

CHEF'S TABLE

Mother's Day Brunch

TABLE SIDE

Granite City's Signature Caramel Rolls:

Jumbo cinnamon rolls prepared fresh, each drizzled with 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 an array of ingredients to build the omelet of your choice.

Carved Prime Rib

Apple-Stuffed Pork Loin

Tuscan Chicken

Caribbean Salmon

Tortellini Carbonara

Denver Strata

Shrimp Noodle Salad

Cardamom-Glazed Carrots

Reggianno Hashbrown Potatoes

Bacon and Sausage

Seasonal Vegetables

Biscuits and Gravy

Crispy Bacon

Breakfast Sausage

Chef-Selected Pastries

Fresh Fruit

Soup du Jour



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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.

Mimosas

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.

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 Citronge 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.

