

# Capitol Grille

## **Sunday Brunch**

### **First Course**

#### **Sweet Onion Bisque**

*chives, bacon and mini cheese sandwich*

#### **Shrimp & Grits**

*pork sausage, tomato, country grits*

#### **Local Beet Salad**

*Bayley Hazen blue cheese, lola rosa, candied pecans*

#### **Local Berry Rice Grit “Risotto”**

*Anson Mills Carolina rice grits, berries, lemon*

### **Main Course**

#### **“Traditional” Eggs Benedict**

*Canadian Bacon, sourdough English muffin, soft poached eggs, “red eye” hollandaise*

#### **“Lyonnaise” Salad**

*Fried green tomato, sunny side egg, frisee greens, bacon vinaigrette*

#### **“Vanilla Peach” French Toast**

*Sliced sourdough, vanilla bean whipped crème*

#### **Bacon Wrapped Cod**

*Stew of wild mushrooms and lentils*

#### **Steak and Eggs**

*7 oz. N.Y. Strip*

*two eggs, brown butter béarnaise, breakfast potatoes*

#### **Capitol Grille Burger**

*confit onions, roasted tomatoes, bleu cheese, with shoestring potatoes*

### **Dessert Menu to Follow**

*Adult 32.95++*

*Mimosa included*

*Thank you, and please join us again*

*menu changes weekly*