

WEEKEND BRUNCH

SATURDAY 11:00AM - 2:00PM • SUNDAY 10:30AM - 2:00PM

WESTERN OMELET *smoked ham, onions, peppers, cheddar, breakfast potatoes, house biscuit* | 13

BUTTERMILK PANCAKES *short stack, Texas smoked bacon or sausage links, Griffin's maple syrup, whipped butter* | 13

CHEF'S QUICHE *baked egg custard, seasonal ingredients, petite greens, fresh fruit* | 16

FRENCH TOAST *challah bread, cinnamon custard, Texas smoked bacon or sausage links, Griffin's maple syrup, whipped butter* | 15

THE GRILL BREAKFAST *three scrambled eggs, Texas smoked bacon or sausage links, breakfast potatoes, house biscuit* | 14

EGGS BALTIMORE *jumbo crab cake, English muffin, herbal salad, fresnos, campari tomatoes, poached eggs, hollandaise, breakfast potatoes* | 19

PROPER LOBSTER BENEDICT *butter-poached lobster, English muffin, parmesan spinach, asparagus, bell peppers, poached eggs, hollandaise, breakfast potatoes* | 26

HG SIGNATURE BENEDICT *house biscuit, cheddar, poached eggs, sausage gravy, green onions, breakfast potatoes* | 15

SOUTHERN BENEDICT *poblano corn cake, guacamole, fried green tomatoes, smoked ham, poached eggs, hollandaise, breakfast potatoes* | 17

BRUNCH SIDES 6 EACH

BREAKFAST POTATOES | CORNMEAL CRUSTED CHEESE GRITS | FRESH FRUIT | SAUSAGE LINKS

TEXAS SMOKED BACON | FRIED GREEN TOMATOES | BISCUIT & SAUSAGE GRAVY | SINGLE PANCAKE

WINE & MORE

SPARKLING & CHAMPAGNE

GASTON CHIQUET *Brut Premier* | Champagne, France 89

MUMM NAPA Brut Rosé | Napa Valley 13 / 48

JCB N° 21 Brut | Burgundy, France 12 / 44

CHARDONNAY

ROMBAUER | Carneros 69

MARTIN RAY | Sonoma Coast 14 / 52

TREFETHEN *Eschol* | Oak Knoll, Napa Valley 13 / 46

LEVIT8 | Sonoma Coast 12 / 44

ROSÉ & MORE WHITE WINE

CAPOSALDO Moscato | Lombardy, Italy 9 / 32

HEINZ EIFEL *Spätlese* Riesling | Mosel, Germany 10 / 34

PINE RIDGE CB + V White Blend | California 10 / 34

WILLAMETTE VALLEY VINEYARDS Pinot Gris | Willamette Valley 10 / 34

SOCIAL BIRD Rosé | Côtes de Provence, France 13 / 48

HONIG Sauvignon Blanc | Napa Valley 14 / 52

SAINT CLAIR Sauvignon Blanc | Marlborough, New Zealand 12 / 44

CABERNET SAUVIGNON

FRANK FAMILY | Napa Valley 89

HONIG | Napa Valley 79

MARTIN RAY *Synthesis* | Napa Valley 16 / 60

KENWOOD *Six Ridges* | Alexander Valley 14 / 52

LEVIT8 | Sonoma County 13 / 48

PINOT NOIR

TWOMEY *by SILVER OAK* | Russian River Valley 89

BELLE GLOS *Clark & Telephone* | Santa Maria Valley 16 / 58

PLANET OREGON | Willamette Valley 14 / 52

LOUIS LATOUR | Provence, France 10 / 34

MORE RED WINE

HOURLASS *HG III* Red Blend | Napa Valley 79

SECRET INDULGENCE *Chronology* Red Blend | Napa Valley 15 / 56

ALEXANDER VALLEY VINEYARDS Cabernet Franc | Alexander Valley 14 / 52

GUINIGI *Chianti Classico Riserva* | Chianti, Italy 15 / 56

LA POSTA *Fazzio* Malbec | Mendoza, Argentina 11 / 40

ROBERT BIALE *Party Line* Red Zinfandel | California 15 / 56

TAMARACK CELLARS Merlot | Columbia Valley 14 / 52

SIGNATURE COCKTAILS

THE PATIO CLUB

Garden Society citrus vodka, house sweet & sour, Sprite, soda 10

GINGER LEMON DROP

Garden Society citrus vodka, Cointreau, lemon juice, agave, ginger purée 12

GRAPEFRUIT & MEZCAL MARGARITA

21 Seeds grapefruit & hibiscus tequila, illegal mezcal, house sweet & sour, agave, grapefruit juice, muddled serrano 13

HUCKLEBERRY SMASH*

Jack Daniels whiskey, house sweet & sour, huckleberry syrup, egg white, muddled mint & blackberry 12

PEACH SANGRIA

Grey Goose Essences white peach & rosemary vodka, St-Germain, peach purée, sparkling wine 12

BLACKBERRY MULE

Grey Goose vodka, blackberry cordial, lavender bitters, ginger beer 11

MANGO & CASH

Bacardi coconut rum, pineapple juice, mango cordial, muddled jalapeño, Tajin rim 10

TAMARIND MARGARITA

Patron reposado tequila, Cointreau, tamarind simple, house sweet & sour 13

LAKESIDE NEGRONI

Rabbit Hole BeSpoke gin, Aperol, sweet vermouth 11

ESPRESSO MARTINI

Ketel One vodka, Baileys Espresso Crème, crème de cacao, house cold brew 10

ZERO PROOF

VANILLA BLACKBERRY PUNCH

blackberry cordial, lavender bitters, ginger beer 5

HANDCRAFTED SODAS

blackberry, coconut, kiwi, mango, peach, pineapple, strawberry 5

ASK YOUR SERVER FOR DETAILS ABOUT OUR BEER SELECTIONS.

We would like to see that you make it home safely. If you do not have a designated driver, please allow us to call a ride for you.

