

# CAST IRON GRILL & BAR'S Famous Champagne Brunch

SATURDAY AND SUNDAY  
18.<sup>99</sup>

ENTRÉES SERVED WITH HOUSE-MADE BRUNCH BREADS AND SEASONAL FRUIT, ALONG WITH YOUR CHOICE OF CHAMPAGNE\* OR SPARKLING CIDER WHILE YOU DINE

## BENEDICTS

SERVED WITH OUR HOUSE BREAKFAST POTATOES

### TRADITIONAL<sup>1,2</sup>

toasted English muffin topped with grilled smoked ham, poached eggs and house-made hollandaise

### SMOKED SALMON<sup>1,2</sup>

toasted English muffin topped with house smoked salmon, poached eggs, red onions, capers and our house-made hollandaise

### UNION STREET<sup>1,2</sup>

toasted English muffin topped with bay shrimp, crab meat, fresh asparagus, poached eggs and our house-made hollandaise



## GRIDDLE & GRILL

UNLESS SPECIFIED, ALL GRIDDLE ITEMS ARE SERVED WITH YOUR CHOICE OF APPLEWOOD SMOKED BACON, PLUMP SAUSAGE, HAM STEAK, LINGUICA, HOT LINKS OR CHICKEN APPLE SAUSAGE

### LEMON RICOTTA BLUEBERRY PANCAKES

three pancakes from hand-made batter folded with fresh ricotta, blueberries and lemon zest served with whipped butter and maple syrup

### BREAD PUDDING FRENCH TOAST

house-made raspberry and chocolate chip bread pudding, dipped in a batter made with brandy, vanilla, and cinnamon; griddle fried and served with powdered sugar and whipped butter. A traditional French toast with Artisan bread may be substituted

### BISCUITS & GRAVY<sup>1,2</sup>

three eggs your way along with a healthy serving of sausage gravy poured over three house-baked buttermilk biscuits

### EGGS, MEAT, & POTATOES<sup>1,2</sup>

three eggs your way with your choice of Applewood smoked bacon, plump breakfast sausage, grilled smoked ham, linguica, hot links, chicken apple sausage or tri-tip steak; served with house breakfast potatoes

### ROAST BEEF HASH<sup>1,2</sup>

slow braised beef, caramelized onions, mushrooms, and garlic; topped with 3 eggs any style, horseradish hollandaise, and pickled sweet peppers

### CHILE VERDE AND GRITS<sup>1,2</sup>

house-made pork chile verde over creamy grits, topped with 3 eggs your way, jack and cheddar cheese, and crispy onions; no breakfast meat choice



## THREE EGG OMELETS<sup>1,2</sup>

ALL OMELETS SERVED WITH HOUSE BREAKFAST POTATOES

### GARDEN OMELET

sautéed spinach, artichoke hearts, roasted red peppers and goat cheese

### BEACH SIDE OMELET

crab meat, bay shrimp, sautéed mushrooms, scallions, cheddar and jack cheese, topped with house-made hollandaise

### BACON, MUSHROOM & SWISS OMELET

crispy Applewood smoked bacon, sautéed mushrooms and Swiss cheese

### BACON, AVOCADO & TOMATO OMELET

crispy Applewood smoked bacon, avocado, fresh diced tomato and sharp cheddar cheese



## CAST IRON CLASSICS

### JAMBALAYA

a brunch size serving of our famous jambalaya featuring shrimp, andouille, bacon, and chicken served in this delta classic with rice

### MOCO-LOCO<sup>1,2</sup>

a true island favorite; fried rice topped with a ½ pound ground sirloin patty, three eggs over-easy and country gravy, definitely "Da Kine". House made brown gravy may be substituted upon request

### GRILLED SALMON<sup>1,2</sup>

a grilled salmon filet is topped with a maple-red wine glaze and fried ginger; served with asparagus and our breakfast potatoes

### CHICKEN FRIED STEAK & EGGS<sup>1,2</sup>

hand-breaded steak, seasoned, fried and topped with our famous country gravy; served with three eggs any way and house breakfast potatoes

### CHICKEN FRIED PORK CHOP & EGGS<sup>1,2</sup>

a 7 oz hand-breaded boneless pork chop, seasoned, fried and topped with our famous country gravy; served with three eggs any way and house breakfast potatoes

### BLATT SANDWICH

bacon, lettuce, avocado, turkey, fresh tomatoes and herb aioli piled high on toasted sour dough; served with choice of regular fries, sweet potato fries or breakfast potatoes

### TRI TIP STEAK 'SANDWICH'<sup>1,2</sup>

8 oz of tender, marinated tri-tip steak is char-grilled and served open-faced on garlic bread; served with choice of regular fries, sweet potato fries or breakfast potatoes

### BREAKFAST SANDWICH

toasted sourdough with scrambled eggs, sharp cheddar cheese, maple-Sriracha aioli, butter lettuce, avocado, and pickled shallots; served with regular or sweet potato fries or breakfast potatoes

### SPICY SKILLET<sup>1,2</sup>

red and green bell peppers, jalapeños, pepper jack cheese, onion, and Louisiana hot sausage; served in a cast iron skillet with fried red potatoes and three eggs your way

### BREAKFAST BURRITO<sup>1,2</sup>

chorizo, scrambled eggs, caramelized onions, red potatoes, spinach, cheddar, jack and queso fresco wrapped up in a flour tortilla and topped with a red chile sauce and sour cream

### SPINACH, BACON & GOAT CHEESE SALAD<sup>1,2</sup>

fresh spinach, Applewood smoked bacon, dried cranberries, avocado, and goat cheese; tossed in a sherry vinaigrette and topped with a poached egg

### FUJI APPLE & GORGONZOLA SALAD

Mixed greens and julienned Fuji apple are dressed with our house made herb-balsamic vinaigrette and topped with gorgonzola cheese, candied walnuts and cucumber; served with your choice of grilled chicken or shrimp, or plain

## FOR THE KIDS 7.<sup>99</sup>

Cheese Omelet with Potatoes

Eggs Any Style; with Bacon, Sausage or Ham

Cast Iron Corn Dogs with Fries

Pancakes (with or without chocolate chips) and Bacon

## SIDES, ETC.

Applewood Smoked Bacon (3 PIECES) 4.<sup>50</sup>

Plump Breakfast Sausage (3 PIECES) 4.<sup>25</sup>

Chicken & Apple Sausage (2 PIECES) 4.<sup>25</sup>

Grilled Ham Steak 5.<sup>25</sup>

English Muffin, White, Wheat or Sourdough toast 1.<sup>00</sup>

18% gratuity will be automatically added to groups of 12 or more

\*Champagne service is the responsibility of your server. The Department of Alcoholic Beverage Control (ABC) requires that we practice reasonable restraint when serving alcoholic beverages

<sup>1</sup>May be served raw or undercooked or contains raw or undercooked ingredients.  
<sup>2</sup>Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# CAST IRON GRILL & BAR'S Famous Champagne Brunch

## BEVERAGES

FOR RECOMMENDATIONS THAT WILL COMPLIMENT YOUR MEAL, OR  
TO VIEW OUR FULL BEVERAGE MENU, PLEASE ASK YOUR SERVER



### BRUNCH COCKTAILS

#### CAST IRON'S FAMOUS BLOODY MARY \$9

Ketel One vodka, house-made Mary mix and veggies;  
a meal in a glass

#### MAIN STREET MARGARITA \$10

Cazadores Reposado, triple sec, fresh lime juice, agave  
nectar, orange juice and a Grand Marnier float

#### BLT BLOODY MARY \$9.50

Who doesn't love bacon? It's a house infused bacon  
vodka with our own Bloody Mary Mix. Garnished with  
a bacon strip, croutons, and a romaine spear

#### RASPBERRY LEMON DROP \$10

Ketel One Citroen vodka, triple sec, fresh lemon juice  
and a Chambord sink; up with a sugared rim

#### PINEAPPLE MOJITO \$10

Bacardi Pineapple Fusion rum muddled with fresh  
mint, lime juice and simple syrup, topped with soda  
water



### CAFFEINATION!

#### IRISH COFFEE \$7.50

Jameson Irish whiskey, sugar, coffee and whipped cream

#### COFFEE & BAILEY'S \$7.50

Bailey's Irish Cream, coffee & whipped cream

#### BOTTOMLESS COFFEE \$2.50

fresh brewed coffee served with cream and sweetener

#### HOT TEA \$2.50

your choice of black, green, raspberry, orange or chai tea

#### ICED TEA \$2.50

refreshing iced tea served with sweeteners



### DRAFT BEER

PINT / 22oz

SEASONAL ROTATING TAPS; <i>Ask your server</i>	\$5.00	\$7.00
ROGUE - DEAD GUY ALE	\$5.00	\$7.00
BLUE MOON	\$5.00	\$7.00
BUD LIGHT	\$4.25	\$6.00
COORS LIGHT	\$4.25	\$6.00
GUINNESS	\$5.00	\$7.00
LAGUNITAS: I.P.A.	\$5.00	\$7.00
SIERRA NEVADA	\$5.00	\$7.00
STELLA ARTOIS	\$5.00	\$7.00
HERETIC: EVIL COUSIN	\$5.00	\$7.00
FIRESTONE WALKER: 805	\$5.00	\$7.00



### HOUSE WINE

*Sycamore Lane - California*

	<u>GLASS</u>	<u>BOTTLE</u>
CHARDONNAY	\$6.50	\$21.00
MERLOT	\$6.50	\$21.00
CABERNET SAUVIGNON	\$6.50	\$21.00
WHITE ZINFANDEL	\$6.50	\$21.00
CHAMPAGNE	\$6.00	\$15.00



### NON-ALCOHOLIC BEVERAGES

#### FOUNTAIN DRINKS \$2.50

Coca-Cola, Diet Coca-Cola, Sprite

I.B.C. Root Beer \$3.50

#### ORANGE JUICE \$3.00 SM / \$4.00 LG

#### HOUSEMADE REFRESHERS \$3.50

Grandma's Lemonade, Cherry Lemonade, Arnold Palmer



ASK US ABOUT CATERING YOUR NEXT EVENT!

