



BRUNCH

CLASSICS

*(served with homestyle breakfast potatoes,
sub fresh fruit or side salad \$2.00)*

DOWN HOME B&Gs

house-made cheddar buttermilk biscuits,
GS sausage gravy, sausage links

FAMOUS BRUNCH BURGER

two 4oz beef & pork sausage smash patties,
caramelized onions, tomato, house-made
pickles, GS “fancy” sauce, medium fried egg,
smoked bacon, cheddar cheese, toasted bun

GRAND STREET BREAKFAST

eggs cooked your way, choice of bacon or
sausage, choice of toast

BREAKFAST CROQUE MADAME

black forest ham, gruyère cheese,
GS “dijonnaise”, white cheddar fondue,
medium fried egg, smoked bacon

AVOCADO TOAST

farm to market bread, fresh avocado,
arugula, heirloom tomato, goat cheese
crumbles, microgreens medley, pickled
shallots, creamy avocado chimichurri

BENEDICTS

*(served with homestyle breakfast potatoes,
sub fresh fruit or side salad \$2.00)*

SALMON CAKE BENEDICT

house-made salmon cakes, fresh arugula,
heirloom tomato, easy poached eggs, house-
made hollandaise, toasted english muffin

FLORENTINE BENEDICT

heirloom tomato, wilted spinach, fresh
avocado, easy poached eggs, toasted english
muffin, house-made hollandaise

CLASSIC BENEDICT

canadian bacon, easy poached eggs, house-
made hollandaise, toasted english muffin

GRIDDLE

*(served with your choice: smoked
bacon, sausage or fresh fruit)*

BUTTERMILK PANCAKES

2 plate-sized pancakes, whipped cream,
fresh berries, maple syrup, butter

FRENCH TOAST

brûléed banana, whipped nutella, candied
nuts, fresh berries, vanilla whipped cream

BELGIAN WAFFLE

plate-sized waffle, maple syrup, butter,
whipped cream, fresh berries

SPECIALTIES

HUEVOS RANCHEROS

crispy corn tortillas, braised black beans,
queso fresco, fresh avocado, GS ranchero
salsa, crème fraîche, medium fried eggs

CHICKEN & WAFFLE

cholula marinated hand-battered crispy
fried chicken breast, belgian-style bacon
waffle, cholula honey butter, maple syrup

GS CHIMICHANGA

braised black beans, homestyle potatoes,
scimeca’s sausage, smoked bacon,
scrambled eggs, mixed cheese,
creamy avocado chimichurri

SHRIMP & GRITS

sautéed red shrimp, bell peppers, onions,
chorizo, GS worcestershire hot sauce

BREAKFAST POUTINE

GS sausage gravy, french fries,
mixed cheese, medium fried eggs,
smoked bacon crumbles

3 EGG OMELETS

*(served with homestyle breakfast potatoes,
sub fresh fruit or side salad \$2.00)*

CHEF’S

chef’s selection of seasonal ingredients

VEGGIE

pepperonata, spinach, heirloom tomato,
zucchini, squash, goat cheese

PRIME RIB

prime rib, horseradish crème fraîche,
caramelized onions, gruyère, roasted
mushrooms, au jus gravy

GREENS

BILL’S CHICKEN SALAD

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

GRILLED SALMON SALAD

grilled salmon, spinach, boston lettuce,
blue cheese, dried cranberries, toasted
almonds, potato straws, cranberry
vinaigrette

*Seating 10:30am-2pm,
buffet open till 3:30pm
\$32 per person
Includes entree & unlimited
trips to the appetizer &
dessert buffet*



REFRESHMENTS

COFFEE & SPECIALTIES

(add flavor \$1 | hazelnut, caramel, chocolate, vanilla)



- REGULAR DRIP | 3.5
- DECAF DRIP | 3.5
- ESPRESSO | 4.5
- AMERICANO | 5
- CAPPUCCINO | 6
- LATTE | 6
- CAFÉ MOCHA | 7
- MACCHIATO | 5
- HOT CHOCOLATE | 5



BOTTOMLESS MIMOSAS & BLOODY MARYS | 17

(2 hour limit)



JUICE | 4

- ORANGE
- GRAPEFRUIT
- PINEAPPLE
- APPLE
- CRANBERRY
- TOMATO

TEA | 5

- HARNEY & SONS TEA
selection of hot teas
- THE REPUBLIC OF TEA
selection of iced teas
- FLAVORED SWEET TEA
peach, strawberry, raspberry

COCKTAILS | 12



- SPICED PINEAPPLE
house-infused pineapple vodka, lime, pineapple, simple syrup, soda, cinnamon sugar rim
- GRAPEFRUIT ON THE ROCKS
grapefruit vodka, st. germaine, fresh squeezed grapefruit, ginger liqueur
- FRENCH 75
gin, lemon, simple syrup, prosecco, luxardo cherry, lemon twist
- BELLINI MARTINI
peach vodka, peach schnapps, peach puree, prosecco
- GRAND CAPPUCCINO
espresso, frothed milk, irish cream, chocolate liqueur, coffee liqueur, frangelico
- MINTY MOCHA
cold brew espresso, rumchata peppermint bark, chocolate, whipped cream, mint sprig

MOCKTAILS | 10



- PINEAPPLE SAGE ISLAND BREEZE
pineapple sage, simple syrup, pineapple, lime, ginger ale
- RASPBERRY MOCK-JITO
raspberry, mint, lime, soda

BEVERAGES | 4



- NANCY LOPEZ
iced tea & cranberry (1 free refill)
- ARNOLD PALMER
iced tea & lemonade (1 free refill)
- LEMONADE & LIMEADE
(1 free refill)
- MILK & CHOCOLATE MILK
- VIRGIN MARY
- SAN PELLEGRINO



Owners: Sean Walsh & Tanya Faddis
Executive Chef: Juan Arias
General Manager: Drew Davies
Restaurant Manager: Chris Beveridge

20% gratuity may be applied to parties of 6 or more
We do not separate checks on parties of 12 or more