

RESTAURANT WEEK

BRUNCH

three courses | \$35

1ST COURSE

select one —

STARTER

Lobster Mac & Cheese + \$10

GLASS OF CG WINE (6oz)

CG IPA PINT

MIMOSA

2ND COURSE

select one —

FEATURE

Steak & Eggs + \$10

OMELET OR BENEDICT

HANDHELD

Lobster Roll + \$10

SALAD OR BOWL

(with choice of protein)

3RD COURSE

select one —

ANY DESSERT

COFFEE

ESPRESSO or CAPPUCCINO

GLASS OF CG WINE (6oz)

MIMOSA

AFFOGATO

HOT TEA

CHEF GEOFF'S West End

Brunch

STARTERS

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

SEASONAL FRUIT PLATE
basil honey, bee pollen 10 v

ADONIS BOWL
greek yogurt, acai, berries,
basil honey, chia seeds,
coconut pecan granola 13 v

SUNSHINE BOWL
coconut chia overnight oats,
pineapple, mango, banana, kiwi 15 vn, gf

FRIED GREEN TOMATOES
avocado, remoulade, corn relish 14 v

GUACAMOLE
poblano corn relish, queso fresco,
tajin plantain chips 17 v

LOBSTER MAC & CHEESE
housemade campanelle pasta 24

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

BRUSSELS
parmesan, grilled lemon,
caesar, gremolata 14

WINGS
honey sriracha, bbq,
or buffalo, ranch 15

SALADS & BOWLS

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

SPINACH SALAD
bacon, apples, blue cheese, shaved celery,
dried cranberries, candied pretzel streusel,
lemon poppyseed vinaigrette 15 v

CLASSIC CAESAR
garlic croutons, parmesan 14

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

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

SHAWARMA BOWL
quinoa, greens, hummus, feta, cucumber, tomato,
pickled red onion, olives, tzatziki, sumac 16 v, gf

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

ADD-ONS —

Garlic & Herb Chicken or Spicy Tofu 10
Crispy Calamari, Shrimp, Salmon, or Steak* 14

OMELETS & BENEDICTS

served with crispy breakfast potatoes and garden greens

CHEESE OMELET
cave aged cheddar cheese, chives 19 v

LOBSTER OMELET
cave aged cheddar, corn,
sweet baby peppers, fresh herbs 28

CLASSIC BENEDICT*
english muffin, canadian bacon,
poached eggs, hollandaise 22

FLORENTINE BENEDICT*
spinach, roasted tomato, english muffin,
poached eggs, hollandaise 22 v

TRUFFLED MUSHROOM OMELET
cave aged cheddar, fresh herbs 21 v

FEATURES

RED VELVET WAFFLE
vanilla mascarpone cream, maple syrup 15 v

AVOCADO TOAST*
8-minute egg, multigrain bread, pickled fresno,
onion, furikake, chili crunch, garden greens 17 v

STEAK & EGGS*
three cooked to order eggs,
6 oz ny steak, chimichurri, garden greens,
crispy breakfast potatoes 34

BUTTERMILK PANCAKES
butter, warm maple syrup 12 v

TOFU SCRAMBLE
crispy breakfast potatoes, avocado,
vegan sausage, sautéed spinach, cashew crema,
tomatillo salsa, wheat toast 23 vn

THREE EGG BREAKFAST
cooked to order eggs* or tofu scramble,
garden greens, crispy breakfast potatoes, toast,
choice of protein: thick cut bacon, vegan sausage,
spinach & feta chicken sausage, ham 22

BAJA BURRITO
scrambled eggs, black beans, avocado,
jack cheese, pico de gallo, potatoes, crema 17
bacon +2

HANDHELDS

choice of fries, sweet potato fries, or balsamic greens

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

BLACK BEAN BURGER
guacamole, lettuce, tomato,
onion, gluten free bun 19 vn

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

HANGOVER SMASHED*
double smash burger, bacon,
fried egg, caramelized onion,
american cheese, 1k sauce 22

FRIED CHICKEN SANDWICH
aji verde, avocado, escabeche 20

LOBSTER ROLL
new england roll, pickled
ginger aioli, sesame seeds,
shaved cabbage 36

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 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.

SIDES

MEATS
spinach & feta chicken sausage,
thick-cut bacon, vegan sausage,
or canadian bacon 9

CRISPY POTATOES 9 v

THREE EGGS* 9 gf

TOFU SCRAMBLE
nooch parm 9 vn

BAKERY
ciabatta toast, english muffin,
or whole wheat toast,
with butter and jam 5 v