

Brunch



Geyserville
G R I L L E

Fresh Fruits & Cereals

Fresh Seasonal Fruit 5/ 8

Granola & Organic Vanilla Yogurt 7

Organic Steel Cut Oatmeal 8

Hot off the Griddle

Sweet Cinnamon Vanilla French Toast- topped with powdered sugar 6.50/11

Old Fashion Buttermilk Pancakes- topped with seasonal berries & powdered sugar 10

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 16

Eggs Benedict- Canadian bacon, 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 17

Roasted Portobello Mushroom Omelette- portobello mushroom, tomato, spinach, goat cheese & your choice of toast 16

California Omelette- ham, bell peppers, cheddar cheese, avocado & your choice of toast 16

Philly Cheesesteak Omelette- roast beef, onion, bell peppers, jack cheese served with your choice of toast 16

Breakfast Burrito- scrambled eggs, bacon, chorizo, cheddar & jack cheeses, crispy potatoes, tomato tortilla 16

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 16

Quesadilla- chicken, spinach, cheddar & jack cheeses topped with avocado, sour cream and pico de gallo 13

Make it a breakfast Quesadilla & add eggs 2.50

Salads

Add chicken, prawns, salmon to any salad 6

Prawn Salad- grilled prawns, romaine lettuce, mango, avocado, tomato, red onions, toasted almonds, citrus vinaigrette 17

Sonoma Greens- mixed greens, Asian pear, red onion, dried cranberries, toasted pecans, blue cheese, apple cider vinaigrette 9/14

Caesar Salad- romaine, house made croutons, Parmesan cheese, Caesar dressing 8.50/ 13

Cobb- grilled chicken, chopped romaine lettuce, hardboiled egg, bacon, avocado, tomato, blue cheese crumbles & house made blue cheese dressing 17

Sandwiches & Burgers

Served with fries or a side salad

Upgrade your sides-

Garlic Fries, Side Caesar, or Side Sonoma 2.50

Fresh Fruit, Truffle Fries, Onion Rings, or Spicy Green Beans 3

B.L.T- *applewood bacon, tomatoes, arugula, over medium fried egg, mayonnaise* 15

Monte Cristo Sandwich- *ham, turkey, swiss cheese, Texas toast, egg battered & grilled, maple syrup & butter served on side* 15

The Grille Burger- *grilled natural Durham Ranch beef patty, cheddar cheese, lettuce, tomato, onion, pickle, brioche bun* 16

Portobello Wrap- *marinated portobello mushroom, avocado, lettuce, roasted red peppers, tomato, pesto aioli, tomato basil wrap* 15

Chicken Wrap- *grilled chicken, bacon, lettuce, tomato, onion, chipotle aioli, tomato basil wrap* 16

Sonoma Dip- *thin sliced roasted beef piled on a baguette, horseradish cheese, horseradish cream sauce served with au jus* 17

Beverages

Fresh Brewed Coffee 3.50

Orange Juice 4

Assorted Fresh Juices 3

Tomato Juice 3

Soda 2.50

Iced Tea 3

Lemonade 2.50

San Pellegrino 4

Breakfast Spirits

Grille Bloody Mary 10

Mimosa 9

Hibiscus 9

Sky Driver 10

Brunch Punch 13

Champagne Mule 11

Vitners Coffee 8

Irish Coffee 10

Side & Shares

Onion Rings 10

Crispy Calamari 15

Yukon Gold Potatoes 4

One Egg 2

Two Eggs 4

Bacon, Sausage, Ham 5

Side Pancakes 5.50

Toast 3



The Christensen family welcomes you to the Historic Hoffman House!

20% gratuity added to all Togo orders & parties of 6+ (split checks at servers discretion) ~ Split plate fee- 4 ~ Corkage- 12 (per 750 ml)
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