

Easter Brunch at 110 Grill

Sunday, April 21 | 10 am - 3 pm

Full menu also available | Brunch Cocktails
Call for reservations!

at the start.

Crab and Egg Flatbread \$14

Lump crab meat, scrambled eggs, white cheddar cheese, garlic spinach and lemon hollandaise

Yogurt Parfait \$9

Layers of Greek yogurt, mixed berries, granola, honey and mixed berry coulis

by the chef.

110 Frittata \$14

Garlic spinach, mushrooms, caramelized onions, and roasted tomatoes, baked with three eggs, served with roasted fingerling potatoes and grilled ciabatta

Huevos Rancheros \$13

Corn tortilla topped with a black bean puree, peppers, onions, sunny side up eggs and avocado, finished with lime sour cream, queso fresco and pico de gallo, served with roasted cajun fingerling potatoes

Chicken n' Waffles \$15

Corn flake crusted fried chicken served with a Belgian waffle, whipped cream and maple syrup

Steak n' Egg Benedict* \$21

Fried potato cakes, grilled sirloin steak topped with demi-glace, an over easy egg and finished with a lemon hollandaise

Banana Bread French Toast \$14

Topped with salted caramel sauce, powdered sugar and served with maple syrup

The "Cure" Burger* \$15

Grilled 8 oz all-natural burger, American cheese, Applewood smoked bacon, fried egg, smashed tater tots and caramelized shallot demi-glace, served on a brioche bun

Before placing your order, please inform your server if anyone in your party has a food allergy. * These items are cooked to order and/or may be served raw or undercooked. Consuming raw or undercooked meat, fish, poultry or eggs may increase your risk of foodborne illness.