

# 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

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

### SMOKED SALMON

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

### UNION STREET

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

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

### EGGS, MEAT, & POTATOES

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

chunks of slow roasted beef seared on the griddle with potatoes, onions, and peppers, topped with three eggs of your choice; no breakfast meat choice

### CHILE VERDE AND GRITS

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

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

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

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

### CRAB & BAY SHRIMP LOUIS

crab & bay shrimp, avocado, cucumber, hardboiled egg, Boston lettuce and our spicy meyer lemon dressing

### CHICKEN FRIED STEAK & EGGS

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

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



## SANDWICHES AND SUCH

### 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'

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

### MONTE CRISTO

turkey, ham, and fontina cheese dipped in sweet batter and griddle fried; served with breakfast potatoes and house-made raspberry-rum preserves

### SPICY SKILLET

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

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



## FOR THE KIDS \$6.<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>25</sup>

Plump Breakfast Sausage (3 PIECES)

\$4.<sup>00</sup>

Chicken & Apple Sausage (2 PIECES)

\$4.<sup>00</sup>

Grilled Ham Steak

\$5.<sup>00</sup>

English Muffin, White, Wheat or Sourdough toast

\$1.<sup>00</sup>

# 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;<br><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!

