

BRUNCH

BOTTOMLESS

SALADS

ITALIAN CHOP \$19/19.67

chopped romaine lettuce | tomatoes
cucumber | parmesan cheese | hot and sweet
soppressata | olives | italian vinaigrette | garlic
parmesan bread bowl

MINI WEDGE SALAD \$14/14.49

bacon | mini heirloom tomatoes | bleu cheese
vinaigrette

MEXICAN CAESAR \$15/15.53

romaine | cotija | cilantro caesar dressing
corn chips

STARTERS

14OZ EVERYTHING BAGEL PRETZEL

\$15/15.53

italian queso | honey mustard
cinnamon cream cheese

CINNAMON ROLLS \$13/13.46

CHIPOTLE CHILAQUILLES \$15/15.53

avocado | crema | red onions | creamy
chipotle sauce | tortilla chips | over easy eggs

FRENCH TOAST STICKS \$13/13.46

maple syrup | powdered sugar

WINGS

GRILLED JUMBO CHICKEN WINGS

8 for \$14/14.49 - 16 for \$26/26.91

VEGAN TEMPURA

CAULIFLOWER 'WINGS' \$13/13.46

korean bbq - vampire slayer - mango
habanero - buffalo - sriracha honey
sticky thai - louisiana dry rub - honey bbq
garlic parmesan

TOASTS

AVOCADO TOAST \$16/16.56

guacamole | pico de gallo | sunny eggs
queso fresco

FIG & BURRATA TOAST \$17/17.60

garlic bread | arugula | balsamic glaze
add a poached egg 3

BREAKFAST BRUSCHETTA \$17/17.60

prosciutto | herbed ricotta | slow roasted
tomatoes | sunny eggs

STRAWBERRY BALSAMIC \$16/16.56

whipped honey ricotta | fresh thyme
balsamic glaze

GOAT CHEESE PESTO GUAC \$16/16.56

poached eggs | calabrian chili oil | parsley

DILL SMOKED SALMON \$19/19.67

lemon | whole grain mustard | greek yogurt

MIMOSA - SCREWDRIVER BLOODY MARY - GRAZIE LIGHT CHAMPAGNE

\$28 for 2 hours

add titos & prosecco for \$6

one free brunch cocktail with purchase of entree

GREEN OMELETTE \$15/15.53

egg whites | spinach | mushrooms
zucchini | peppers

SHORT RIB HASH \$16/16.56

potatoes | onions | peppers | poached egg
hollandaise

STUFFED FRENCH TOAST \$16/16.56

cream cheese | strawberries | maple syrup
whipped cream

STEAK AND EGGS \$25/25.88

filet | home fries | avocado | hollandaise

HUEVOS RANCHERO SKILLET \$18/18.63

corn tortillas | refried beans | over easy eggs
ranchero sauce | avocado | queso fresco

FARMERS BOWL \$17/17.60

poached egg | hollandaise | roasted root
vegetables | sliced avocado

MEXICAN POWER BOWL \$18/18.63

organic red quinoa | cilantro lime rice | pico de
gallo | guacamole | sunny eggs | black beans
mexican cheese | corn | cotija | chipotle aioli

CHICKEN & RED VELVET WAFFLES

\$21/21.74

southern fried bone in chicken | hot honey

DOUGHNUT FRENCH TOAST \$13/13.46

strawberries | maple syrup

BACON FIG CHICKEN BURGER \$18/18.63

chicken patty | bacon fig jam | crispy bacon
| guacamole | american cheese | over easy egg
chipotle aioli

BREAKFAST BURRITO \$15/15.53

scrambled eggs | mexican cheese | peppers
onions | sausage | bloody mary queso

CLASSIC DOUBLE BURGER \$16/16.56

2 smashed patties | american cheese
lettuce | tomato | onion | special sauce

BRUNCH BURGER \$17/17.60

1/2 pound burger | american cheese | bacon
sunny egg | bacon habanero jam | pretzel bun

ULTIMATE B.E.C. \$16/16.56

scrambled eggs | american cheese | sausage
patty | candied bacon | smashed croissant bun

PANCAKE TACOS \$16/16.56

scrambled eggs | chorizo | bacon habanero
jam | avocado | queso fresco

MAINS

HANDHELDS

DRINKS

BOTTOMLESS

SHOTS

BREAKFAST AT GRAZIE \$7/7.25

irish whiskey and butterscotch liquor, served with an orange juice chaser and a slice of bacon

CINNAMON TOAST CRUNCH \$7/7.25

rumchata and fireball whiskey with a cereal rim

PEANUT BUTTER AND JELLY TIME

\$7/7.25

screwball peanut butter whiskey, blackberry brandy and a splash of heavy cream

REGULAR-ISH \$12/12.42

hot coffee with the best kind of cream and sugar... jameson and baileys! topped with whipped cream and cinnamon

THE WAKE UP CALL \$13/13.46

fresh espresso, rumchata, and kahlua served on the rocks garnished with whipped cream and cinnamon

NUTS FOR ESPRESSO \$14/14.49

fresh espresso, screwball peanut butter whiskey, kahlua, and a splash bailey's, served up, garnished with reese's peanut butter cup

MIMOSA - SCREWDRIVER BLOODY MARY - GRAZIE LIGHT CHAMPAGNE

\$28 for 2 hours

add titos & prosecco for \$6

one free brunch cocktail with purchase of entree

ORANGE YOU THIRSTY \$39/40.37

house made margarita, orange juice, sliced oranges and limes
still feeling parched? add a gran marnier floater for \$7

GREEN TEA ME \$39/40.37

a giant iced peach green tea! jameson, peachtree, sour mix and ginger ale garnished with peach rings

NO DUCKS GIVEN \$39/40.37

white rum, coconut rum, blue curacao, and pineapple juice garnished with cherries and fresh pineapple
floating duck actually given

CHUBBY MARY \$39/40.37

house made bloody mary with your choice of vodka or tequila loaded with all the fixings and topped with our louisiana dry rub

COFFEES

PIZZA

BREAKFAST PIZZA \$17/17.60

prosciutto | home fries | mozzarella | sun dried tomato | sunny eggs

HUNGRY MAN \$18/18.63

smoked brisket | bacon | cheddar jack cheese | onion rings | sunny eggs

MARGHERITA \$16/16.56

tomato | fresh mozzarella | basil

DRUNKEN BURRATA \$18/18.63

prosciutto | burrata | vodka sauce

ANTI-PIZZA \$18/18.63

mozzarella | broccolini | prosciutto | arugula | balsamic glaze | cauliflower crust



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SHARING IS CARING