RESTAURANT WEEK ——BRUNCH*—*——

three courses | \$35

 $1^{\rm st}$ COURSE

select one of the following

STARTER

GLASS OF CG WINE (6oz)

CG IPA PINT

MIMOSA

2nd COURSE select one of the following

FEATURE

OMELET OR BENEDICT

HANDHELD

SALAD OR BOWL

(with choice of protein)

 $3^{\rm rd}$ COURSE

select one of the following

ANY DESSERT

COFFEE, ESPRESSO or CAPPUCCINO

GLASS OF CG WINE (6oz)

AFFOGATO

HOT TEA





STARTERS -

GUMBO

shrimp, crab, grilled chicken, andouille sausage, rice, file 12

WINGS

buffalo or honey sriracha. cg ranch 15

CRISPY CALAMARI

alabama white sauce. sweet spice 16

APPLE CIDER DONUTS

cinnamon sugar. toffee sauce 10 v

CHEDDAR BISCUITS

ialapeño honev butter. bacon iam 9

TUNA TARTARE*

wasabi avocado, pickled ginger mayo, scallion, sesame crisps 17

SWEET & SPICY CAULIFLOWER

cilantro, jalapeño, virginia peanuts 13 v

- SALADS & BOWLS —

GREEK SALAD

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

CANDIED BACON WEDGE

iceberg lettuce, cherry tomato, cucumber, fresh dill, pickled red onion, egg, croutons 15

CADILLAC CAESAR SALAD

romaine, black bean salsa, avocado, cornbread croutons, spicy caesar dressing 15

SUPER KALE BOWL

local kale, shaved brussels, red cabbage, quinoa, pecan granola, pumpkin seeds, dried cranberries, carrots, goat cheese, lemon poppyseed dressing 16 $\scriptstyle V$

ANDES POWER BOWL

quinoa, sweet potatoes, local kale, red cabbage, avocado, pumpkin seeds, sweety 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

ADD TO ANY SALAD OR BOWL -

Garlic & Herb Chicken or Spicy Tofu 9 Shrimp, Salmon, or Steak* 12

OMELETS & BENEDICTS-

served with crispy breakfast potatoes and garden greens

CHEESE OMELET

cave aged cheddar cheese, chives 19 v

WILD MUSHROOM OMELET

goat cheese, fresh herbs 20 v

CLASSIC BENEDICT*

english muffin, canadian bacon, poached eggs, hollandaise 22

CG BENEDICT*

cheddar biscuit, poached eggs, candied bacon, bacon hollandaise 24

SIDES | 9

CRISPY POTATOES sea salt, fresh ground pepper v

CAESAR FRIES parmesan, caesar dressing

CHEDDAR GRITS butter, chive v

THREE EGGS any style v, g

CHICKEN SAUSAGE

THICK-CUT BACON

VEGAN SAUSAGE

FEATURES

CINNAMON SUGAR FRENCH TOAST

bourbon banana foster sauce 17 v

BACON WAFFLE

bourbon & brown sugar butter, toffee pecan crumble 15 +fried chicken 7

SHRIMP & GRITS

fried egg, andouille sausage, creole sauce 28

BAJA BURRITO

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

TUNA POKE BOWL*

rice, mango, avocado, jalapeños, cilantro, corn, sesame seeds, sweet chili aioli, lime ponzu 28

AVOCADO TOAST*

fried egg, thick cut bacon, everything spice, breakfast potatoes, arugula salad 17 v

STEAK & EGGS*

cooked to order eggs, grilled tenderloin, pearl onions, crispy russets, chimichurri 29

TOFU SCRAMBLE

crispy breakfast potatoes, vegan sausage, sautéed spinach, avocado, cashew crema, tomatillo salsa, wheat toast 23 $\ensuremath{\textit{vn}}$

THREE EGG BREAKFAST*

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

– HANDHELDS –

choice of fries, sweet potato fries, or balsamic greens sub gluten free bun +3 sub vegan burger +3

HANGOVER SMASHED BURGER*

double smash burger, bacon. fried egg, caramelized onion, american cheese, 1k sauce 22

THE BLT

thick cut bacon, tomato, lettuce, mayo, rustic bread 17

+avocado 4 +fried eggs 5

CG BACON CHEDDAR BURGER* lettuce, tomato, onion, 1k sauce 18

HAMBURGER FRANÇAIS* wild mushrooms, gruvere.

au poivre sauce 19

BLACK BEAN & PECAN BURGER avocado, lettuce, tomato,

vegan chipotle aioli 18 vn, gf

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 payroll expenses from I-82. Please adjust your tip accordingly. (See chefgeoff.com/i82 for more)

These items may be undercooked. Consumina raw or undercooked meats, poultry, seafood, shellfish, or eaas may increase your risk for foodborne illness. Please alert your server to any food alleraies before ordering.