

THE *Granite* GRILL

BRUNCH

- COFFEE CAKE** Warm house-made cinnamon coffee cake, brown sugar streusel 7.5
- HOUSE CURED SALMON TOAST*** Toasted focaccia, whipped cream cheese, pickled onions, capers, fresh herbs 16.9
- BELGIAN WAFFLE** Two crispy fluffy Belgian waffles, whipped honey butter, fresh raspberry, maple syrup 14.9
- CRISPY CHICKEN AND WAFFLE** Crispy chicken cutlet, fluffy Belgian waffle, whipped honey butter, hot honey with side of hot sauce and maple syrup 18.5
- SHAKSHUKA*** Eggs baked in a rich tomato sauce, feta, fresh herbs, with toasted focaccia 17.9 *gfo*
- SCRAMBLE BOWL*** Scrambled eggs with pepper, onion and potato hash, Edwards country ham, gruyere cheese, warm tomato salsa, toasted focaccia 17.5 *gfo*
- COUNTRY HAM BENEDICT*** Edwards country ham and poached eggs atop a crispy potato nest, topped with classic hollandaise 17.9 *gf*
- HUEVOS RANCHEROS*** Corn tortilla quesadilla topped with refried black beans, two sunny eggs, smothered in fresh tomato salsa, topped with queso fresco, avocado, cilantro 16.9 *gf*
- QUICHE & GREENS** Applewood smoked bacon, braised vegetables, gruyere cheese, served with a side house salad 17.5

COCKTAILS

- BLOODY MARY** Cirrus vodka, Backpocket Bloody Brilliant mix 11 family-farmed tomatoes, spicy horseradish, Worcestershire, dash of cayenne pepper
- CHAMBORD SOUR** Chambord, pineapple, lemon, egg white* 13
- CORPSE REVIVER II** Beefeater Gin, Cointreau, Cocchi Americano, lemon, Absinthe rinse 13.5

- MIMOSA** prosecco, orange juice 8.5
- IRISH COFFEE** Jameson Irish Whiskey, Baileys, hot coffee, whipped cream 12.5
- HUGO SPRITZ** St Germain, prosecco, lemon, mint, fizz 12.5
- ORANGE CRUSH** Absolut Vanilla Vodka, Cointreau, orange, lemon-lime 12.5

*Cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

gf gluten-free *gfo* can be modified to accommodate gluten sensitivities

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