

THE ALL NEW GRANITE CITY BRUNCH

# LET'S ROLL

Monday will come soon enough, today we brunch. And today there's only one rule:

DO WHAT MAKES YOU HAPPY.

Start with our famous Granite City Jumbo Caramel Rolls, order drinks and then head for Brunch Favorites, Chef Specials, The Carving Table and our amazing Creation Stations.

All for \$18.99

## CREATION STATIONS

You're the boss. Design your own donuts and create your perfect Omelet, Benedict or Breakfast Sandwich.

## BRUNCH FAVORITES

From bread and pastries to fruits and berries to extra thick cut bacon and Reggiano hashbrown potatoes. All your favorites in one place. Help yourself!

## THE CARVING TABLE

Prime Rib sliced just the way you want.

## CHEF SPECIALS

Our chef's favorite recipes, something new every week. Ask your server about today's masterpieces.

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# CREATION STATIONS

## DONUT

CREATION STATION

Create the donut of your dreams. Start with a warm raised donut fresh from our ovens. Pile on your toppings...everything from sprinkles and coconut to your favorite cereals and bacon.\* Your donut wish is our command. Go wild!



## EGG

CREATION STATION

### BREAKFAST SANDWICH • OMELET • BENEDICT

Pick from a seemingly endless array of options. Choose your bread and eggs\*. Pick your favorite meats\*, veggies, cheeses and sauces\*.

**\*DISCLOSURE:** These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. **REMINDER:** Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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# BRUNCH FAVORITES

## ASSORTED PASTRIES & BREAD

An irresistible selection of fresh baked scones, croissants, and more.

## SEASONAL FRUIT

A bounty of specially selected in-season fruits and berries.

## SEASONAL SALAD

A chef inspired salad made from seasonal ingredients.

## JUMBO SHRIMP COCKTAIL\*

With tangy house-made cocktail sauce.

## REGGIANNO HASHBROWN POTATOES

Our legendary cheesy hashbrowns, baked to a golden crisp.

## HOMEMADE BISCUITS AND GRAVY

Our Grandma's famous recipe: fluffy buttermilk biscuits with sausage gravy.

## BREAKFAST MEATS\*

Hearty thick cut bacon and jumbo pork sausage links.

## MASHED POTATOES

Creamy hearty spuds with prime rib gravy and au jus.

## RUMCHATA FRENCH TOAST

Thick slices of vanilla and cinnamon swirl bread soaked in RumChata custard and grilled to a golden brown. Served with real maple syrup and strawberry compote.

## MAC AND CHEESE

Our famous, made from scratch, extra cheesy Mac. Customize your mac with your favorite ingredients from the Egg Station.

# THE CARVING TABLE

Slow roasted prime rib\* Juicy, tender and hand-carved just for you.

# CHEF'S SPECIALS

## MAC OF THE WEEK

Always made fresh, always incredible.

## WEEKLY BREAKFAST SPECIAL

A selection of our Chef's favorite breakfast

## WEEKLY BRUNCH FEATURE

Our Chef's favorite recipes. Something new every Sunday.

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# THE GRANITE CITY LIQUID BRUNCH

## THE BLOODY MARY EXPERIENCE

\$8.95

## INFINITE MIMOSA

We supply the bottle and juices, you do the rest.

\$9.99

### CHAMPAGNE

Wycliff Brut  
or  
Wycliff Brut Rosé

### JUICES

Orange  
Cranberry  
Pineapple

## COCKTAILS

### CHAMPAGNE MULE

The perfect Sunday Mule. A refreshingly crisp blend of Sobieski vodka and sparkling wine, with a twist of ginger, lime and fresh mint.

\$6.49

### WAKE-UP CALL

A delicious pick-me up. Iced coffee with Sobieski vodka and Godiva chocolate liqueur. Topped with whipped cream.

\$7.49

### LEMOZA

A fresh twist on the classic Mimosa. Sparkling wine with Sobieski Raspberry vodka, Chambord raspberry liqueur, and finish with lemonade to create an elegant twist on the classic mimosa.

\$6.99

### PROSECCO PUNCH

A fun and fruity way to spend your Sunday. Tropical mango, pineapple, lime, and mint mixed with Sobieski Vanilla vodka and bubbly prosecco.

\$7.99

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# THE BLOODY MARY EXPERIENCE

MIX IT UP!

\$8.95

### VODKAS

Choose from one of our special house-infused vodkas:

Habanero  
Horseradish  
Chipotle Maple  
Vegetarian Blend  
Un-Infused Sobieski

### PICK YOUR HEAT

Mild  
Slightly Sizzling  
Volcanic  
Blazing Inferno

### CHASERS

Choose your favorite Granite City fresh beer chaser:  
Northern Lager  
Bennie Bock  
Duke Pale Ale  
Broad Axe Stout

### TOP IT OFF WITH YOUR FAVORITE GARNISH

#### THE SIGNATURE

Jumbo shrimp, cheese, and a selection of classic Bloody Mary garnishes

#### THE BREWMASTER

DOUBLE Beer chaser, Maple Pepper Bacon, Jalapeño Pepper, Cheese

#### THE CARNIVORE

Bacon, Beef Stick, Pepperoni, and a Chicken Wing

#### THE FARMER'S MARKET

Pickle, celery, lemon, lime, olive, asparagus.

One skewer not enough? Add as many as you'd like for \$1.49 each



YOU EARNED IT!



GRANITE CITY

# HOME OF THE LAWLESS BRUNCH



Granite City is normally a law-abiding place. But at brunch, we throw away the rules.

Today, anything goes.

Build a breakfast sandwich that defies gravity. Create a Bloody Mary hot enough to melt your tonsils (if that's your thing). Design the donuts of your deepest desires at the world's first Donut Creation Station. This is a place where you control the Eggs Benedict. Where you are the master of your mimosa.

Welcome to Granite City Brunch.

Today, you rule. So, do what makes you happy.

DO WHAT MAKES YOU HAPPY