

CAST IRON GRILL & BAR'S

Famous Champagne Brunch

SATURDAY AND SUNDAY

\$22.99

ENTRÉES SERVED WITH HOUSE-MADE BRUNCH BREADS AND SEASONAL FRUIT, ALONG WITH YOUR CHOICE OF COMPLIMENTARY MIMOSAS*, (UP TO 4 GLASSES), OR SPARKLING CIDER WHILE YOU DINE. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR SENSITIVITIES YOU MAY HAVE.

BENEDICTS^{1,2}

served with diced red potatoes

TRADITIONAL

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

SMOKED SALMON

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

UNION STREET

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

GRIDDLE & GRILL

unless specified, all griddle items are served with your choice of applewood smoked bacon, sausage, ham steak, linguica, hot links, or chicken apple sausage

PANCAKES YOUR WAY

choose from Traditional or Lemon Ricotta Blueberry Pancakes; served with maple syrup and whipped butter

TRADITIONAL FRENCH TOAST

thick cut sourdough dipped in a batter made with brandy, vanilla, and cinnamon; griddle fried and served with powdered sugar, whipped butter and maple syrup

EGGS, MEAT, & POTATOES^{1,2}

three eggs any style with your choice from meat selections above; served with house breakfast potatoes

THREE EGG OMELETS^{1,2}

all omelets served with diced red potatoes

PHILLY CHEESESTEAK OMELET

thin sliced tri-tip with sautéed bell peppers, onions, mushrooms, and Swiss cheese

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

SIDES, ETC.

Applewood Smoked Bacon (3 pieces)	4. ⁹⁹
Breakfast Sausage (3 pieces)	4. ⁹⁹
Chicken Apple Sausage, Hot Links, or Linguica (2 pieces)	5. ⁹⁹
Grilled Ham Steak	5. ⁹⁹
Grits	3. ⁹⁹
English Muffin, Wheat, or Sourdough toast	1. ⁰⁰

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

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^{1,2}

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

BLATT SANDWICH

crispy bacon, warm turkey, sliced tomatoes, butter lettuce, and avocado on lightly toasted sourdough with herb aioli; served with choice of regular fries, sweet potato fries, or diced red potatoes

TRI TIP STEAK ‘SANDWICH’^{1,2}

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 diced red potatoes

FUJI APPLE GORGONZOLA SALAD

mixed greens are tossed with julienned Fuji apples, gorgonzola cheese, cucumber, and candied walnuts, in a balsamic vinaigrette, served with your choice of grilled chicken breast or shrimp

GRILLED SALMON^{1,2}

topped with a maple-red wine glaze and fried ginger; served with asparagus and diced red potatoes

SPICY SKILLET^{1,2}

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

BREAKFAST SANDWICH

applewood smoked bacon, fried tomatoes, avocado, cheddar cheese, an egg any style and Sriracha maple aioli served on sliced sourdough; served with choice of regular fries, sweet potato fries, or diced red potatoes

BREAKFAST BURRITO^{1,2}

your choice of chorizo, bacon, or breakfast sausage, with scrambled eggs, caramelized onions, diced red potatoes, spinach, cheddar, jack, and queso fresco wrapped up in a flour tortilla and topped with a red chile sauce and sour cream

CHICKEN FRIED STEAK & EGGS^{1,2}

a hand-breaded steak, fried crispy, and topped with our country gravy; served with three eggs any style and house breakfast potatoes

CHICKEN FRIED PORK & EGGS^{1,2}

a hand-breaded pork cutlet, fried crispy, and topped with our country gravy; served with three eggs any style and house breakfast potatoes

FOR THE KIDS 8.⁹⁹

Cheese Omelet with Potatoes^{1,2}

Scrambled eggs with Bacon, Sausage or Ham^{1,2}

Cast Iron Corn Dogs with Fries

Pancakes (with or without chocolate chips) and Bacon

An 18% service charge will be automatically added to your bill for parties of ten or more. This service charge is reflected as “Automatic Gratuity” on your receipt. The skills of our kitchen staff are as important as the quality of the table service provided. We have changed our gratuity policy for tables of ten or more so that we can distribute compensation more equally to our entire staff.

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 \$11.50

MANGO SANGRIA Sycamore Lane White Zinfandel and Korbel brandy mixed with mango purée, peaches, lime, and oranges; topped with champagne
Add a mango sink to your champagne for \$5.50

CRISP APPLE SANGRIA Wooden Valley Sauvignon Blanc with brandy, Absolut citron, fresh apples, agave, mint and sparkling apple cider

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? House infused bacon vodka with our own Bloody Mary Mix. Garnished with a bacon strip, croutons, and a romaine spear

FRENCH PEAR MARTINI Absolut Pears vodka, St. Germain Elderflower liqueur; topped with champagne and garnished with a lemon twist

BOURBINI Bulleit bourbon, peach liqueur, and peach bitters, topped with champagne and fresh mint



CAFFEINATION!

IRISH COFFEE \$9.00
Jameson Irish whiskey, sugar, coffee, and whipped cream

COFFEE & BAILEY'S \$9.00
Bailey's Irish Cream, coffee, and whipped cream

BOTTOMLESS COFFEE \$3.25
fresh brewed coffee served with cream and sweetener

HOT TEA \$3.25
your choice of black, green, raspberry, orange or chai tea

ICED TEA \$3.25
refreshing iced tea served with sweeteners



DRAFT BEER PINT / 22oz

BUD LIGHT \$6.00 \$7.50

COORS LIGHT \$6.00 \$7.50

STELLA ARTOIS \$6.00 \$7.50

HERETIC: EVIL COUSIN \$6.00 \$7.50

FIRESTONE WALKER: 805 \$6.00 \$7.50

7 SEASONAL
ROTATING TAPS
ASK YOUR SERVER
"WHAT'S NEW ON TAP?"
\$7.50 / \$9.00



HOUSE WINE

Sycamore Lane - California

	<u>GLASS</u>	<u>BOTTLE</u>
CHARDONNAY	\$7.50	\$25.00
MERLOT	\$7.50	\$25.00
CABERNET SAUVIGNON	\$7.50	\$25.00
WHITE ZINFANDEL	\$7.50	\$25.00
CHAMPAGNE (Stanford Brut)	\$7.50	\$25.00



NON-ALCOHOLIC BEVERAGES

FOUNTAIN DRINKS \$3.25

Coca-Cola, Diet Coca-Cola, Sprite

I.B.C. ROOT BEER \$4.00

ORANGE JUICE \$3.50 SM / \$4.25 LG

HOUSEMADE REFRESHERS \$3.75

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

ASK US ABOUT CATERING YOUR NEXT EVENT!



* 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