

# OLD GRANITE STREET *Catery*

## cocktails

all cocktails ~9

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**pucker up**~lemon infused vodka, housemade limoncello and lemon bitters, sparkling wine~\$9

**sake colada**~sake, pineapple, lime, coconut water, housemade velvet falnerum~\$9

**hangover helper**~vodka, carrot-apple juice, turmeric, ginger, white pepper, cayenne~\$10

## breakfast

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**austin's cinnamon roll** ~flat icing~5.00

**fresh fruit bowl**~yogurt & granola~6.00

**biscuits & gravy**~sausage gravy, housemade biscuit~8.00

**corn meal pancakes**~real maple syrup~9.00

**farm fresh eggs**~hash brown & side prepared to your liking ~9.00

**french toast**~real maple syrup~10.00

**eggs in a frame**~2 eggs fried into toasted sourdough, ham & hollandaise~11.00

**classic benedict**~hollandaise & canadian bacon~12.00

**grits**~sunny egg, roasted pork belly, braised greens~13.00

**rice bowl**~jasmine rice, marinated steak, kimchee, crispy egg~14.00

## salad

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**tomato soup**~crouton & fried basil~6.00

**seasonal quiche**~featuring city green gardens~9.00

**panzanella**~mixed greens, soft croutons, olives, herb & yogurt dressing~12.00

**chopped italian salad**~mixed greens, genoa salami, cherry tomatoes, carrot, parmesan, citrus & chili vinaigrette~12.00 add chicken \$5.00

**lentil salad**~arugula, avocado, carrot & roasted beets~12.00

**grilled chicken salad**~lemon pepper dressing~13.00

**crab cake salad**~vegetable succotash, arugula & remoulade dressing~14.00

**grilled steak salad**~arugula & roasted garlic vinaigrette~14.00

*\*gluten free pasta available upon request*

*\*\*contains nuts*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Customers need to be aware of the risks involved in consuming raw or undercooked foods.*

## sandwich

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*all sandwiches served with a choice of salad, shoestrings or potato medallions. add fried egg for \$2*

**breakfast sandwich**~ham, sunnyside egg, white cheddar, roma tomato & avocado aioli~10.00

**grilled cheese**~10.00 add ham~4.00

**mushroom "philly"**~ marinated mushrooms, caramelized onions, peppers, swiss, hoagie roll~11.00

**bacon lettuce tomato**~ house made mayonnaise~12.00

**wood grilled veggie burger\*\***~barley, oats, nuts, aged white cheddar~12.00

**pulled pork**~carolina bbq sauce & coleslaw~12.00

**wood grilled chicken\*\***~ spicy pickles, basil & arugula~12.00

**house made corned beef**~swiss cheese~13.00 make it a reuben!! add \$2

**wood grilled burger**~aged white cheddar~13.00

**wood grilled tomato chutney burger**~goat cheese~14.00

## sides

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**crispy grain potato hash brown**

**crispy bacon**

**sausage link**

**fruit** ~3.00~

**mushroom**

**tomato**

**shoestring potatoes**

**sourdough or wheat toast**

## dessert

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**butterscotch pudding**~chocolate graham cracker, whiskey whipped cream & lace cookie~ 6.00

**classic crème brûlée** ~7.00

**peach cobbler**~ 8.00

**campfire cake**~chocolate cake, graham, marshmallow fluff~8.00

**white chocolate bread pudding**~8.00

**daily cheese selections**~12.00

*We would like to thank the following farms and ranches for the time and care they put into the products we use.*

5 Dot Ranch...Standish, CA  
Eggs & Quackers Farm...Sparks, NV  
Lattin Farms...Fallon, NV  
Minton Family Farms...Yuba City, CA  
City Green Gardens...Reno, NV

