - 9 MARINATED SIRLOIN* - 10	

SIDE PLATES

GF CHICKEN FRIED BRUSSELS SPROUTS	7
Pickled Shallots, Pickled Mustard Buttermilk Dressing	
GF GF ROASTED SPAGHETTI SQUASH	8
Toasted Hazelnuts, Lemon Brown Butter, Manchego Cheese, Chive	
GF CAULIFLOWER GNOCCHI	9
Sautéed Cauliflower, Charred Broccoli, Broccoli Bechamel, Pecorino Frico	
GF LEMON BUTTER ASPARAGUS	8
Radish, Aerated Bagna Cauda, Pumpernickel Crumbs	
GF GF PEAS AND CARROTS	8
Burnt Honey Glazed Carrots, Pumpkin Seed Dukkah, Pea Tendrils, Ancho Mole	

BRUNCH PLATES

GF CLASSIC BENNY	13
Two Eggs Poached, Canadian Bacon, English Muffins, Hollandaise, Home Fries	
GF GRAND STREET BREAKFAST	13
Two Eggs, Home Fries, Toast <i>with a Choice of Bacon or Sausage</i>	
DOWN HOME	14
Scrambled Eggs, Cheddar Buttermilk Biscuits, Sausage, Sausage Gravy, Home Fries	
CHEF'S CHOICE OMELETE	MP
<i>with a Side of Home Fries</i>	
BROCCOLI CHEDDAR STRATA	14
Toasted Bread And Egg Casserole, Roasted Broccoli, Sharp Cheddar, Fried Egg, Caramelized Onions, White Cheddar Fondue, Calabrian Chili Oil	
HUEVOS RANCHEROS	14
Crispy Corn Tortillas, Braised Black Beans, Queso Fresco, Avocado, Chorizo, Ranchero Salsa, Creme Fraiche, Fried Eggs	
BUTTERMILK PANCAKES	12
Maple Syrup <i>with a Choice of Bacon or Sausage</i>	
BRULEED FRENCH TOAST	12
Maple Syrup <i>with a Choice of Bacon or Sausage</i>	
BELGIAN WAFFLE	12
Maple Syrup, Fresh Berries <i>with a Choice of Bacon or Sausage</i>	

SANDWICHES

BUTTERMILK FRIED CHICKEN SANDWICH	13
Pimento Cheese, Pickles, Brussels Sprout Slaw, Pecorino Peppercorn Dressing, Brioche Bun, Fries	
GRAND STREET BURGER*	11
8 oz Black Angus Burger, Toasted Brioche Bun, Crispy Onion Straws, Fries	
ADD CHEESE - 1 ADD BACON - 2 ADD FRIED EGG - 2	
GF HOT HAM AND CHEESE	13
Burgers' Smokehouse City Ham and Country Ham, Muenster, Fontina, Dijonnaise, Toasted Sourdough Bread, White Cheddar Fondue, Fried Egg, House-Made Chips	
GF GRAND STREET STACK	15
Grilled Sirloin, Caramelized Onion, Roasted Mushrooms, Mozzarella, Cabernet Demi-Glace, Grilled Baguette, Fries	
GF HOUSE-MADE PASTRAMI SANDWICH	13
Gruyere Cheese, Horseradish Aioli, Worcestershire Steak Sauce, Giardiniera, Marble Rye Bread, House-Made Chips	
SALMON CLUB	13
House-Cured Gravlax, Horseradish Whipped Cream Cheese, Lemon-Dressed Arugula and Pea Tendrils, Shaved Red Onion, Cucumber, Tomato, Toasted Multi-Seed Bread, House-Made Chips	

- GF HOUSE FAVORITES**
- GF GLUTEN FREE**
- GF VEGETARIAN**

OWNERS RICK & KRISTI GHILARDI

* Contains or might contain raw or undercooked ingredients. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs might increase your risk of foodborne illness.



