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, caramel, powdered sugar, and 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 an English muffin, topped with classic hollandaise* 17.9

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 sensitivies*