

EST. 2016

GASTRONOMY

KITCHEN BY *Cirella's*

THIRD EDITION | SUNDAY BRUNCH

KETTLE

SOUP OF THE MOMENT | 8

ONION SOUP | 8
café style

G-PLATTER

18

housemade lox, cream cheese, tomato, red onion, cucumber, capers with smoked salmon
{add caviar MP}

SCRAMBLE

ALL DAY EGG WRAP | 14
scrambled, american cheese, bacon, avocado, pico de gallo, salad or fries

QUICHE COMBO | 14
chef's selection, salad, fries or soup

BREAKFAST FLATBREAD | 14
scrambled eggs, bacon, diced tomato, mozzarella, fresh herbs

FARMERS MARKET QUESADILLA | 18
two eggs scrambled, vermont cheddar, sautéed mushrooms, red bell pepper, baby kale & spinach, sweet roasted corn, avocado crema pressed in a whole wheat tortilla, salad or fries

OMELET | 12 ^{GF}
3 eggs + 3 additions + toast, salad or fries
american, cheddar, feta, swiss, gorgonzola, mozzarella, goat cheese, smoked salmon, bacon, mushroom, broccoli, tomato, onion, roasted red pepper, spinach, brussels sprouts leaves, avocado
additions {\$1 per} / egg whites {\$1.5}
gluten free roll {\$2}

*Consuming raw or undercooked meats, fish, shellfish or fresh shelled eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
These menu items can be cooked to order.

ENTRÉES

AVOCADO TOAST | 16
whipped avocado, two sunny-side up eggs, arugula, tomato, toasted multi-grain

BLUEBERRY GRANOLA CRUNCH PANCAKES | 15
fresh blueberries, maple butter, whipped cream

STUFFED FRENCH TOAST | 16
cornflake challah bread, bananas, cinnamon, nutella drizzle

FISH TACOS | 18
guinness battered cod, hoisin, asian slaw, pico de gallo, avocado, corn tortillas, fries or salad

WAFFLE BENEDICT STACK | 20
poached eggs, bacon, hollandaise, waffle, hash browns

"THE"OVER EASY | 16
two eggs over easy, toasted brioche, sautéed spinach, grilled tomato, sausage, hollandaise, crumbled bacon bits, salad or fries

SKILLET | 16
poached eggs, hash browns, avocado, cheddar, herbed hollandaise

CHICKEN & WAFFLES | 22
crispy half all natural chicken, purple slaw, pickle chips, maple syrup

STEAK & EGGS* | 22
mojo marinated skirt steak, two eggs any style, hash browns, sourdough toast

OPEN FACED TUNA MELT | 16
toasted english muffin, melted cheddar cheese, tomato, salad or fries

GASTRO BURGER* | 18
100% grass fed beef, bacon jam, cheddar, onion rings, mac & cheese, bbq, house cut potato wedge fries, toasted brioche bun

CHICKEN BLT&C | 15
grilled chicken, bacon, lettuce, tomato, cheddar, avocado, honey mayo, toasted brioche bun, salad or fries

LOBSTER ROLL | 21
{hot} chunks of buttered lobster, purple slaw, toasted roll, salad or fries
{cold} chopped lobster, light mayo, avocado, lettuce, tomato, purple slaw, toasted roll, salad or fries

CAFE MAC & CHEESE | 14
cheese, bacon, breadcrumbs, salad or fries
// extras \\
broccoli {+\$2} | chicken {+\$4} | lobster {+\$10}

SALADS

B.Y.O.S. | 10
build your own salad, bruschetta

SW SALAD | 15
mesclun greens, avocado, roasted corn, tomato, cheddar, tortilla strips, cilantro mint ranch dressing

G-SALAD | 15 ^{GF}
mesclun greens, dried cranberries, gorgonzola, granny smith apple, candied walnuts, honey mustard cranberry vinaigrette

CAESAR SALAD* | 15
romaine, fresh mozzarella, parmesan, croutons, caesar dressing

ARUGULA | 15 ^{GF}
baby arugula, feta, quinoa, garbanzo beans, red onion, roasted beets, toasted almonds, citrus vinaigrette

// proteins \\
chicken {\$6} | tuna salad {\$6} | chicken salad {\$6}
albacore tuna {\$6} | chicken fingers {\$6} | turkey {\$6}
beef burger* {\$8} | black bean & farro burger {\$8}
salmon {\$10} | shrimp {\$10} | steak* {\$10}
lobster salad {\$12} | grilled veggies {\$6}
cajun, bbq or buffalo {\$1}

SIDES

TOAST, BAGEL, ENGLISH MUFFIN | 3
THICK CUT BACON | 6
HASH BROWNS | 6
SALMON HASH | 10
SEASONAL FRUIT CUP | 8
G-CUT FRIES | 8
SWEET POTATO FRIES | 10
SHORT STACK | 8
BELGIUM WAFFLE | 8

BRUNCH COCKTAILS

CEREAL BOWL SHOOTERS

GOLDEN GRAHAMS | 7
jack honey & fireball

CINNAMON TOAST CRUNCH | 7
rumchata & fireball

BRUNCH FOR TWO

{\$50}

60oz. bloody mary topped with fried chicken, pickled eggs, fried pickles, fried avocado, bacon, shrimp cocktail

GASTRO MARY

{\$16}

16oz. bloody mary garnished with bacon, celery, fried pickles, olive, shrimp cocktail

SIGNATURES

CAFE MIMOSA | 11
orange liquor, oj, prosecco

G-BELLINI | 12
light peach puree, prosecco

G-PLATE DINNER SPECIALS

SUNDAY
\$24 Gastro
Complete Dinner

MONDAY
\$20
Burger & Beer

TUESDAY
Cirella's
Signature Veal Chop

WEDNESDAY
B.Y.O.W.
Bring Your Own Wine

THURSDAY
Happy Hour All Day
@ the Bar #tbt