

BRUNCH

SUNDAY, 10AM-2PM



BRUNCH FEATURES

Granite City's Signature Caramel Rolls – Jumbo cinnamon rolls prepared fresh each Sunday, drizzled with our homemade Caramel Sauce, and served with freshly whipped butter.

Chef Selected Pastries – An assortment of fresh baked scones, danishes, Pullman breads and coffee cakes.

Fresh Fruit – Hand selected in-season fruits.

Seasonal Salads – Made from scratch dressings and the freshest ingredients - a seasonally rotating selection.

Steak and Black Bean Chili – Tender roasted sirloin and black beans simmered with a blend of tomatoes and spices.

Smoked Salmon – House smoked salmon blended with cream cheese and herbs. Served with assorted bagels and crisps.

Seasonal Vegetables – Seasonally rotated vegetables.

Reggianno Hashbrown Potatoes – Our legendary cheesy, creamy hashbrown potatoes baked until golden brown.

Bacon and Sausage – Freshly prepared thick sliced bacon and jumbo sausage links.

Biscuits and Gravy – A breakfast classic - freshly baked buttermilk biscuits and house made sausage gravy.

Weekly Breakfast Entrée – A unique selection of fresh ingredients that changes based upon seasonal trends.

Weekly Featured Entrée and Pasta – A collection of favorite recipes from Granite City Food and Brewery.

Chef's Choice Entrée – The local Executive Chef prepares a weekly special for your enjoyment.

Carved Meats – PrimeRib and Turkey or Ham carved fresh at our carving station.

Build Your Own Waffle Station – Fresh waffles and an assortment of toppings - hundreds of combinations possible!

Build Your Own Omelet Station – Choose from a plethora of ingredients to build the omelet of your choice.

Made-to-Order Eggs Benedict and RumChata French Toast - Please place your order through your server.



GRANITE CITY

FOOD  BREWERY



BRUNCH COCKTAILS

The Signature Bloody Mary

Granite City's famous Signature Bloody Mary mix with Sobieski Vodka, a celery salted rim, and an assortment of garnishes.

Mimosas

A brunch classic. Enjoy champagne with your choice of orange, pineapple, cranberry or grapefruit juices. Try your mimosa spiked with Grand Marnier, Sobieski Orange Vodka, Chambord, or Peach Schnapps for only \$1 more per refill.

Crafted Mango Mimosa

We start with Mango puree and Bombay Sapphire Gin which we blend with orange juice and champagne. Garnished with fresh mango. This Mimosa is a tropical treat!

Crafted Raspberry Mimosa

Chambord and Patron Citronage mixed with champagne and orange juice garnished with fresh raspberries. An incredibly smooth blend of flavors.

Crafted Blueberry Mimosa

Blueberry Puree and Skyy Pacific Blueberry Vodka mixed with tangy lemonade and champagne. Garnished with fresh blueberries.

Michelada

A classic from south of the border. We blend orange juice, lime juice, grenadine, and our own Northern Lager finished with just the right touch of tabasco and a sweet chili rimmed glass. This is a drink you have to enjoy to believe.

