

BRUNCH MENU

Sundays 12-3pm

Grasso's

Where Great Food and Great Music Live



STARTERS

- Crostini's
Honey Truffle Whipped Ricotta **10**
- Baked Clams Oreganata
Lemon, White Wine
Panko Bread Crumb **12**
- Grilled Hearts of Artichokes
Roasted Peppers, Fennel
Grilled Zucchini, Balsamic Glaze **16**
- Burrata Ravioli
Prosciutto di Parma, Brown Butter Sage,
Roasted Butternut Squash **16**
- Pulled Chicken Empanadas
Roasted Tomatillo, Avocado Aioli
Mesclun Greens **14**
- Grasso's Mushroom Pizza
Spinach, Red Onion, Fontina Cheese **14**

**Proudly Serving Our
Community in Any Way
Possible for 26 Years!
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SALADS

- Salad for Two – **18**
- Classic Caesar
Romaine, Toasted Herb Croutons
Parmesan Crisp **10**
- Gail's Grilled Pear (GF)
Bibb Lettuce, Blue Cheese & Candied Walnuts,
Hazelnut Vinaigrette **12**
- Grasso's Spring Salad (GF)
Mesclun, Cucumber, Roasted Beets,
Orange Segments Ricotta Salata,
Citrus Vinaigrette **12**

Add Chicken +7 Add Shrimp or Salmon +9

MAINS

- Flounder Fish Sandwich
Lightly Breaded, Lettuce, Tomato, Pickle
Tartare Sauce **20**
- Grilled Turkey Burger
Sautéed Mushrooms, Goat Cheese
Brioche Roll **20**
- * Grilled Atlantic Salmon (Gf)
Quinoa with Brussel Sprout, Roasted Beets Butternut
Squash, Dijon Grain Mustard Sauce **30**
- Grilled Jumbo Shrimp (Gf)
Tarragon Tomato Beurre Blanc
Basmati Rice, Sautéed Spinach **32**
- Linguine & Seafood
Prince Edward Island Mussels, Shrimp,
Little Neck Clams, Light Touch of Tomato **28**
- *Burger
 - American - AWS bacon, American Cheese **18**
 - Grasso's - Mushroom, Onion, Fontina Cheese **18**
- Fresh Cavatelli Bolognese
Classic Meat Ragu with Beef, Pork & Veal **22**
- Fresh Paccheri Pasta
Grilled Shrimp, Tomatoes Pesto sauce **24**

EGGS & OMELETS

- All Omelets are Served with Home Fries
- Eggs Benedict
Two Poached Eggs, Canadian Bacon
English Muffin, Hollandaise **20**
 - Eggs Norwegian
Two Poached Eggs, Smoked Salmon
English Muffin, Hollandaise **21**
 - Crab Benny
Two Poached Eggs, Maryland Crab Cake
English Muffin, Hollandaise **22**
 - Lump Crabmeat Mornay Omelet (GF)
Avocado, Swiss & Fontina Cheese Cayenne **22**
 - AWS Bacon Omelet (GF)
Asparagus, Tomato, Fontina Cheese **18**
 - Vegetarian Omelet (GF)
Artichoke, Tomatoes, Baby Arugula, Goat Cheese **16**
 - Avocado Toast
Two Eggs Over Easy, Smoked Salmon, Baby Arugula **18**
 - French Toast
Homemade Kosher Challah Bread, Powdered Sugar
Warm Maple Syrup **14**

Enjoy Complimentary
Mimosa
(per person)

Bloody Mary \$8 Screwdriver \$8

*Cooked to Order

Before placing your order, please inform your server a person in your party has a food allergy. If you would like something for brunch that is not on the menu, please let your server know and we will gladly prepare it for you if possible.

(GF) = Gluten Free. Sharing/Splitting charge \$5.00

*This menu item consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

SIDES

- Home Fries **5** AWS Bacon **6**
- Chorizo **5** Canadian Bacon **6**

