

GRANITE CITY

CHEF'S TABLE

Sunday Brunch

TABLE SIDE

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.

ORDER WITH SERVER

Eggs Benedict: Toasted English muffin, topped with Canadian bacon, and a poached egg, all covered with a rich hollandaise sauce.

RumChata French Toast: Thick cut vanilla and cinnamon swirl bread, soaked in RumChata custard, and griddled golden brown.

BRUNCH FEATURES

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

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

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

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

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

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.

Seasonal Vegetables: Seasonal vegetables.

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.

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

Fresh Fruit: Hand-selected in-season fruits.

Soup du Jour: House-made, rotating chef's choice.

Adults: \$17.99 | Kids: \$6.99 | Free: Children Under 5

Ask your server about menu items that are cooked to order or served raw. Consumer Advisories: Thoroughly cooked foods of animal origin such as beef, eggs, fish, lamb, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at high risk if these foods are consumed raw or undercooked.



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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.

Bottomless Mimosas

The brunch classic that never ends. Enjoy sparkling wine 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.

