



Join us for Brunch 9am - 3pm  
Saturday & Sunday!

## STARTERS

Pommes Frites 5  
with dipping sauce <sup>g</sup>

Poutine 8  
house fries with gravy &  
cheese curds <sup>g</sup>

Grilled Artichoke 4  
with fresh oregano aioli <sup>g</sup>

Grace Deviled Eggs 4  
eggs stuffed with salmon,  
sour cream & herbs

Ham & Cheese Croquettes 5  
ham, leek and manchego cheese  
with apricot mustard sauce

## SALADS

Green Goddess House Salad 6  
fresh greens, pickled fennel  
and radish with creamy green  
goddess dressing <sup>g</sup>

Classic Cobb Salad 12  
chicken, egg, blue cheese, bacon, tomato,  
avocado, shredded romaine, red wine  
vinaigrette <sup>g</sup>

Warm Frisée and Poached Eggs 11  
with lardons and mustard vinaigrette  
& grilled bread\*

Spinach Salad 9.5  
with orange, olives, feta,  
red wine vinaigrette & grilled bread  
(Add a 6oz salmon filet. 6)

Classic Caesar 10  
romaine, caesar dressing, shaved parmesan,  
garlic croutons & anchovy\*

Seared Albacore Salad 12  
seckle pear, radicchio, frisee, pear  
vinaigrette\*

## SANDWICHES

sandwiches are served with your  
choice of pommes frites, side salad  
(or soup \$2, poutine \$3)

BBQ Pulled Pork 10  
Smoked pork, Grace barbeque sauce,  
coleslaw & cilantro on a kaiser bun

Grilled Ham & Beecher's Cheddar 8  
with onion chutney

Meatball Hero 11  
classic italian meatballs, marinara,  
grilled peppers & parmesan cheese

B.L.T. 9  
double-smoked bacon, slow  
roasted tomatoes, butter lettuce,  
on grilled sourdough

Grilled Chicken Sandwich 10  
báhn mi inspired, marinated grilled  
chicken breast, aioli, carrot ginger slaw,  
jalapeño, cilantro & butter lettuce

Eggplant & Goat Cheese Sandwich 10  
grilled eggplant, charred peppers, goat  
cheese spread & arugula on a ciabatta

## SOUPS

Tomato Basil 5 <sup>g</sup>  
Creamy Parsnip 5 <sup>g</sup>  
add bread \$1

## KIDS 5.5

(for our friends 10 and under)

Mac & Cheese  
so tasty, adults will  
steal it from the kids

Kid Slider  
two mini-burgers  
with pommes frites

Grilled Cheese Sandwich  
with pommes frites

Noodles & Meatballs

Seasonal Fruit Bowl

## GRASS-FED BURGERS

Custom Built - By You  
We understand that building  
a burger is intensely personal.  
Take our standard burger and  
make it what you need it to be.  
We'll take it from there.

The Standard 10  
grass-fed beef, lettuce, roasted  
tomato, shaved red onion, aioli

## Add-Ons 1

Bacon  
Fried Egg  
Avocado  
Sautéed Mushroom  
Homemade Onion Chutney  
Caramelized onions  
Beecher's cheddar  
Blue Cheese  
Swiss Cheese

Sauce Substitutes  
House-made BBQ  
Ranch (Yes, Ranch)  
Aleppo Pepper

## ENTRÉES

Grilled Flat Iron Steak Frites 16  
chimichurri, wilted spinach, served  
with pommes frites <sup>g\*</sup>

Mac & Four Cheeses 12  
penne pasta, parmesan, gruyere,  
fontina and beecher's cheddar, sage  
& oregano

Pan Seared Salmon 17  
quinoa cakes & red onion  
cucumber salad, and fresh herbs

Pan Roasted  
Chicken Breast 15  
brussel sprouts, apples,  
grilled onions, polenta cake

Linguini Carbonara 13  
with egg, double smoked bacon,  
garlic & spinach \*

Quinoa Cakes and Grilled Vegetables 12  
quinoa cakes, grilled eggplant & slow  
roasted tomatoes with pomegranate  
molasses sauce

g= can be ordered gluten free. \*consuming raw or under cooked meat, fish, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. but honey badger don't care.

## SPECIALTY NIGHTS TO REMEMBER

Happy Hour Monday - Friday  
From 3pm to 6pm

\$1 off all starters  
Beer, Wine & Cocktails

Tuesday Half-Off Bottle Wine  
Beginning at 5pm

Tuesday should be allowed to  
have *some* meaning, after all.

### WHITE WINE

White Blends	gl	btl
CMS White	9	32
Conundrum		45
Waterbrook Melange Blanc	9.5	35
Pinot Gris		
Columbia Valley	9	28
Chardonnay		
Abeja*		65
La Crème	11	35
Savignon Blanc		
Mohua	9	36
Other Whites		
Cline Viognier	8	28
Alamos Torrontes	7.5	26
Domaine de Pouy	8	29
Sparkling		
Mionette Prosecco	8	30
Chandon Rose		45
Veuve Clicquot*		80

### BEER

Amstel Light Pilsner	3.5
Bitburger Pilsner	4.25
Blue Moon	3.75
New Belgium Trippel	4.25
Rogue Dead Guy Ale	4.5
Full Sail Amber	3.75
Anchor Steam Amber	4.5
Laguinitas IPA	4
Deschutes Porter	3.75
Hale's Pale Ale	4.25
Strongbow Cider	3.75

### MORE

Soft Drinks	2.5
San Pellegrino	2.95
Milk	2
Martinelli's	3
Juice	2.5

### RED WINE

Red Blends	gl	btl
CMS Red	9	32
Cabernet Sauvignon		
Novelty Hill		50
Mariette	14	52
Malbec		
Alamos	8	28
Pinot Noir		
Argyle		45
Belle Glos Meomi		45
Primarius		40
Cabernet Franc		
Tamarak Cellars*		50
Merlot		
Januik*		48
Novelty Hill	10.5	40
Other Reds		
Ergo Temperanillo	9	32
Tamarak Cellars Syrah		45
Rosé		
JLC		28

### COCKTAILS

Lemon Drop 9.5	kettle one vodka, lemon juice & simple syrup
Cosmopolitan 9.5	kettle one vodka, cranberry juice, cointreau, lime juice
Bloody Mary 9.5	demitri's bloody mary mix, vodka, pickled veggies
Scratch Margarita 9.5	hornito's tequila, muddled lemon & lime juice, cointreau
Whiskey Sour 9.5	maker's mark bourbon, lemon juice, simple syrup
Pomegranate Belinni 9.5	mionette prosecco, pomegranate juice, cointreau
French Seventy-Five 9.5	bombay sapphire, mionette prosecco, lemon juice

please note: there is a \$12 per bottle corkage fee for those choosing to bring their own wine.  
warning: avoid alcohol during pregnancy. alcohol use during pregnancy may cause birth defects  
such as fetal alcohol syndrome. wines denoted by \* do not apply to 1/2 priced wine night 9.4.11