

# brunch

10:00am - 2:00pm

---

## starters

**hummus** - house recipe | tzatziki | flatbread | vegetables | 14

**feta dip** - whipped cheese | bruschetta | balsamic | basil | crostini | 12

**1 lb jumbo chicken wings** - buffalo | thai dye | dry rub | peach habanero | 16

**crab dip** - lump crab | flatbread | 17

---

## brunch specialties

**chef omelet** - ham | swiss | caramelized onion | arugula | side | 14

**northshore omelet** - mushrooms | spinach | goat cheese | bruschetta | side | 14

**crab cake benny\*** - poached eggs | lump crab | english muffin | arugula | garlic aioli | hollandaise | side | 22

**eggs benny\*** - ham | poached eggs | english muffin | garlic aioli | hollandaise | side | 15

**huevos rancheros** - eggs | beer braised pork | tostada | avocado | corn relish | pico de gallo | 15

**breakfast sandwich (blect)** - bacon | lettuce | sunny egg | cheese | tomato | 15

**blt caesar** - poached eggs | bacon | tomato | kale | parmesan | crostini | 16

**chicken & waffles** - belgian waffle | chicken tenders | syrup | side | 17

**cinnamon toast waffle** - cinnamon butter | pecan syrup | side | 13

---

## sides

**brussels** | southwest potatoes | pimento cheese grits | fries

**sesame cucumbers** | sweet potato fries | yogurt parfait | seasonal fruit

We take pride in preparing our food from scratch everyday. We are concerned for your well being, if you have allergies please alert us as not all ingredients are listed. We hope you enjoy your time with us, bon appétit!

*Out of consideration for other guests who are waiting, we may ask for your table if a significant amount of time has passed subject to your seating. We typically will not make this request until at least 90 minutes after your party is seated.*

\*We are obliged to tell you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.  
†Ask your server for current market prices. Filet market prices are reflective of the current beef market volatility. We have chosen to serve the same quality cut at these increased market prices.

## entree's & salads

**sliders\*** - 2 hand pattied burgers | sautéed onion | american cheese | mustard | fries | 17

**blackened chicken sandwich** - whipped feta | tomato jam | bacon | mixed greens | fries | 17

**spicy pork bowl** - beer braised pork | white rice | sesame cucumbers | sriracha aioli | sunny egg | jalapenos | 16

**fish and chips** - red ale beer batter | tartar | fries | 22

**shrimp & grits** - andouille sausage | mushrooms | onions | tomato | sherry cream sauce | pimento cheese grits | 23

**salmon\*** - scottish salmon | marinated butter beans | 29

---

**smoked salmon power bowl** - mixed greens | sweet potatoes | tzatziki | corn relish | tomato | beans & rice | 18

**mediterranean bowl** - moroccan couscous | spinach | red onion | tomato | olive | goat cheese | cucumber | 15

**chopped salad** - garbanzo beans | peppers & onions | italian olives | asiago | green goddess | 12

**wedge** - tomato | bacon | red onion | blue cheese dressing & crumbles | balsamic reduction | 11

**kale caesar** - napa cabbage | parmesan | crostini | 10

**add** - chicken 8 | salmon 16 | ahi\* 15 | crab cake 17 | filet\* MKT+

*dressings: creamy caesar, cilantro honey vinaigrette, ranch, blue cheese, honey dijon, basil vinaigrette*

---

## homemade desserts

**dark chocolate ganache cake** - rum caramel sauce | ice cream | 9

**vanilla panna cotta** - mixed berries | milk crumble | honey | 9

---

## drinks

bloody mary 6

fresh squeezed mimosa 7

fresh squeezed screwdriver 7

white sangria 7

raspberry mojito 12



facebook.com/CazzysCornerGrill/



instagram.com/cazzyscorner/