RESTAURANT WEEK ——BRUNCH———

three courses | \$35

COURSE

select one of the following

STARTER

STARTER SALAD

GLASS OF CG WINE

CG IPA PINT

MIMOSA

2nd COURSE

select one of the following

FEATURE

OMELET OR BENEDICT

HANDHELD

ENTRÉE SALAD OR BOWL

3rd COURSE

select one of the following

ANY DESSERT

COFFEE, ESPRESSO or CAPPUCCINO

GLASS OF CG WINE

AFFOGATO

HOT TEA





- STARTERS -

CHEDDAR BISCUITS

ialapeño honev butter, bacon jam 9

SWEET & SPICY CAULIFLOWER

cilantro, ialapeño, virginia peanuts 13 v

CEVICHE COCKTAIL

blue crab, shrimp, avocado, citrus salad, tajin, plantain chips 18 RICOTTA DONUTS

cinnamon sugar, caramel, lemon curd, raspberry sauce 10 \vee

EGGS DIABLO

tajin rimmed deviled eggs, avocado puree, grilled corn. pickled fresno & pearl onion 14 v HEIRI OOM TOMATO GAZPACHO

cucumber tomato relish olive oil 10 af v

WINGS

buffalo or honey sriracha, cg ranch 15

CRISPY CALAMARI

marinara & chipotle aioli 16

SALADS & BOWLS —

ORIGINAL GREEK SALAD

romaine, feta, olives, cucumbers, red onion, pepperoncini, pita croutons, red pepper 14 $ilde{v}$

BACON "WEDGE" SALAD

iceberg lettuce, crispy bacon, cherry tomato, cucumber, fresh dill, pickled red onion, egg, croutons 14

CADILLAC CAESAD SALAD

romaine, black bean salsa, avocado, cornbread croutons, spicy caesar dressing 15

SUPER KALE BOWL

local kale, shaved brussels, red cabbage, quinoa, pecan granola, pumpkin seeds, carrots, dried cranberries, goat cheese, lemon poppyseed dressing 15

ANDES POWER BOWL

quinoa, sweet potatoes, local kale, red cabbage, avocado, pumpkin seeds, sweety drop peppers, goat cheese, cumin & lime vinaigrette, aji verde 16 v, qf

SHAWARMA BOWL

quinoa, greens, hummus, feta, cucumber, tomato, pickled red onion, olives, tzatziki, sumac 15 v, gt

ADD TO ANY SALAD OR BOWL —

Garlic & Herb Chicken or Spicy Tofu 9 Shrimp, Salmon, or Steak* 11

OMELETS & BENEDICTS

served with crispy breakfast potatoes and garden greens

CHEESE OMELET

cave aged cheddar cheese, chives 19 v

WILD MUSHROOM OMFLET

goat cheese, fresh herbs 20 \vee

CLASSIC BENEDICT*

english muffin, canadian bacon, poached eggs, hollandaise 22

MARYLAND BLUE CRAB BENEDICT

crab cakes, poached eggs, old bay hollandaise 28

CG BENEDICT*

cheddar biscuit, poached eggs, candied bacon, bacon hollandaise 24

Please alert your server to any food allergies before ordering

gf - no added gluten v - vegetarian vn - vegan

A 5% Service Fee will be added to your bill to cover increased payroll expenses from I-82. Please adjust your tip accordingly. (See chefgeoff com/i82 for more)

FEATURES

CINNAMON SUGAR FRENCH TOAST

bourbon banana foster sauce 17 v

BACON WAFFLE

bourbon & brown sugar butter, toffee pecan crumble 15

+fried chicken 7

SHRIMP & GRITS

andouille sausage, creole sauce, crispy kale 28

BAJA BURRITO

scrambled eggs, chorizo, black beans, avocado, jack cheese, pico de gallo, potatoes, crema 17

TUNA POKE BOWL*

rice, mango, avocado, jalapeños, cilantro, corn, sesame seeds, sweet chili aioli, lime ponzu 28

AVOCADO TOAST*

fried egg, thick cut bacon, everything spice, breakfast potatoes, arugula salad 17 v

CHIMICHURRI STEAK & EGGS*

cooked to order eggs, grilled steak tips, pearl onions, crispy russets, chimichurri 29

TOFU SCRAMBLE

crispy breakfast potatoes, vegan sausage, sautéed spinach, avocado, cashew crema, tomatillo salsa, wheat toast 23 vn

THREE EGG BREAKFAST*

cooked to order eggs or tofu scramble, garden greens, crispy breakfast potatoes, toast, and choice of protein: thick cut bacon, vegan sausage. spinach & feta chicken sausage, ham 22

- HANDHELDS -

choice of fries, sweet potato fries, or balsamic greens sub gluten free bun +3 sub vegan burger +3

HANGOVER SMASHED BURGER* double smash burger, bacon,

fried egg, caramelized onion, american cheese, 1k sauce 22

THE BLT

thick cut bacon, tomato, lettuce, mayo, rustic bread 17

+avocado 4 +fried eggs 5 +chicken 7

CG BACON CHEDDAR BURGER* lettuce, tomato, onion, 1k sauce 18

HAMBURGER FRANÇAIS* wild mushrooms, gruyere,

au poivre sauce 18 **BLACK BEAN & PECAN BURGER**

avocado, lettuce, tomato, vegan chipotle aioli 18 vn, gt

-SIDES -

CRISPY POTATOES sea salt, fresh ground pepper 9 v

BAKERY

ciabatta toast, english muffin, or whole wheat toast. with butter and jam 5v

MEATS

spinach & feta chicken sausage, thick cut bacon, vegan sausage, or canadian bacon 9

> THREE EGGS anv style 9 v. af

*These items may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. Please alert your server to any food allergies before ordering