

★ 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.

★ BYO STATIONS

You're the boss. Create your perfect Omelet, Benedict or Breakfast Sandwich.

..... THE CARVING TABLE

Prime Rib sliced just the way you want.

..... BRUNCH FAVORITES

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

..... CHEF SPECIALS

Our chef's favorite recipes, something new every week.

Ask your server about today's masterpieces.

..... BUILD YOUR OWN STATIONS



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*.



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*DISCLOSURE: These items may be 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.

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.

FRESH SALADS

A rotating selection of chef-created salads.

PEEL & EAT SHRIMP COCKTAIL

Served with tangy house-made cocktail sauce.

REGGIANO HASH BROWN POTATOES

Our legendary cheesy hash browns, 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

Cinnamon and vanilla swirl bread, dipped in RumChata custard. Served with 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.

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.

CHEF SPECIALS



THE CARVING TABLE



SLOW-ROASTED PRIME RIB. JUICY, TENDER AND HAND-CARVED JUST FOR YOU.

★
WE SUPPLY THE BOTTLE
AND JUICES. YOU DO
THE REST.



CHAMPAGNE

Wycliff Brut
or Wycliff Brut Rosé

JUICES

Orange
Cranberry
Pineapple

THE BLOODY MARY EXPERIENCE



★
MIX IT UP!

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.

INFINITE MIMOSA



★
GRANITE CITY IS
NORMALLY A
LAW-ABIDING PLACE.

BUT AT BRUNCH, WE
THROW AWAY THE RULES.