



Geyserville GRILLE

BRUNCH

FRESH FRUIT & CEREALS

Fresh seasonal fruit	4/7
Organic steel-cut oatmeal	8
Granola & Organic vanilla yogurt	7

HOT OFF THE GRIDDLE

Sweet Cinnamon Vanilla French toast | 6/10

Homemade Old Fashioned Buttermilk Pancakes | with Strawberries | 8.50

Cinnamon Walnut French Toast | with Strawberries and whip cream | 13

Biscuits and Gravy | buttermilk biscuits with country gravy, topped with 2 over medium eggs | 16

EGGS & OMELETTES *Served with country fried potatoes*

Breakfast Bowl | Yukon gold potatoes, 2 eggs, cheddar cheese, Pico de Gallo, bacon, avocado & sour cream | 16

The "Grille" American Breakfast | Two eggs; choice of bacon, chicken apple sausage, or smoked ham & toast | 15

Eggs Benedict | Canadian bacon, poached eggs, with house-made hollandaise sauce on a toasted English muffin | 16

Crab Cake Benedict | Dungeness crab cakes, poached eggs, house-made hollandaise on a toasted English muffin | 17

Wine Country Benedict | Spinach, tomato, avocado, poached eggs, house-made hollandaise on a toasted English muffin | 15

Roast Portobello Mushroom Omelet | Roasted Portobello mushroom, tomato, spinach, goat cheese & toast | 14

California Omelet | Ham, bell peppers, avocado, Cheddar cheese and your choice of toast | 14

Breakfast Burrito | Scrambled eggs, bacon, chorizo, cheddar & jack cheese, crispy potatoes, tomato tortilla. | 14

**Served on the side sour cream, guacamole and salsa fresco*

Chilaquiles | Crispy tortilla, chicken Chile Verde, jack cheese, two fried eggs, salsa Fresca | 13.50

SALADS

**Add chicken, prawns or salmon to any salad | 6*

Prawn Salad | Grilled prawns, romaine, mango, avocado, tomato, red onion, toasted almonds, & citrus vinaigrette | 16

Sonoma Greens | Mixed greens, Asian pear, red onion, dried cranberries, toasted pecans, blue cheese, & apple cider vinaigrette | 8/12

Salmon Salad | Mixed Greens, Kalamata olives, feta cheese, Spanish red onions, tomato, Italian dressing & a grilled salmon filet | 16

Caesar Salad | Whole petite romaine lettuce, house croutons, parmesan crisp, house made Caesar dressing | 8/10.50

SANDWICHES & BURGERS

B.L.T. | Applewood bacon, tomatoes, arugula, Over-medium fried egg and mayonnaise | 14

Monte Cristo Sandwich | Ham, Turkey, Swiss cheese, egg battered grilled Texas toast, maple syrup | 13

The "Grille" Burger | Char grilled natural Durham Ranch Burger, cheddar cheese, lettuce, tomato, onion, pickle, Brioche Bun from Costeaux French Bakery | 15

Portobello Wrap | Marinated & grilled Portobello mushroom, avocado, lettuce, roasted peppers, tomato, pesto aioli, tomato basil tortilla | 14

Chicken Wrap | Grilled chicken breast, bacon, lettuce, tomato, onion, Chipotle aioli in a sundried tomato wrap | 15

Executive Chef Andres Rodriguez

* An 18% gratuity added to all parties of six or more • * Split plate fee 4• Corkage 12 (per 750ml)
• facebook.com/Geyserville-Grille • 21712 Geyserville Avenue • Geyserville, California 95441 • 707.857.3264 •

SIDES & SHARES	
Onion Rings	8
Crispy Calamari	14
Yukon Gold Potatoes	4
Side One Egg	2
Side Eggs	4
Side Bacon or Sausage	5
Side Toast	3
Side Pancake (1)	3.50

COFFEE & JUICES	
Fresh Brewed Coffee	3.50
Orange Juice	4
Hot Chocolate	3.50
Apple, Cranberry or Tomato Juice	3
Pellegrino sparkling water	4
BREAKFAST SPIRITS	
Mimosa	9
The Grille Bloody Mary	10
Sky Driver	10
Vintners Coffee	8

The Christensen Family welcomes you to the Hoffman House!