

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, Sungold Tomato Sauce, Heirloom Tomatoes, Smoked Mozzarella, Castelvetrano Olives, Pistachio Pesto	
GF PRIME RIB TACOS	12
Horseradish Guacamole, Pickled Red Onion, Cotija Cheese, Red Chili Cumin Au Jus, Diablo Sauce	
TUNA TARTARE*	14
Soy Marinated Yellowfin Tuna, Avocado, Wasabi Cream, Citrus Ponzu, Wasabi Peas, Sesame Oil, House-Made Hot Mustard Crackers	
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	
EMPANADAS	12
Smoked Pork Belly, Roasted Poblano, Charred Corn, Cotija Cheese, Toasted Cumin Creme Fraiche, Charred Tomatillo Salsa	
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	
HEIRLOOM TOMATO SALAD	14
Sliced Heirloom Tomatoes, Marinated Cucumber, Cherry Tomatoes, Opal Basil Oil, Feta Cheese, Shaved Red Onion, White Anchovies, Capers, Toasted Bread Crumbs	
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
Heirloom Tomato Caper Relish, Toasted Pine Nuts, Basil	
GF GF ELOTE	8
Grilled Corn Off the Cob, Toasted Cumin Crema, Aleppo Popcorn, Cotija Cheese, Lime	
GF GF CHARRED GREEN BEANS	8
Shishito Peppers, Barbecued Peanuts, Chipotle Emulsion, Preserved Lemon Yogurt	

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 with a Choice of Bacon or Sausage	
DOWN HOME	14
Scrambled Eggs, Cheddar Buttermilk Biscuits, Sausage, Sausage Gravy, Home Fries	
CHEF'S CHOICE OMELETE	MP
with a Side of Home Fries	
BROCCOLI CHEDDDAR 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 with a Choice of Bacon or Sausage	
BRULEED FRENCH TOAST	12
Maple Syrup with a Choice of Bacon or Sausage	
BELGIAN WAFFLE	12
Maple Syrup, Fresh Berries with a Choice of Bacon or Sausage	

SANDWICHES

BUTTERMILK FRIED CHICKEN SANDWICH	13	GF GRAND STREET STACK	15
Pimento Cheese, Pickles, Brussels Sprout Slaw, Pecorino Peppercorn Dressing, Brioche Bun, Fries		Grilled Sirloin, Caramelized Onion, Roasted Mushrooms, Mozzarella, Cabernet Demi-Glace, Grilled Baguette, Fries	
GRAND STREET BURGER*	11	GF HOUSE-MADE PASTRAMI SANDWICH	13
8 oz Black Angus Burger, Toasted Brioche Bun, Crispy Onion Straws, Fries		Gruyere Cheese, Horseradish Aioli, Worcestershire Steak Sauce, Giardiniera, Marble Rye Bread, House-Made Chips	
ADD CHEESE - 1 ADD BACON - 2 ADD FRIED EGG - 2		SALMON CLUB*	13
GF HOT HAM AND CHEESE	13	House-Cured Gravlox, 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.



