

BRIMSTONE

WOODFIRE GRILL

BRUNCH 11:30 AM - 3 PM

STEAK BENEDICT	18
Two Certified Angus Beef filet mignon medallions on house-made biscuits, topped with poached eggs and hollandaise sauce, served with grilled asparagus and home fried potatoes.	
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.	
STEAK & EGGS	18
Marinated skirt steak, grilled to order, served with chimichurri, two eggs scrambled and home fried potatoes.	
NORWEGIAN SMOKED SALMON SCRAMBLER	15
Scrambled eggs, red onion, chives, toasted bagel, cream cheese, breakfast potatoes and fresh fruit.	
SWEET POTATO & SHORT RIB HASH	16
Slowly braised short rib, sweet potatoes, shallots, green onion and sunny side up egg.	
CHEF JULIO'S BANANA FRENCH TOAST	14
House-made banana bread, traditionally battered, bananas foster, topped with coconut whipped cream, Applewood smoked bacon and warm maple syrup.	
HAWAIIAN PANCAKES	12
Pineapple, macadamia nuts, rum pineapple compote and coconut whipped cream.	

SIGNATURE OMELETTES

SPINACH MUSHROOM & FETA	12
Served with fresh fruit and home fried potatoes.	
APPLEWOOD SMOKED BACON & HAM	13
With sautéed mushrooms and Swiss cheese, served with fresh fruit and home fried potatoes.	

SIDES | 4

BISCUITS [4] • BACON [3] • FRESH FRUIT BOWL • HOME FRIED POTATOES

DRINKS

BROMOSA	7
Blue Moon with fresh squeezed orange juice.	
BLOODY BRIM	14
Tito's Vodka, blue cheese stuffed olives, bacon, andouille sausage, served with a sidecar of Brimstone Lager.	
BOTTOMLESS BUBBLES	20