

RESTAURANT WEEK BRUNCH

three courses | \$35

1st COURSE

select one of the following

STARTER

Lobster Mac & Cheese + \$10

GLASS OF CG WINE (6oz)

CG IPA PINT

MIMOSA

2nd COURSE

select one of the following

FEATURE

Steak & Eggs + \$10

OMELET OR BENEDICT

HANDHELD

SALAD OR BOWL

(with choice of protein)

3rd COURSE

select one of the following

ANY DESSERT

COFFEE, ESPRESSO or CAPPUCCINO

GLASS OF CG WINE (6oz)

AFFOGATO

HOT TEA

CHEF GEOFF'S
West End

Brunch

STARTERS

APPLE CIDER DONUTS

cinnamon sugar,
toffee sauce 10 v

ADONIS BOWL

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

LOBSTER MAC & CHEESE

campanelle pasta,
parmesan breadcrumbs 24

CHEDDAR BISCUITS

jalapeño honey butter, bacon jam 9

SUNSHINE BOWL

coconut chia overnight oats,
pineapple, mango, banana, kiwi,
toasted coconut flakes, agave 15 vn, gf

AVOCADO TOAST

8-minute egg, multigrain bread,
pickled fresno, pearl onion, furikake,
chili crunch, cilantro 16 v

SEASONAL FRUIT PLATE

basil honey, bee pollen 10 v

CG BRUSSELS

parmesan, grilled lemon,
caesar, garlic crouton crust 13

WINGS

honey sriracha, bbq, or buffalo
cg ranch 15

SWEET & SPICY CAULIFLOWER
cilantro, jalapeño, virginia peanuts 13 v

SALADS & BOWLS

SPINACH SALAD

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

ORIGINAL GREEK SALAD

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

CLASSIC CAESAR SALAD

garlic croutons, parmesan 12

BEEF & BURRATA SALAD

orange, pickled onion, pistachio,
balsamic field greens 16 v, gf

SUPER KALE BOWL

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

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

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, everything spice, chive 22 v

TRUFFLED MUSHROOM OMELET

cave aged cheddar, fresh herbs 21 v

SIDES

CRISPY POTATOES 9 v

THREE EGGS 9 GF

TOFU SCRAMBLE

nooch parm 9 vn

CREAMY GRITS

smoked mozzarella,
chili butter 9 v, gf

MEATS

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

BAKERY

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

HANDHELDS

choice of fries, sweet potato fries, or balsamic greens

sub gluten free bun +3 sub vegan burger +3

CG BACON CHEDDAR BURGER*

lettuce, tomato, onion,
1k sauce 18

BLACK BEAN & PECAN BURGER

avocado, lettuce, tomato,
vegan chipotle aioli 18 vn

THE BLT

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

+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

creamy slaw, hot honey, pickles 18

LOBSTER ROLL

new england roll, pickled
ginger aioli, sesame seeds,
shaved cabbage 32

A 5% Service Fee will be added to your bill to cover
increased payroll expenses from 1-82.
Please adjust your tip accordingly. (See
chefgeoff.com/i82 for more)

Please alert your server to any food allergies before ordering

gf - no added gluten v - vegetarian vn - vegan

*These items may be undercooked. Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.
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