



Geyserville GRILLE

Brunch



Fresh Fruits & 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 *topped with powdered sugar* 6/10
- Old Fashion Buttermilk Pancakes *topped with strawberries & powdered sugar* 8.50
- Cinnamon Walnut French Toast *topped with strawberries and whipped cream* 13
- Biscuits & Gravy- *butter milk biscuits covered in house made country gravy topped with 2 eggs any style* 16

Eggs & Omelettes *Served with Yukon Gold Country Fried Potatoes*

- Breakfast Bowl- *Yukon gold potatoes, 2 eggs any style, cheese, bacon, Pico de Gallo, avocado, sour cream* 16
 - The Grille American Breakfast- *2 eggs any style, toast & bacon, chicken apple sausage **OR** smoked ham* 15
 - Eggs Benedict- *Canadian bacon, poached eggs, house made hollandaise sauce on a toasted English muffin* 16
 - Crab Cake Benedict- *Dungeness crab, poached eggs, house made hollandaise sauce on a toasted English muffin* 17
 - Wine Country Benedict- *spinach, tomato, avocado, poached eggs, house made hollandaise sauce on a toasted English muffin* 15
 - Roasted Portobello Mushroom Omelette- *portobello mushroom, tomato, spinach, goat cheese & your choice of toast* 14
 - California Omelette- *ham, bell peppers, cheddar cheese, avocado & your choice of toast* 14
 - Breakfast Burrito- *scrambled eggs, bacon, chorizo, cheddar & jack cheeses, crispy potatoes, tomato tortilla* 14
- *sour cream, guacamole, salsa fresco served on the side***
- Chilaquiles- *fried in house crispy tortilla chips, chicken Chile Verde, jack cheese, 2 eggs any style, salsa fresca* 13.50

Salads

Add chicken, prawns, salmon to any salad 6

Prawn Salad- *grilled prawns, romaine lettuce, mango, avocado, tomato, red onions, 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- *grilled salmon, mixed greens, kalamata olives, feta cheese, red onion, Italian dressing* 16

Caesar Salad- *romaine, house made croutons, Parmesan cheese, Caesar dressing* 8/10.50

Sandwiches & Burgers

Served with fries or a side salad

Upgrade your sides-

Fresh Fruit or Garlic Fries 2

Truffle Fries or Onion Rings 3

B.L.T- *applewood bacon, tomatoes, arugula, over medium fried egg, mayonnaise* 14



Monte Cristo Sandwich- *ham, turkey, swiss cheese, Texas toast, egg battered & grilled, maple syrup* 13

The Grille Burger- *grilled natural Durham Ranch beef patty, cheddar cheese, lettuce, tomato, onion, pickle, Costeaux French Bakery brioche bun* 15

Portobello Wrap- *marinated portobello mushroom, avocado, lettuce, roasted red peppers, tomato, pesto aioli, tomato basil wrap* 14

Chicken Wrap- *grilled chicken breast, bacon, lettuce, tomato, onion, chipotle aioli, tomato basil wrap* 15

Beverages

Fresh Brewed Coffee 3.50

Orange Juice 4

Assorted Juices 3

Tomato Juice 3

Soda 2.50

Iced Tea 3

Lemonade 2.50

San Pellegrino 4

Breakfast Sprits

The Grille Bloody Mary 10

Mimosa 9

Hibiscus 9

Skyy Driver 10

Brunch Punch 13

Champagne mule 11

Vintners Coffee 8

Irish Coffee 10

Sides & Shares

Onion Rings 8

Crispy Calamari 14

Yukon Gold Potatoes 4

One Egg 2

Two Eggs 4

Bacon, Sausage, Ham 5

One Pancake 3.50

Toast

Executive Chef Arturo Cardenas

The Christensen family welcome you to the Historic Hoffman House!

18% gratuity will be added to all parties of 6 or more (split checks at servers' discretion) ~ Split plate fee- 4 ~ Corkage- 12 (per 750 ml)
Facebook.com/Geyserville-Grille ~ 21712 Geyserville Ave, Geyserville, CA 95441 ~ 707-857-3264

