

# SATURDAY BRUNCH MENU

## STARTERS

<b>HOUSE-MADE BREAD SERVICE</b>	6
Warm Everything-Bagel-Spiced Focaccia, Grissini, Smoked Honey Butter, Spring Onion Cannellini Bean Puree, Olive Oil	
<b>GF GRILLED OCTOPUS AND CHORIZO</b>	13
Orange Aleppo Pepper Glaze, Salsa Verde, Fingerling Potatoes, Basil	
<b>FLATBREAD</b>	12
White Cheddar Fondue, Shaved Brussels Sprouts, Pancetta, Mozzarella, Roasted Garlic, Candied Garlic Syrup, Pecorino	
<b>GF PRIME RIB TACOS</b>	12
Horseradish Guacamole, Pickled Red Onion, Cotija Cheese, Red Chili Cumin Au Jus, Diablo Sauce	
<b>TUNA TARTARE*</b>	14
Soy Marinated Yellowfin Tuna, Avocado, Wasabi Cream, Citrus Ponzu, Wasabi Peas, Sesame Oil, House-Made Hot Mustard Crackers	
<b>GF WHITE CHEDDAR FONDUE</b>	10
Warm Soft Pretzels, Green Apples	
<b>GF MUSHROOM AND CHEDDAR SPRING ROLLS</b>	11
Roasted Mushroom, Spinach, White Cheddar Fondue, Candied Garlic Syrup, Gremolata	
<b>GF DEVILED BACON EGGS</b>	7
Candied Bacon, Pickled Mustard Seed, Chive	
<b>POBLANO CRAB WONTONS</b>	14
Charred Pineapple Agrodolce, Lemon Chili Mashed Avocado, Marinated Summer Squash Ribbons, Basil, Mint	

## GREENS

<b>GF BILL'S CHICKEN SALAD</b>	14
Fried Coconut Chicken, Mixed Greens, Avocado, Egg, Tomato, Cheese, Artichoke Hearts, Balsamic Vinaigrette, Hot Mustard	
<b>GF - WITH GRILLED CHICKEN</b>	
<b>GRAND STREET CAESAR</b>	13
Grilled Chicken, Hearts of Romaine, White Anchovies, Croutons, Parmesan	
<b>GF GF ROASTED BEET SALAD</b>	14
Spinach, Arugula, Green Apples, Roasted Red and Gold Beets, Goat Cheese, Pickled Red Onion, Spiced Pecans, Honey Lavender Vinaigrette	
<b>GF GRILLED SALMON SALAD*</b>	16
Spinach, Boston Lettuce, Blue Cheese, Dried Cranberries, Toasted Almonds, Potato Straws, Cranberry Vinaigrette	
<b>GF GF SIDE SALAD</b>	5
Sherry Thyme Vinaigrette, Dried Cranberries, Pumpkin Seeds, Ricotta Salata	
<b>SALAD ADDITIONS</b>	
<b>GRILLED CHICKEN - 5   GRILLED SHRIMP - 8   GRILLED SALMON* - 9   MARINATED SIRLOIN* - 10</b>	

## SIDE PLATES

<b>GF CHICKEN FRIED BRUSSELS SPROUTS</b>	7
<b>GF GF ROASTED SPAGHETTI SQUASH</b>	8
Lemon Brown Butter, Hazelnuts, Manchego Cheese, Chive	
<b>GF GRILLED ACORN SQUASH</b>	9
Smoked Honey Butter, Bacon, Burrata, Fried Sage, Spiced Pumpkin Seeds	
<b>GF GF ROASTED SWEET POTATOES</b>	7
Spiced Pecans, Brandy Maple Butter Glaze	

## BRUNCH PLATES

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

## SANDWICHES

<b>BUTTERMILK FRIED CHICKEN SANDWICH</b>	13	<b>GF GRAND STREET STACK</b>	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	
<b>GRAND STREET BURGER*</b>	11	<b>GF HOUSE-MADE PASTRAMI SANDWICH</b>	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	
<b>ADD CHEESE - 1   ADD BACON - 2   ADD FRIED EGG - 2</b>		<b>SMOKED TURKEY SANDWICH</b>	13
<b>GF MUSHROOM GRILLED CHEESE</b>	14	Barbecue Smoked Pork Belly, Roasted Tomatoes, Candied Bacon Aioli, Butter Lettuce, Pickled Red Onion, Multigrain Bread, Fries	
Marinated Grilled Portobello Mushrooms, Caramelized Onion Marmalade, Fontina, Brie, White Cheddar Fondue, Toasted Pullman Loaf, Zucchini Fries			

**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.



