

# CAST IRON GRILL & BAR'S

## Famous Champagne Brunch

### SATURDAY AND SUNDAY

#### 19.<sup>99</sup>

ENTRÉES SERVED WITH HOUSE-MADE BRUNCH BREADS AND SEASONAL FRUIT, ALONG WITH YOUR CHOICE OF COMPLIMENTARY CHAMPAGNE\*, (UP TO 4 GLASSES), 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 any style along with a healthy serving of country gravy poured over three house-baked buttermilk biscuits

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

three eggs any style with your choice from meat selections above; 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; no breakfast meat choice

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

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

#### 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. 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

An 18% service charge will be automatically added to your bill for parties of 12 or more. This service charge is reflected as "Automatic Gratuity" on your receipt.



### 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 any style, definitely "Da Kine". Your choice of country or brown gravy.

#### 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 style 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 style and house breakfast potatoes

#### BLATT SANDWICH

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

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

7 oz tri-tip steak is chargrilled and served open-faced on garlic bread, topped with caramelized onion, shaved parmesan, and arugula dressed with a citrus vinaigrette; 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. Add bacon, ham, or sausage at no charge; served with choice of regular fries, 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 any style

#### 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; add grilled chicken or shrimp at no charge

### FOR THE KIDS 8.<sup>99</sup>

#### Cheese Omelet with Potatoes<sup>1,2</sup>

Eggs Any Style; with Bacon, Sausage or Ham<sup>1,2</sup>

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, Hot Links or Linguica (2 PIECES)	4. <sup>25</sup>
Grilled Ham Steak	5. <sup>25</sup>
English Muffin, Wheat, or Sourdough toast	1. <sup>00</sup>

\*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 \$10.50

#### CAST IRON'S FAMOUS BLOODY MARY

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

#### MAIN STREET MARGARITA

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

#### BLT BLOODY MARY

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

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

#### PINEAPPLE MOJITO

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



### CAFFEINATION!

#### IRISH COFFEE \$8.50

Jameson Irish whiskey, sugar, coffee and whipped cream

#### COFFEE & BAILEY'S \$8.50

Bailey's Irish Cream, coffee & whipped cream

#### BOTTOMLESS COFFEE \$2.75

fresh brewed coffee served with cream and sweetener

#### HOT TEA \$2.75

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

#### ICED TEA \$2.75

refreshing iced tea served with sweeteners



### DRAFT BEER PINT / 22oz

ROGUE - DEAD GUY ALE	\$5.50	\$7.25
BUD LIGHT	\$4.50	\$6.00
COORS LIGHT	\$4.50	\$6.00
LAGUNITAS: I.P.A.	\$5.50	\$7.25
STELLA ARTOIS	\$5.50	\$7.25
HERETIC: EVIL COUSIN	\$5.50	\$7.25
FIRESTONE WALKER: 805	\$5.50	\$7.25

5 SEASONAL ROTATING TAPS  
ASK YOUR SERVER  
"WHAT'S NEW ON TAP?"  
\$6 / \$7.50



### HOUSE WINE

*Sycamore Lane - California*

	<u>GLASS</u>	<u>BOTTLE</u>
CHARDONNAY	\$7.00	\$22.00
MERLOT	\$7.00	\$22.00
CABERNET SAUVIGNON	\$7.00	\$22.00
WHITE ZINFANDEL	\$7.00	\$22.00
CHAMPAGNE	\$6.00	\$18.00



### NON-ALCOHOLIC BEVERAGES

#### FOUNTAIN DRINKS \$2.75

Coca-Cola, Diet Coca-Cola, Sprite

#### I.B.C. ROOT BEER \$3.50

#### ORANGE JUICE \$3.25 SM / \$4.25 LG

#### HOUSEMADE REFRESHERS \$3.50

Grandma's Lemonade, Cherry Lemonade, Shirley Temple, Arnold Palmer

ASK US ABOUT CATERING YOUR NEXT EVENT!

