

# BRIMSTONE

WOODFIRE GRILL

## BRUNCH

### ***STEAK BENEDICT 16***

Two certified Angus beef filet mignon medallions on homemade biscuits, topped with poached eggs and hollandaise sauce.  
Served with grilled asparagus and home fried potatoes.

### ***FRITTATA ESPANOLA 15***

Eggs, red & green onions, roasted red peppers, tomato, bacon, ham and a cheese medley, baked together in a crock. Served with mixed berries and a fresh baguette.

### ***BBQ PORK HASH 16***

Shaved pork, red potatoes, onions, red & green peppers, with chipotle BBQ sauce. Garnished with cilantro and served with two eggs sunny-side up.

### ***SHRIMP & GRITS 18***

Jumbo shrimp in a light Cajun cream sauce, with Smithfield ham, corn salsa, asparagus and white cheddar stone ground grits.

### ***BRUNCH FLATBREAD 10***

House-made whole wheat crust. Topped with alfredo sauce, scrambled eggs, Canadian bacon, gruyere and cheddar cheese, roasted red peppers.  
Garnished with avocado ranch and cilantro.

### ***THICK CUT FRENCH TOAST 12***

Served with fresh berries, bananas, Applewood smoked bacon and warm maple syrup.

### ***BRIMSTONE'S BEST PANCAKES 12***

Made from scratch and griddled. Topped with coconut whipped cream and bananas foster.

### ***STEAK & EGGS 18***

Marinated skirt steak, grilled to order. Served with mint chimichurri.  
Two eggs scrambled and home fried potatoes.

## SIGNATURE OMELETTES

### ***SPINACH MUSHROOM AND FETA 12***

Served with fresh fruit and home fried potatoes.

### ***APPLEWOOD SMOKED BACON AND HAM 13***

with sautéed mushrooms and Swiss cheese.  
Served with fresh fruit and home fried potatoes.

## SIDES

### ***MADE FROM SCRATCH BISCUITS [4] 3***

served with honey butter

### ***APPLEWOOD SMOKED BACON [3] 4***

### ***FRESH FRUIT BOWL 4***

### ***HOME FRIED POTATOES 4***