

RESTAURANT WEEK

BRUNCH

three courses | \$35

1ST COURSE

select one —

STARTER

Lobster Rolls + \$5

GLASS OF CG WINE (6oz)

CG IPA PINT

MIMOSA

2ND COURSE

select one —

FEATURE

Steak Frites & Eggs + \$10

OMELET OR BENEDICT

HANDHELD

SALAD OR BOWL

(with choice of protein)

3RD COURSE

select one —

ANY DESSERT

COFFEE

GLASS OF CG WINE (6oz)

MIMOSA

HOT TEA

CHEF
GEOFF'S

BRUNCH

Starters

RICOTTA DONUTS
cinnamon sugar, lemon curd,
raspberry sauce 12 v

LITTLE CHEDDAR BISCUITS
pickled fresno pimento cheese,
country ham 11

LOBSTER ROLLS
pickled ginger aioli, cabbage,
housemade sesame buns 22

GUMBO
shrimp, crab, andouille sausage,
grilled chicken, rice, filé 13

HUMMUS
stonefruit chutney, sumac,
chili oil, flatbread 14

BRUSSELS SPROUTS
arbol chili crisp, virginia peanuts,
pickled red onion, avocado crema 15

CLAM CHOWDER
bacon, potato, cream 13

WINGS
buffalo or mumbo sauce,
house ranch 15

SMOKED SALMON TOAST
lemon herb cream cheese,
capers, pickled onion, dill 16

Salads & Bowls

CLASSIC CAESAR
garlic croutons, parmesan 14

THE ORIGINAL GREEK
romaine, feta, olives, cucumbers, red onion,
pepperoncini, pita croutons, red pepper 14 v

CADILLAC
romaine, poblano relish, avocado,
cornbread croutons, spicy caesar dressing 16

ANDES POWER BOWL
quinoa, sweet potatoes, local kale, red cabbage,
avocado, pumpkin seeds, sweet drop peppers,
goat cheese, cumin & lime vinaigrette, aji verde 16 v, gf

TUNA POKE BOWL*
rice, mixed greens, mango, avocado, jalapeños, cilantro,
corn, sesame seeds, sweet chili aioli, lime ponzu 28

SUPER KALE BOWL
local kale, shaved brussels, red cabbage, quinoa,
pecan granola, pumpkin seeds, carrots, dried
cranberries, goat cheese, lemon poppyseed dressing 16 v

Add-Ons —

Grilled Marinated Chicken or Chili Crunch Tofu 10

Lemon Garlic Shrimp, Calamari or Seared Salmon 14

Omelets & Benedicts

served with crispy breakfast potatoes and garden greens

CHEESE OMELET
cave aged cheddar cheese, chives 19 v

BACON OMELET
bacon, gruyère cheese, chives 21

WILD MUSHROOM OMELET
goat cheese, fresh herbs 21 v

CLASSIC BENEDICT*
english muffin, country ham,
poached eggs, hollandaise 22

SMOKED SALMON BENEDICT*
english muffin, poached eggs, pickled onion,
caper hollandaise, everything spice 24

Sides

MEAT
thick-cut bacon or
country ham 11

CRISPY FINGERLINGS
romesco sauce 9 v

LITTLE GEM CAESAR
gremolata, parmesan 10

THREE EGGS*
any style 11 gf

Features

FRENCH TOAST
crème anglaise, fresh berries,
whipped cream, maple syrup 16 v

THREE EGG BREAKFAST*
eggs cooked to order, fingerling potatoes,
toast and choice of protein:
thick cut bacon, chorizo, or ham 23

STEAK FRITES & EGGS*
8^{oz} dry aged skirt steak, au poivre sauce,
gem salad, caesar fries 34

CHICKEN & WAFFLES
fried buttermilk chicken, chili butter, maple syrup 22

AVOCADO TOAST*
fried egg, tomato, red onion,
pickled fresno, garden greens 17 v

RIGATONI ALLA VODKA
creamy vodka tomato sauce, fresh burrata 24 v

CHICKEN MILANESE
arugula, shaved parmesan,
lemon butter, extra virgin olive oil 23

BIG SHRIMP & GRITS
heirloom grits, geoff's creole sauce 28

Handhelds

choice of fries, sweet potato fries, or balsamic greens

CG BURGER*
bacon, cheddar, lettuce,
tomato, onion, 1k sauce 20

FISH TACOS
mahi mahi, avocado,
slaw, grilled pineapple
salsa, cilantro 24

THE BEST BLT
thick cut bacon, tomato,
lettuce, mayo, rustic bread 18
avocado +4 fried eggs +5
grilled chicken +7

HAMBURGER FRANÇAIS*
wild mushrooms, gruyère,
au poivre sauce,
housemade sesame bun 21

CRISPY TOFU SANDWICH
charred scallion aioli, slaw,
pickled fresno relish,
vegan kaiser bun 19 vn

GRILLED CHICKEN SANDWICH
sun-dried tomato pesto,
provolone, arugula,
housemade focaccia 20

Please alert your server to any food allergies before ordering

gf - no added gluten v - vegetarian vn - vegan

A 5% Service Fee will be added to your bill to cover increased operational expenses from I-82. This is not a tip. See www.chefgeoff.com/I82 for more information.

*These items may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. Please alert your server to any food allergies before ordering.

BOTTOMLESS

Mimosas, Bloody Marys, Tropical Spritzes, 0% Proof Cocktails, Yuengling, Sangria

\$25
per person | 90 min