grand met
CULTURE | COCKTAILS | CUISINE

BREAKFAST
7AM-11:30AM

TWO EGGS, ANY STYLE *GF
Breakfast potatoes | choice of bacon or chicken sausage | 16

OMELET INNOVATION *GF
Choice of ham, bacon, chicken sausage, peppers, onion, mushrooms, cheddar jack, swiss, provolone | 18

PANCAKES VG
Berry compote | 17

ORGANIC YOGURT PARFAIT GF VG
Greek yogurt | house granola | organic berries | local honey | 10

McCANN'S STEAL-CUT OATMEAL VG
Fresh berries | house granola | brown sugar | 12

BREAKFAST SIDES

BREAKFAST POTATOES | 4

CHICKEN SAUSAGE | 4

BACON | 4

TOAST | 4

FRUIT | 8

BERRIES | 9

GF GLUTEN FREE OPTIONS ^ VEGAN OPTIONS VG VEGETARIAN OPTIONS

*Consuming raw and undercooked meat, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

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ALL DAY
11:30AM-10PM

STARTERS

SOUP DU JOUR
Daily soup creation | 9

BUFFALO WINGS
House ranch | 14

SHISHITO PEPPERS VG
Ginger garlic soy | sesame seed | 12

BARBACOA TACOS
Slow roasted short rib | corn tortilla
onion | cotija | cilantro | lime | 14

DEEP FRIED BREAD PUDDING
Brioche | rouge creamery smokey bleu
goat horn pepper relish | 14

GLAZED BERSHIRE BELLY GF
Citrus soy glaze | harissa pork rinds
charred fennel & shishito slaw | 16

MARKET SALAD GF VG
Local market greens
shaved vegetables | tomato
horseradish pecan cheddar
balsamic vinaigrette | 12
add protein: chicken | 6, salmon* | 9

HOUSE FLATBREAD
choice of cheese, pepperoni, or
vegetable | 14

DESSERT
Lemon Tart | 10
Dulce de Leche | 10

ENTREES

ANCHO CHICKEN WRAP
Confit chicken | tomato | chipotle aioli
arugula | bacon | tortilla wrap | 14
choice of side salad or house cut fries

HOUSE BURGER *
Tomato | lettuce | house made pickles
onion | cheddar | dijonaise | brioche | 18
choice of side salad or house cut fries

STEAK FRITES *
7 oz. market choice | chimichurri
artisan greens | house cut fries | 32

VEGETABLE STIR FRY VG
Mushrooms | broccolini | baby bok choi
sweet peppers | garlic ginger soy
jasmine rice | 19
add protein: chicken | 6, salmon* | 9

PAN SEARED ORGANIC CHICKEN *GF
Roasted patt pan | corn puree
charred jalapeno relish | blistered
tomato | natural chicken jus | 29

MISO ROASTED SEA BASS
Marinated radish | cilantro sticky rice
“kimchi” baby bok choy | 33

PEPPER CRUSTED FILET MIGNON * GF
Malabar peppercorns
bordelaise | grilled asparagus
smashed marble “potato salad”
bacon fat vinaigrette | 45

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WINE LIST

3PM-10PM

SPARKLING

Canvas Brut	12	44
Mumm Napa Cuvee	17	69

CHARDONNAY

Canvas Chardonnay	12	44
Franciscan Chardonnay	15	63
Chalkhill Sonoma Chardonnay	17	69

PINOT GRIGIO

Canvas Pinot Grigio	12	44
The Seeker Pinot Grigio	13	52

OTHER WHITE

Murphy Goode Sauvignon Blanc	13	52
Belleruche Rose	13	52
Seeker Reisling	13	52
Caymus Conundrum White Blend	15	63
St Supery Moscato	15	63

CABERNET

Canvas Cabernet	12	44
Rodney Strong Cabernet	15	63
Halter Ranch Synthesis Cabernet	20	83

PINOT NOIR

Canvas Pinot Noir	12	44
Erath Pinot Noir	15	63
Meiomi Pinot Noir	17	69

OTHER RED

Canvas Merlot	12	44
Bodego Colome Malbec	15	63
Austin Hope Troublemaker	15	63
Caymus Conundrum Red Blend	17	69
Mollydooker The Boxer Shiraz	18	74