

BRUNCH MENU

ENTREES

BENEDICTS:

*CLASSIC

Two Eggs Poached, Canadian Bacon, English Muffins, Hollandaise, Home Fries

PASTRAMI BENEDICT

Sauteed Mushrooms, Roasted tomatoes, Spinich Poached Eggs and Hollandaise

CHICKEN AND WAFFLE BENNY

Buttermilk Fried Chicken, Belgian Waffle, Poached Eggs, Lemon Pepper Hollandaise

HUEVOS RANCHEROS

Crispy Corn Tortillas, Braised Black Beans, Queso Fresco, Avocado, Chorizo Sausage, Ranchero Salsa, Creme Fraiche, Fried Eggs

SHRIMP & GRITS

Sauteed Shrimp, Andouille Sausage, Sauteed Onions, Chilis, Buttered Hot Sauce, Creamy Grits, Scallions, Crushed Corn Nutz

DOWN HOME

Scrambled Eggs, Cheddar Buttermilk Biscuits, Sausage Gravy, Sausage, & Home Fries

CHEF'S CHOICE SPECIAL

Home Fries

13	STEAK & EGGS Grilled 6 oz Sirloin Steak, Jalapeno Potato Hash, Avocado Chimichurri, Two Eggs Any Style, Roasted Tomato Hollandaise.	18
15	CHICKEN DUO Marinated Grilled Chicken Breast, Confit Chicken Leg and Wing, Gorgonzola Smashed Potatoes, Roasted Chicken Demi	19
17	GRILLED SALMON SALAD Boston Lettuce, Spinach, Bleu Cheese Crumbles, Potato Straws, Toasted Almonds, Sun Dried Cranberries with Cranberry Vinaigrette	15
15	GRANDS STREET BREAKFAST BURGER 8 oz Breakfast Sausage Blended Burger, Toasted Brioche Bun, Caramelized Onions, House Pickles, Tomato, Fried Egg, Bacon, American Cheese & Home Fries	14
17		
14	GRAND STREET BREAKFAST Two Eggs, Home Fries, Toast Choice of Bacon or Sausage	13
MP	CHILAQUILES Tortilla Chips and Chicharones Simmered in Ancho Chili Mole, Pork Belly Carnitas, Fried Egg, Roast Garlic Creme Fraiche, Pico De Gallo, Radish	14

A LA CARTE

BRULEED FRENCH TOAST 6	BUTTERMILK PANCAKES 6	BREAKFAST POTATOES 4
BACON 4	WAFFLE 6	SAUSAGE LINKS 4
2 EGGS YOUR WAY 3	FRESH FRUIT 4	GRILLED VEGETABLES 5

REFRESHMENTS

BUILD YOUR OWN BLOODY MARY BAR

\$6 FOR THE FIRST, \$1 REPLENISHMENTS

Build your own Bloody Mary with a custom order of our ingredients including:

House Infused Pepper Vodka, House Vodka, Gin, Tequila

House Made Bloody Mary Mix, Zing Zang, Assorted Hot Sauces, Worcestershire Sauce

House Pickled Vegetables, Bleu Cheese Stuffed Olives, Peppered Bacon

Olives, Jalapenos, Lemon, Lime

COCKTAILS

BLOOD ORANGE PALOMA Patron Silver Tequila, Solerno Blood Orange Liquor, Lime Sour, Izze Grapefruit Sparkling Juice	9	MIMOSA Sparkling Wine, Orange Juice	6
GRAND MIMOSA Mionetto Prosecco, Blood Orange Puree, Orange Juice	8	GRAPEFRUIT ON THE ROCKS Skyy Grapefruit, St. Germain, Domain de Canton, Fresh Squeezed Grapefruit Juice	9
BELLINI MARTINI 360 Georgia Peach Vodka, Prosecco, Peach Schnapps, Peach Puree, Splash of Orange Juice	9	FRENCH 75 J. Riegers Midwestern Dry Gin, Lemon Juice, Simple Syrup, Prosecco, Luxardo Cherry, Lemon Peel	9

COFFEE DRINKS

HOT AMERETTO Luxardo Amaretto Liquor, Parisi Coffee, Whipped Cream	9	GRAND CAPPUCCINO Godiva Chocolate, Grand Marnier, Kahlua, Baileys, Frangelico, Espresso, Steamed Milk	9
COWBOY COFFEE Jim Beam, Luxardo Amaretto, Angostura Bitters, Parisi Coffee, Whipped Cream	9	HOT & STEAMY Espresso, Godiva Chocolate Liqueur, Steamed Chocolate Milk	9

BEVERAGES

HOT BEVERAGES

Parisi Italian Roast Blend Coffee | 2.50

Parisi Guatemalan Decaf Coffee | 2.50

Parisi Espresso | 2.75

Cappuccino, Latte, Macchiato | 3.50

Flavors Available: Chocolate, Vanilla, Hazelnut, Caramel

Hot Chocolate | 2.50

Hot Tea | 3.00

COLD BEVERAGES

Fresh Squeezed Orange or Grapefruit Juice | 3.50

Fresh Squeezed Lemonade, Limeade | 2.75

Arnold Palmer, Nancy Lopez | 2.75

Pineapple, Apple, Cranberry, Tomato Juice | 2.75

Virgin Mary | 4.00

Milk, Chocolate Milk | 2.50

San Pellegrino Sparkling Water | 2.50

The Republic of Tea:

Ginger Peach Decaf, Raspberry Quince | 5.00

Izze Sparkling Juice:

Grapefruit, Pomegranate, Clementine, Blackberry | 2.50