

grille 29 brunch

Saturday and Sunday, 10 am – 2 pm

29¢ Mimosas 10 – 11am | \$3 Mimosas 11am – 2pm

29 CHICKEN AND WAFFLES

Crispy chicken over buttermilk waffles with a pecan butter sauce. served with fresh fruit 17

PORK BELLY HASH N' EGGS

Tender pork belly, red potato, onion and peppers topped with two fried eggs 14

GRAND MARNIER FRENCH TOAST

Brioche bread dipped in an orange batter and topped with Grand Marnier anglaise and powdered sugar. served with fresh fruit 12

STEAK AND EGGS

Center cut sirloin with your choice of cooked to order eggs, served with cheese grits 18

SOUTHERN EGG SANDWICH

Scrambled eggs on toasted brioche with bacon, cheddar cheese and fried green tomato. served with fresh fruit 12

LOBSTER AND SHRIMP FRITTATA

New England lobster and petite shrimp in an egg frittata with garlic butter sauce and roasted red potatoes 16

BENEDICT OSCAR

Poached eggs over toasted English muffin, topped with jumbo lump crab and hollandaise, served with roasted red potatoes 15

JUNIOR BRUNCH (12 and under)

Scrambled eggs, cheddar jack cheese, bacon, fresh fruit 8

sides — add \$3 each

roasted red potato and onions | sliced tomatoes | fresh fruit | white corn cheese grits

29 Grille 29 House Specialties

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before you order, please notify your server if anyone in your party has a food allergy.