

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

**porridge**~apple compote~8.00

**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

**cheesy grits & sunny side eggs**~10.00

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

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

**biscuits & gravy**~chicken thighs~13.00

## salad

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

**citrus salad**~orange, grapefruit, spinach, fennel, chevre, honey vinaigrette &

pistachios~12.00

**delicata squash salad**~kale, proscuitto, maple balsamic vinaigrette, pecans & golden

raisins~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

**beet rueben**~ house made sour kraut, thousand island, rye bread~10.00

**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

**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 brozen**

**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

**pumpkin crème brûlée** ~7.00

**apple cobbler**~ 8.00

**chocolate cake\*\***~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

