

WEEKEND BRUNCH

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

WESTERN OMELET *smoked ham, onions, peppers, cheddar, baked herb hash browns, house-made biscuit* | 13

BUTTERMILK PANCAKES *three pancakes, Texas smoked bacon, Griffin's maple syrup, whipped butter* | 13

QUICHE LORRAINE *baked egg custard, Texas smoked bacon, caramelized onions, mixed cheese, fresh fruit* | 15

FRENCH TOAST *French bread, cinnamon, Texas smoked bacon or link sausage, Griffin's maple syrup, baked herb hash browns* | 14

THE GRILL BREAKFAST *three scrambled eggs, Texas smoked bacon or link sausage, baked herb hash browns, house-made biscuit* | 13

EGGS BALTIMORE *two poached eggs, crab cakes, hollandaise, baked herb hash browns* | 19

EGGS BENEDICT *two poached eggs, smoked ham, house-made biscuits, hollandaise, baked herb hash browns, fresh fruit* | 13

HG SIGNATURE BENNY *two poached eggs, house-made biscuits, cheddar, onion, sausage gravy, baked herb hash browns, fresh fruit* | 14

SOUTHERN BENEDICT *two poached eggs, smoked ham, fried green tomatoes, corn cakes, hollandaise, guacamole, baked herb hash browns, fresh fruit* | 17

BRUNCH SIDES 5 EACH

BAKED HERB HASH BROWNS | CORNMEAL CRUSTED CHEESE GRITS | FRESH FRUIT | SAUSAGE LINKS

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

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 9 / 30

PINE RIDGE *CB + V* White Blend | California 9 / 30

WILLAMETTE VALLEY VINEYARDS Pinot Gris | Willamette Valley 10 / 34

KING ESTATE Rosé of Pinot Noir | Willamette Valley 11 / 40

HONIG Sauvignon Blanc | Napa Valley 14 / 52

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

CABERNET SAUVIGNON

SILVER OAK | Alexander Valley 119

FRANK FAMILY | Napa Valley 85

HONIG | Napa Valley 74

MARTIN RAY *Synthesis* | Napa Valley 16 / 60

WHITEHALL LANE *Rassi* | Sonoma Valley 14 / 52

LEVIT8 | North Coast 13 / 48

PINOT NOIR

TWOMEY *by SILVER OAK* | Russian River Valley 89

PANTHER CREEK | Willamette Valley 14 / 52

SUBSTANCE | Columbia Valley 13 / 48

LOUIS LATOUR | Provence, France 10 / 34

MORE RED WINE

HOURLASS *HG III* Red Blend | Napa Valley 79

TITUS *Andronicus* Red Blend | Napa Valley 16 / 60

ALEXANDER VALLEY VINEYARDS Cabernet Franc | Alexander Valley 14 / 52

BERONIA *Crianza* Tempranillo | Rioja, Spain 10 / 34

TORBRECK *Woodcutter's* Shiraz | Barossa Valley, Australia 12 / 42

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

ROMBAUER Red Zinfandel | California 14 / 52

CLOS PEGASE *Mitsuko's Vineyard* Merlot | Napa Valley 13 / 48

CLASSIC & SIGNATURE COCKTAILS

THE PATIO CLUB

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

BLACKBERRY MULE

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

SUNSET BREEZE

Bumbu rum, Malibu coconut rum, mai tai, lime juice, egg white 12

SERRANO & APPLE MOJITO

Bacardi Superior rum, St~Germain, apple purée, serrano simple, Sprite, soda 11
(can be made tame)

PEACH SANGRIA

Grey Goose Essences White Peach & Rosemary vodka, St~Germain, peach purée, sparkling wine 12

PERFECT BLOODY MARY

Absolut Peppar vodka, bloody mary mix, splash of tobasco, pepper rim, garnished with olive & lime 9

CAIPIRINHA

Lebion Cachaça rum, simple, lime 12

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

ESPRESSO MARTINI

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

MIMOSA

sparkling wine with your choice of orange, grapefruit or cranberry juice 5/20

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.

