

BRUNCH

Includes a choice of one entree in addition to the appetizer buffet, **\$19.95** | appetizer buffet only, **\$14.95**

ENTREES →

CLASSIC BENNY

two eggs poached, Canadian bacon, English muffins, and hollandaise, *with a side of home fries*

GREEN EGGS & HAM BENNY

Texas toast, prosciutto ham, grilled asparagus, pesto hollandaise *with a side of home fries*

GRAND STREET BREAKFAST

Two eggs, home fries, and toast, *with a choice of bacon or sausage*

DOWN HOME

scrambled eggs, cheddar buttermilk biscuits, sausage, and sausage gravy, *with a side of home fries*

CHEF'S CHOICE OMLETE

with a side of home fries

SHRIMP & GRITS

sautéed onions, chilis, buttered hot sauce, creamy grits, scallions, and crushed corn nuts

COFFEE STEAK & EGGS

espresso rubbed sirloin, fried eggs, pecorino steak fries, creme fraiche, Worcestershire steak sauce, and hollandaise, *with a side of home fries*

CHICKEN & FUNNEL

Nashville hot chicken, spiced funnel cake, caramelized apple, candied bacon compote, and hot sauce honey butter

GRAND STREET BREAKFAST BURGER

8 oz. breakfast sausage blended burger, toasted brioche bun, caramelized onions, house pickles, tomato, fried egg, bacon, and American cheese, *with a side of home fries*

BROCCOLI CHEDDAR STRATA

toasted bread and egg casserole, roasted broccoli, sharp cheddar, fried egg, caramelized onions, white cheddar fondue, and Calabrian chili oil

HUEVOS RANCHEROS

crispy corn tortillas, braised black beans, queso fresco, avocado, chorizo, rancho salsa, creme fraiche, and fried eggs

CHILAQUILES

tortilla chips and chicharrones simmered in ancho mole, pork belly carnitas, fried egg, pico de gallo, roasted garlic creme fraiche, and radish

CHILE RELLENO

pork belly, hominy, cotija stuffed and fried poblano pepper, ancho mole brunch potatoes, fried egg, and toasted cumin crema

BILL'S CHICKEN SALAD

fried coconut chicken, mixed greens, avocado, egg, tomato, cheese, artichoke hearts, balsamic vinaigrette, and hot mustard

GRILLED SALMON SALAD

Boston lettuce, spinach, blue cheese crumbles, potato straws, toasted almonds, sun dried cranberries, and cranberry vinaigrette

BUTTERMILK PANCAKES

maple syrup, *with a choice of bacon or sausage*

BRULEED FRENCH TOAST

maple syrup, *with a choice of bacon or sausage*

BELGIAN WAFFLE

maple syrup, fresh berries, *with a choice of bacon or sausage*

ADD \$3

REFRESHMENTS

COFFEE & Specialties

[extra flavor | \$.50
MOCHA | VANILLA
HAZELNUT | CARAMEL]

PARISI ITALIAN ROAST | \$3
PARISI GUATAMALAN DECAF | \$3
ESPRESSO PARISI | \$3
AMERICANO | \$4
CAPPUCCINO | \$4.50
LATTE | \$4.50
MACCHIATO | \$4.50
HOT CHOCOLATE | \$4.50

COCKTAILS →



EYE OPENER MARTINI | \$9
house-infused pepper vodka, house-made Bloody Mary mix, with a garlic and peppercorn ice cube

SPICED PINEAPPLE | \$10
house-infused pineapple vodka, lime juice, pineapple juice, simple syrup, a splash of soda, and a cinnamon-sugar rim

GRAPEFRUIT ON THE ROCKS | \$9
Texas Skyy Grapefruit Vodka, St. Germaine, fresh squeezed grapefruit juice, and ginger liqueur

GRAND MIMOSA | \$9
Champagne, blood orange puree, and a splash of orange juice

FRENCH 75 | \$9
Rieger's Midwestern Dry Gin, lemon juice, simple syrup, prosecco, Luxardo cherry, and a lemon peel

BELLINI | \$9
360 Georgia Peach vodka, Peach Schnapps, peach puree, and a prosecco floater

GRAND CAPPUCCINO | \$9
Five Farms Irish Cream, Godiva, Kahlua, Frangelico, all in our house cappuccino

JUICE

FRESH SQUEEZED JUICES
orange or grapefruit | \$3.50
lemonade or limeade | \$3

pineapple, apple,
cranberry, or tomato | \$3

TEA

HARVEY & SON'S HOT TEA | \$3
ask server to view selection

THE REPUBLIC OF TEA | \$4
blackberry sage,
decaf ginger peach,
pomegranate green,
passionfruit,
or Republic Darjeeling

BEVERAGES

white or chocolate milk | \$3
Pepsi products | \$3
Arnold Palmer | \$3
Nancy Lopez | \$3
Virgin Mary | \$4
San Pellegrino | \$3.50

