

GRAY HAWK GRILL BRUNCH

11:30AM-3PM SATURDAY

11AM-3PM SUNDAY

BOTTOMLESS BRUNCH COCKTAILS

24. per person for 60 minutes

36. per person for 90 minutes

BRUNCH COCKTAILS

Bloody Mary	11.	house-made bloody mix, bacon, celery, bleu cheese olive, lemon, lime
Pineapple Margarita	11.	
Bellini	10.	
Mimosa	10.	
Very Berry Smoothie	8.	
Strawberry & Banana Smoothie	8.	

RAW BAR

Shrimp Cocktail, ½ dz. chilled shrimp, cocktail sauce, lemon	20.
Littleneck Clams, ½ dz. clams, cocktail sauce, lemon	18.
½ Dozen Oysters, Wellfleet Petite East Coast or Kumamoto West Coast, cocktail sauce, mignonette	22. / 26.
Chilled Shellfish Platter – ½ dz. each chilled shrimp, littleneck clams, east coast & west coast oysters, cocktail sauce, mignonette, lemon	84.

BOWLS & SALADS

Granola, Berries & Yogurt Bowl	10.
Steel-Cut Oats, berries or banana, brown sugar, raisin	10.
Chopped Salad, Romaine lettuce, tomato, hearts of palm, red onion, corn, red pepper, cucumber, feta cheese, chick pea, carrot, pea, lemon vinaigrette	17.
Beet & Whipped Goat Cheese Salad, baby arugula, green apple, balsamic vinaigrette	15.
Classic Caesar Salad, Romaine lettuce, Parmigiano-Reggiano, herb breadcrumb, anchovy	15.

SALAD ADDITIONS

Grilled Chicken	10.	Grilled Shrimp (4)	12.	8oz. Salmon Filet	14.	10oz. Hangar Steak	20.
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BRUNCH

Avocado Toast, poached eggs, tomato, pickled red onion, red radish, multi-grain toast	16.
Smoked Salmon, bagel, cream cheese, tomato, red onion, caper	18.
Eggs Benedict, Canadian bacon, roasted potato, Hollandaise	16.
Egg White Omelet, arugula, red pepper, feta, mesclun salad	16.
Pancakes, plain, banana, blueberry or chocolate chip	16.
Nana's Challah French Toast Casserole, fresh fruit	18.
Steak & Eggs, 10oz. Hangar steak, scrambled eggs, home fries	36.
GH Burger, USDA Prime – 8oz. Dry Aged Beef Blend, cheddar & American cheese, crispy onions, arugula, tomato, GH sauce, brioche roll, fries	24.
Double Truffle Burger, USDA Prime – 8oz. Dry Aged Beef Blend, sottocenere al tartufo cheese, crispy onions, arugula, tomato, brioche roll, Parmigiano-Reggiano fries	30.

SIDES

5.

Bacon	Chicken Sausage	Scrambled Eggs	Roasted Potatoes	Truffle Parmigiano Fries +2.50
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DESSERTS

10.

Blackout Chocolate Cake	Key Lime Pie	Coconut Cake
NY Cheesecake	Fresh Berries & Cream	

Please inform your server of all food allergies. Gray Hawk Grill is a Nut-Free Restaurant