

GEORGE MARTIN'S

GRILLFIRE

GF These menu items are gluten free. Additional items can be prepared gluten free upon request, ask your server for assistance.

Breakfast items served from 7:00 am

BREAKFAST

Buttermilk Pancakes 10
(add blueberries +1)

Sweet Potato Pancakes
maple syrup, candied pecans,
honey butter 11

**Simply Cinnamon
French Toast**
warm apple compote 10

Belgian Waffle
honey butter, fresh berries 11

**The General's
Breakfast Platter**
eggs, choice of
bacon or sausage, home fries 13
add French toast +5

Steel Cut Oats
golden raisins, brown sugar, agave
nectar, blueberries & almonds 10

Fruit & Yogurt Plate
Greek yogurt, fresh melon, berries,
granola crumble &
organic honey drizzle 11

Classic Benedict
poached eggs, English muffin,
Black Forest ham &
Hollandaise sauce 14

Egg White Frittata
oven baked w/ spinach,
tomatoes, goat cheese 12

Chesapeake Omelet
fresh lump crab, gruyère,
chipotle aioli 16

Steak & Eggs
6oz beef tenderloin, eggs,
home fries 22

**Iron Skillet
Breakfast Tacos**
queso fundido, braised beef short rib,
fried egg, grilled onions,
pico de gallo, salsa verde,
home fries, corn tortillas 18

SIDES

Bacon GF 5 **Ham** GF 5

Country Sausage GF 5

Turkey Sausage GF 5

Home Fries 5

Sweet Potato Tots
cinnamon sugar & sea salt 5

Two Eggs (any style) 6

Toast
white, wheat, rye
or English Muffin 3

Lunch items served from 11:00 am

BRUNCH COCKTAILS

Mimosa Bottle Service (serves 4)
rosé brut, orange, pineapple, guava juice 30

Classic Mimosa champagne, orange juice 7

Rosy Rosé rosé brut, triple sec, cranberry juice 7

Strawberry Bubble Mimosa
champagne, elderflower, strawberry bobas 8

Bloody Mary
vodka, tomato juice, housemade bloody seasoning, olives, pretzel rod 8

Green Apple Margarita blanco tequila, green apple, peach bobas 8

STARTERS

Monkey Puzzle Bread cinnamon, caramel rum 12

Chili Pop Shrimp tossed in a hot & sweet chili sauce 10

Crispy Calamari crisp watercress, chipotle aioli, lemon 11

Mesquite Grilled Jumbo Chicken Wings
Buffalo GF, Memphis BBQ or Old Bay beer honey 10

Brussel Sprouts jalapeños, garlic, ginger, sweet soy glaze 9

Avocado Shrimp Toast
grilled ciabatta, crushed avocado, marinated shrimp 12

SALADS

Caesar Salad garlic croutons, garlic Caesar dressing 10

Southwest GF black beans, corn, bacon, tomatoes, tortilla strips, jalapeño-cilantro vinaigrette 13

Power Salad GF spinach, power blend, dried cranberries, sunflower seeds, feta, quinoa, white balsamic vinaigrette 13

SALAD ADDITIONS:* grilled chicken GF 5, sliced steak 7,
grilled shrimp GF 6, salmon GF 6, buttermilk fried chicken breast 6

SANDWICHES & FAVORITES

(Add a side salad: Caesar or Garden \$5) (Add Soup du Jour \$5)

The GM Steak Burger* short rib, brisket & sirloin blend on brioche roll 12

Herb Grilled Chicken Breast honey mustard, lettuce, tomato & onion 10

ADDITIONS: (\$2 ea) cheddar, American, Swiss, provolone, bleu cheese,
roasted mushrooms, caramelized onions, applewood bacon

B.E.L.T. fried egg, bacon, lettuce, tomato, chipotle aioli, brioche bun,
home fries 13

Crab Pretzel Sandwich 6oz jumbo lump crab on pretzel bread, lettuce,
tomato, Old Bay-mustard butter, w/ sweet potato tots 18

Beef Tenderloin Sandwich*
caramelized onions, provolone, shredded lettuce, tomato 17

Chicken & Waffle Sandwich buttermilk fried chicken, lettuce, tomato,
peppercorn maple mustard, served w/ sweet potato tots 14

Sirloin Meatloaf
roasted mushroom medley, pan gravy, mashed potatoes 15

Barbecued Baby Back Ribs
slow smoked, Blackjack BBQ, french fries half rack 15

ACCOMPANIMENTS

French Fries 4, **Sweet Potato Fries** 5, **Vegetable of the Day** 6
Mashed Potatoes 5, **Macaroni & Cheese** 9, **Creamed Spinach** 6

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.