

Brunch



Geyserville
G R I L L E

Fresh Fruits & Cereals

Fresh Seasonal Fruit 4/7

Granola & Organic Vanilla Yogurt 7

Organic Steel Cut Oatmeal 8

Hot off the Griddle

Sweet Cinnamon Vanilla French Toast- topped with powdered sugar 6/10

Old Fashion Buttermilk Pancakes- topped with strawberries & powdered sugar 9

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

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

Philly Cheesesteak Omelette- roast beef, onion, bell peppers, jack cheese served with 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

Quesadilla- chicken, spinach, cheddar & jack cheeses topped with avocado, sour cream and pico de gallo
12

Make it a breakfast Quesadilla & add eggs 2

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

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

Cobb- *grilled chicken, chopped romaine lettuce, hardboiled egg, bacon, avocado, tomato, blue cheese crumbles & house made blue cheese dressing* 16

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

Sonoma Dip- *thin sliced roasted beef piled on a Costeaux baguette, horseradish cheese, horseradish cream sauce served with au jus* 15

Beverages

Fresh Brewed Coffee 3.50

Orange Juice 4

Assorted Fruit Juices 3

Tomato 3

Soda 2.50

Iced Tea 3

Lemonade 2.50

San Pellegrino 4

Breakfast Spirits

The Grille Bloody Mary 10

Mimosa 9

Hibiscus 9

Sky Driver 10

Brunch Punch 13

Champagne Mule 11

Vintners Coffee 8

Irish Coffee 10

Sides & Shares

Onion Rings 9

Crispy Calamari 14

Yukon Gold Potatoes 4

One Egg 2

Two Eggs 4

Bacon, Sausage, Ham 5

One Pancake 3.50

Toast 3

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)
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