

# BRUNCH MENU

LIVE JAZZ BRUNCH !  
ENJOY  
ONE COMPLIMENTARY  
MIMOSA OR BELLINI



## BRUNCH COCKTAILS

\$8 BLOOD MARY  
\$8 SCREWDRIVER

## APPETIZERS

CROSTINI 12

Honey, Truffle Whipped Ricotta

P.E.I MUSSEL (GF) 16

Coconut Milk, Red Curry, Touch of Cream

PULLED CHICKEN EMPANADA 16

Roasted Tomatillo. Avocado Aioli

GRILLED HEARTS OF ARTICHOKES 18  
(VEGAN & GF)

Roasted Peppers & Cauliflower & Fennel  
Sweet Balsamic Glaze

HOMEMADE BURRATA RAVIOLI 18

Butternut Squash, Prosciutto di Parma  
Brown Butter Sage

MUSHROOM PIZZA 16

Fontina, Spinach Red Onion, Mushrooms  
White Truffle Essence

## ENTREES

GRILLED JUMBO SHRIMP (GF) 32

Fresh Tomato Tarragon Beurre Blanc  
Basmati Rice, Sautéed Spinach

GRILLED ATLANTIC SALMON (GF) 32

Quinoa with Butternut Squash, Brussel Sprouts  
Dijon Grain Mustard Sauce

LINGUINI & SEAFOOD 32

Prince Edward Island Mussels, Shrimp,  
Little Neck Clams, Tomato Broth

CHICKEN PARMESAN 26

Lightly Breaded. Fontina  
Light Tomato Sauce. Linguini

FRESH CAVATELLI BOLOGNESE 26

A Classic Meat Ragu with Beef, Pork & Veal

MAHI MAHI TACOS (3) 22

Cajun Dusted, Pineapple Salsa,  
Grasso's House Salad

MARYLAND CRAB CAKE SANDWICH 26

Chipotle Aioli, Lettuce Tomato, Pickle  
Brioche Bun, Steak Fries

AMERICAN BURGER\* 24

Apple Wood Smoked Bacon, American Cheese  
Brioche Bun, Steak Fries



## SALADS

GAILS' GRILLED PEAR (GF) 14

Boston Bibb Lettuce

Crumble Blue Cheese & Candied Walnuts  
Hazelnut Vinaigrette

BABY ICEBERG LETTUCE WEDGE (GF) 14

Tomato, AWS bacon,  
Buttermilk Blue Cheese Dressing

SHAVED BRUSSELS SPROUT &

BABY ARUGULA (GF) 14

Roasted Beets, Pomegranate seed, Quinoa,  
Red Onion Ricotta Salata,  
Citrus Maple Vinaigrette

CLASSIC CAESAR 14

Romaine, Toasted Herb Croutons, Parmesan Crisp

ADD CHICKEN \$12

SHRIMP OR SALMON +14

ALL SALADS FOR TWO \$18

## EGGS & OMELETS

EGGS BENEDICT\* 22

Two Poached Eggs, Canadian Bacon  
English Muffin, Hollandaise

EGGS NORWEGIAN\* 24

Two Poached Eggs, Smoked Salmon  
English Muffin, Hollandaise

CRAB BENNY\* 24

Two Poached Eggs, Crab Cakes  
Toasted Texas Toast

SHORT RIB OMELET (GF) 22

Mushrooms, Sautéed Onions,  
Gruyère

CRAB MORNAY OMELET (GF) 22

Jumbo Lump Crab Meat,  
Cayenne Pepper, Fontina

VEGETARIAN OMELET (GF) 20

Mushrooms, Spinach, Goat Cheese

QUINOA BOWL (GF) 24

Two Eggs Over Easy, Roasted Beets, Avocado,  
Pomegranate seed, Quinoa,  
Red Onion Ricotta Salata,  
Citrus Maple Vinaigrette

AVOCADO TOAST \* 20

Two Eggs Over Easy, Smoked Salmon,  
Baby Arugula, Lemon Vinaigrette

FRENCH TOAST 14

Kosher Challah Bread

Powdered Sugar, Warm Maple Syrup

ALL EGGS & OMELETS COME WITH HOME FRIES

## SIDES

HOME FRIES 8 AWS BACON 10

CHORIZO 10 CANADIAN BACON 10



GF = GLUTEN FREE

SPLITTING / SHARING ENTREE CHARGE \$5.00

\*Cooked to Order \* Before placing your order, please inform your server if you have a food allergy. This menu item consists of or contains meat, fish, shellfish, or fresh shell eggs 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 condition.