

CRAFT GRILL BREAKFAST CLUB

BRUNCH EVERY DAY 7AM - 2PM

but first, COFFEE!

ESPRESSO - DOUBLE SHOT	1.49
EXTRA SHOT ESPRESSO	.69
NITRO COFFEE Nitrogen infused, slow steeped, cold brewed coffee	5.99
CAFFE LATTE	2.99 3.99
FLAVORED CAFFE LATTE Regular Vanilla, Sugar-Free Vanilla, Regular Caramel or Sugar-Free Caramel, Hazelnut, Peppermint, Gingerbread or Irish Cream	3.49 4.69
CHAI LATTE	3.29 4.29
CAPPUCCINO	2.99 3.99
FLAVORED CAPPUCCINO Regular Vanilla, Sugar-Free Vanilla, Regular Caramel or Sugar-Free Caramel, Hazelnut, Peppermint, Gingerbread or Irish Cream	3.49 4.69
CAFFE AMERICANO	2.99 3.99
CAFFE MOCHA	3.49 4.29
HOT COCOA	2.49 3.49
HOT TEA	2.29
ICED BREWED COFFEE / ICED BREWED TEA	2.79
ICED LATTE / ICED CHAI LATTE	3.29
ICED FLAVORED LATTE Caramel or Mocha	3.99
ICED FLAVORED FRAPPE CAPPUCCINO Vanilla, Caramel or Mocha	4.99
EXTRA SHOT SYRUP Regular Vanilla or Sugar-Free Vanilla, Regular Caramel or Sugar-Free Caramel, Hazelnut, Peppermint, Gingerbread or Irish Cream	.59
EXTRA WHIPPED CREAM	.49
COFFEE LIQUEUR ADDITIONS Kahlua (coffee flavored liqueur), Baileys (Irish cream liqueur), or Frangelico (hazelnut liqueur) - not to-go	3.50
COFFEE WHISKEY ADDITION Jameson - blended Irish whiskey - not available in to-go coffee drinks	4.00
DAIRY-FREE ALTERNATIVES no extra charge for almond milk (dairy-free) or oat milk (dairy-free & nut-free)	

BRUNCH SIPPIN'

MIMOSA / BLUSHING MIMOSA (ORANGE & PINEAPPLE JUICE, GRENADINE)	3.00
FLAVORED MIMOSA BLACKBERRY MINT, STRAWBERRY KIWI, LEMONGRASS PASSIONFRUIT, OR APPLE PEAR	3.75
HOUSE BLOODY MARY	4.00
CRAFT GRILL BLOODY MARY; HORSERADISH ROOT INFUSED TITO'S TEXAS VODKA	5.50
GLASS OF HOUSE WINE - CABERNET, MERLOT, CHARDONNAY OR PINOT GRIGIO	6.00
PEACH TARRAGON SANGRIA / BLACKBERRY SAGE SANGRIA	8.00
LAMARCA PROSECCO	11.00

BREAKFAST BREWSKIS

BUD LIGHT / COORS LIGHT / MILLER LITE / BUDWEISER / MICHELOB ULTRA	3.75
SHINER BOCK / LIVE OAK HEFEWEIZEN / HEINEKEN 0.0 NON-ALCOHOLIC	4.75
DESCHUTES FRESH SQUEEZED IPA	6.50
EASTCIDERS BLOOD ORANGE CIDER / EASTCIDERS PINEAPPLE CIDER	6.00

LIGHT REFRESHMENTS

COFFEE, TEA, SOFT DRINKS - FREE REFILLS	2.79
MILK, JUICE, BOTTLED WATER (PERRIER OR DASANI) - 10 OZ OR 16 OZ - NO FREE REFILLS	2.79 3.79

CRAFT GRILL CLASSICS!

CHEF TIP!

You can substitute Smoked Gouda Cheese Grits or Small Cup of Fresh Fruit for House-Fried Potatoes. You can substitute Toast or English Muffin for Buttermilk Biscuit. You can add Crumbled Sausage for \$1.

AVOCADO TOAST	8.99
2 Toasted Slices of Multi-Grain Bread topped with Mashed Avocado, Tomato Slices, Crumbled Bacon, Cotija Cheese, 2 Poached Eggs, Crushed Red Pepper Flakes	

B.D.B.	7.99
2 Eggs Your Way, Choice of: Bacon, Sausage Links or Patty, or Canadian Bacon, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs, Buttermilk Biscuit with Whipped Honey & Cinnamon Butter (This dish can also be prepared for to-go on two buttermilk biscuits, two English muffins, two slices of toast or two flour tortillas.)	

BISCUITS & GRAVY PLATE	8.99
2 Buttermilk Biscuits, Sawmill Bacon Gravy, Choice of: Bacon, Sausage Links or Patty, or Canadian Bacon, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs. (Add 2 eggs your way for \$3.99)	

BUFFALO RANCH CHICKEN 'N BISCUITS	12.99
2 split Buttermilk Biscuits, mild Cheddar, Buffalo Sauce Chicken, Ranch Dressing, served with House Fried Potatoes with Onion, Bell Pepper and Fresh Herbs	

CHICKEN 'N BISCUITS PLATE	9.99
2 Split Buttermilk Biscuits topped with Mississippi Come-Back Sauce, Fried Chicken Tenders topped with Sawmill Bacon Gravy, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs	

TEXAS MILLIONAIRE BLT BISCUITS	7.99
2 split Buttermilk Biscuits, Mild Cheddar, Mississippi Come-Back Sauce, Tomato, Mixed Greens, Texas Millionaire Bacon created with Brown Sugar and Crushed Red Pepper Flakes. (Add 2 eggs your way for \$3.99)	

CHICKEN 'N WAFFLE	13.99
Belgian Waffle topped with Spicy Fried Chicken Tenders (Add 1 egg for \$1.99)	

CHICKEN FRIED STEAK & EGGS	15.99
Hand-Battered Chicken Fried Steak, Sawmill Bacon Gravy, 2 Eggs your way, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs, Buttermilk Biscuit with Whipped Honey & Cinnamon Butter	

CHEESY DAWG	9.99
Split Croissant with Alabama White BBQ Sauce, Lettuce, Sliced Tomatoes, Deep-Fried Andouille Sausage Links topped with Smoked Gouda & Pickled Jalapeno Pimento Cheese, served with House-Fried Potatoes. (A non-meat alternative; replace the sausage with Fried Green Tomatoes)	

FRIED GREEN TOMATOES	6.99
Flour-dusted, deep-fried and sprinkled with spices, served half a dozen to a plate with Mississippi Come-Back Sauce	

GRILLED CHEESE SANDWICH	5.99
3 Cheese Blend; American, Cheddar & Provolone, plus your choice side	

JAIME'S HASH	11.99
Personal Skillet Fried House Potatoes, Connie's Queso, Cheddar, Pico de Gallo, Smoked Brisket, 1 Egg your way	

JEUX'S CRAB CAKES	15.99
3 Jumbo Lump Crab Cakes topped with Pico de Gallo & drizzled with Mississippi Come-Back Sauce & Creamy Cilantro	

RAFAELA'S CHILAQUILES	10.99
Eggs done your way, house-fried tortilla chips, house-made tomatillo salsa verde, cheddar cheese, cotija cheese, pico de gallo, cilantro, avocado, sour cream. Like to add bacon, sausage patty, sausage link or brisket? Just ask your server, and they can be added for extra charge. (An alternative version is to replace the salsa verde with our salsa fresca roja.)	

CRAFT GRILL EGGS BENADICTION!

BISCUITS & SAUSAGE BENEDICT	9.99
1 Split Buttermilk Biscuit, 2 Sausage Patties, 2 Poached Eggs, Sawmill Bacon Gravy topped with Sausage, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs	
BREAKFAST CLUB BENEDICT	10.99
1 Split & Toasted English Muffin, 2 Grilled Canadian Bacon Slices, 2 Poached Eggs, Cajun Hollandaise Sauce, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs	
CHICKEN 'N WAFFLE BENEDICT	12.99
1 Waffle Split, 2 Fried Chicken Tenders, 2 Poached Eggs, Cajun Hollandaise Sauce, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs	
CONNIE'S QUESO BENEDICT	10.99
1 Split & Toasted English Muffin, Lightly Grilled Tomatoes, Chopped Avocado, 2 Grilled Canadian Bacon Slices, 2 Poached Eggs, Connie's Queso, Pico de Gallo, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs	
FRIED GREEN TOMATO & CRAB CAKES BENEDICT	16.99
2 Grilled Crab Cakes, 2 Fried Green Tomatoes, 2 Poached Eggs, Roasted Tomato Confit, Remoulade Sauce, Cajun Hollandaise Sauce, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs	
SAVANNAH SPECIAL BENEDICT	13.99
1 Split Buttermilk Biscuit, Smoked Gouda Pimento Cheese, Smoked Pulled Pork with Dr. Pepper BBQ Sauce, 2 Poached Eggs, Cajun Hollandaise Sauce, House-Fried Potatoes with Onion, Bell Pepper and Fresh Herbs	

CHEF TIP!

You can substitute Smoked Gouda Grits or Small Cup of Fresh Fruit for the House Fried Potatoes, if you like!

CRAFT GRILL OMELET'S GO!

CHEESE ONLY OMELET	10.99
Mild Cheddar, Salsa Fresca, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs, Buttermilk Biscuit with Whipped Honey & Cinnamon Butter	
COD'S CHEESESTEAK OMELET	12.99
Grilled Shaved Ribeye Steak, Grilled Bell Peppers, Jalapeños & Onions, Connie's Queso, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs, Buttermilk Biscuit with Whipped Honey & Cinnamon Butter	
GARDEN DISTRICT OMELET	10.99
Sautéed Spinach, Mushrooms, Onions & Asparagus, Mild Cheddar, Salsa Fresca, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs, Buttermilk Biscuit with Whipped Honey & Cinnamon Butter	
SMOKED BEEF BRISKET OMELET	15.99
Smoked In-House Brisket, Texas Barbecue King Sauce, Shredded Mild Cheddar Cheese, Connie's Queso, House Fried Potatoes with Onion, Bell Pepper & Fresh Herbs, Buttermilk Biscuit with Whipped Honey & Cinnamon Butter	
ADD-ON 3 BACON STRIPS, 2 SAUSAGE PATTIES, 2 SAUSAGE LINKS OR 3 SLICES OF CANADIAN BACON	2.99

CHEF TIP!

You can substitute Smoked Gouda Grits or Small Cup of Fruit for the House Fried Potatoes, if you like!

CRAVING SOMETHING SWEET!

1 BELGIAN WAFFLE	7.99
Your Choice of Toppings: Seasonal Berries, Sliced Bananas or Cinnamon Apples, Powdered Sugar & Whipped Cream.	
2 SLICES OF CHALLAH BREAD FRENCH TOAST	7.99 8.99
Your Choice of Toppings: Seasonal Berries, Sliced Bananas or Cinnamon Apples, Powdered Sugar & Whipped Cream. (Make it Stuffed French Toast by adding Hazelnut-Cocoa, Caramel or Chocolate Sauce for \$1 more!)	
DEEP-FRIED FRENCH TOAST	7.99
Thick sliced sourdough bread deep-fried and covered with powdered sugar and served with our Whipped Honey and Cinnamon Butter. (Make it Stuffed French Toast by adding Hazelnut-Cocoa, Caramel or Chocolate Sauce for \$1 more!)	
3 SWEET CREAM BUTTERMILK PANCAKES	7.99 8.99
Your Choice of: Blueberries, Sliced Bananas, Cinnamon Apples or Chocolate Chips, Powdered Sugar & Whipped Cream. (Make it Stuffed Pancakes by adding Hazelnut-Cocoa, Caramel or Chocolate Sauce for \$1 more!)	
ADD SPRINKLE OF CANDIED PECANS	.99

À LA CARTE!

1 EGG	1.99
2 EGGS	3.99
1 BUTTERMILK BISCUIT, 1 ENGLISH MUFFIN OR 2 SLICES OF TOAST	1.99
1 PANCAKE Comes with Powdered Sugar & Whipped Cream	2.99
1 FRENCH TOAST SLICE Comes with Powdered Sugar & Whipped Cream	3.99
ADD TOPPINGS FOR PANCAKE, WAFFLE OR FRENCH TOAST Seasonal Berries, Sliced Bananas, Cinnamon Apples or Chocolate Chips	.99
3 BACON STRIPS / CANADIAN BACON SLICES / 2 SAUSAGE LINKS OR PATTIES	2.99
HOUSE FRIED POTATOES WITH ONION, BELL PEPPER, FRESH HERBS / SMOKED GOUDA GRITS / FRESH FRUIT	3.99
ADD AVOCADO	1.49
ADD CONNIE'S QUESO	1.49

Craft Grill Catering Services!

Let Craft Grill Breakfast Club cater YOUR next event!

We close the Breakfast Club every day at 2 pm, and it is available for catering events anytime after 3:00 p.m.

There are no room rental fees, and your event will be the only one booked for the day, which means you can get there early and decorate to your heart's content! We have very low required minimum charges for Food & Beverage, as well. Please call us for more information at Craft Grill's main number: **281-255-2396**.

We can also deliver fully catered buffets for you within our local delivery area in our custom Craft Grill Catering van. We can supply as much or as little help as you require.

Plus, we also have for large events; our custom-built Craft Grill 'Barbecue Beast' trailer! Everything needed for off-site cooking and then some!

Check out photos of recent events, and photos of both the Craft Grill Catering van & the 'Barbecue Beast' trailer' on our Craft Grill Facebook & Instagram pages, and on our new Craft Grill Breakfast Club pages, too!