

The
GRANDVIEW
RESTAURANT
and
Supper Club

Breakfast

Mains

SKILLETS

- The Mash** \$12
Garlic mashed potatoes, green onions, apple-wood smoked bacon, topped with scrambled eggs, drizzled with cajun hollandaise
- Biscuits and Gravy** \$12
Our house-made biscuit topped with sausage gravy, two over easy eggs, garnished with green onion

- Autumn** \$13
Sautéed thick cut oven roasted turkey breast, garlic roasted Brussels sprouts, roasted butternut squash, breakfast potatoes, toasted pine nuts, grilled red onion, arugula in brown butter, topped with shredded Gruyere cheese and two eggs sunny side up

OMELETS

Served with house seasoned diced potatoes garnished with scallions

- ★ **The Rancher** \$13
Mushrooms, onions, red and green bell peppers, apple-wood smoked bacon and cheddar cheese
- Chile Rellano** \$14
Roasted poblano peppers, grilled red onion, fresh avocado slices, mild Cotija cheese, topped with roma tomato salsa, sour cream, shaved radish and cilantro

- The Local Omelet** \$12
Heirloom tomatoes, spinach, roasted corn, roasted red bell peppers and goat cheese

- Three Egg Omelet Your Way** \$14
Your choice of up to six ingredients: chorizo, sausage, apple-wood bacon, ham, Canadian bacon, oven roasted turkey, cheddar, swiss, gruyere, mozzarella, cotija, goat cheese, mushroom, green pepper, red pepper, spinach, arugula, corn, heirloom tomatoes, avocado, red onion, roasted red pepper, brussels sprouts

BENEDICTS

Served with house seasoned diced potatoes garnished with scallions

- ★ **The Geneva Benedict** \$13
Two poached eggs, arugula, Canadian bacon, traditional hollandaise, served atop a battered English muffin
- The Cauliflower Benedict** \$14
Two poached eggs, fried cauliflower cake, mustard greens, roasted red pepper hollandaise

- Prosciutto Di Parma Benedict** \$14
Two poached eggs, thinly sliced oven roasted prosciutto Di Parma, served over a toasted English muffin with melon infused hollandaise

SWEETS

- Nutella Pancakes** \$12
Two traditional pancakes stuffed with house made nutella topped with fresh strawberries, nutella infused whipped cream and garnished with cocoa nibs
- Pumpkin Pancakes** \$12
Two pumpkin pancakes infused with pumpkin ganache, topped with spiced whipped cream and candied walnuts

- Banana Fosters French Toast** \$12
House made banana bread smothered with Madagascar vanilla bean infused batter topped with brûléed banana slices and rum infused syrup

SAVORIES

- Chilaquiles** \$14
Poached eggs over corn chips with chorizo sausage, cherry tomatoes, red onion, salsa verde, sour cream, fresh mozzarella and cilantro garnish
- The Geneva Breakfast** \$15
Two eggs your way, breakfast potatoes, two sausage links, two apple-wood smoked bacon strips
- ★ **Guacamole Toast** \$13
Multigrain toast topped with fresh guacamole, heirloom tomatoes, shaved red onions, jalapeño, cilantro and goat cheese, served with breakfast potatoes

- Smothered Carnitas Breakfast Burrito** \$15
Three scrambled eggs, black beans, grilled red onion, roasted corn, Swiss chard, guacamole, slow roasted carnitas wrapped in a wheat flour tortilla, smothered in salsa rojo and melted cheddar cheese with a side of salsa verde and sour cream, served with breakfast potatoes

- ▼ **Carrot Gravlax** \$12
Toasted bagel, served with smoked and cured carrot strips, chive cream cheese, sliced cucumbers, shaved red onion, capers and pickled eggs served with a spring mix side salad tossed in sweet garlic vinaigrette

Sides

- | | | |
|-----------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------|------------------------------------------|
| Sausage links \$4 | Bagel and cream cheese \$5 | Breakfast potatoes \$3 |
| Brulee Parfait \$8
granola and Greek yogurt with seasonal fresh berries | Two slices of toast: white, wheat, multigrain or rye \$3
Served with jam | Apple-wood smoked bacon \$4 |
| Seasonal fruit \$6 | Two eggs your way \$4 | |

Beverages

- | | | |
|-------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------|
| Cappuccino, Latte, Espresso \$5
+ Extra Shot (\$2) | Juice \$3
Orange/Apple/Cranberry/Tomato | Regular Coffee/Decaf \$3
Custom Sparrow Geneva Inn Blend |
| Mimosa \$10
Can be made with Orange, Pomegranate or Cranberry Juice | ★ The Grandview Bloody Mary \$10
Jim's house-made Bloody Mary Mix, Vodka, Spotted Cow Chaser | |

Consumer Advisory: Thoroughly cooking foods of animal origin such as beef eggs, fish, lamb, pork, poultry or shell fish reduces the risk of food-borne illness. Individuals with certain health conditions may be at high risk if these foods are consumed raw or under cooked. Contact your physician or local health department for more information.