

GRANGE RESTAURANT & BAR

Brunch

HOUSE MADE BISCUIT 6
seasonal jam

GRANGE TWO EGG BREAKFAST* 18
two eggs any style • home fries • bacon or sausage • toast

FRIED GREEN TOMATO SANDWICH 23
buffalo mozzarella • arugula • avocado • green goddess • chips

CHILAQUILES* 19
fried egg • salsa ranchero • tortilla chips • avocado • crema • cotija

MARKET OMELET 19
corn • bacon • cherry tomatoes • white cheddar • home fries

BERRY FRENCH TOAST 18
sour dough • mixed berries • crème anglaise • whipped cream

SOFT SHELL CRAB BENEDICT* 25
poached eggs • dill hollandaise • picked herbs • farm greens

AVOCADO TOAST* 20
hummus • poached eggs • pickled red onions • everything seasoning • farm greens

HOUSEMADE SPAGHETTI* 27
pancetta • blistered tomatoes • calabrian chilies • poached egg • gremolata

RICOTTA PANCAKES 21
blueberry compote • whipped cream • maple syrup

TUNA POKE 27
avocado • cucumbers • green beans • shaved onions • sticky rice

BRUNCH BURGER* 24
brioche • bacon • sunny side up egg • white cheddar • chipotle hollandaise • fries

Cocktails

GRANGE MOSA JCB sparkling wine • choice of fresh juice 13

BLOODY MARY vodka • house made bloody mary mix • sriracha bacon • blue cheese stuffed olives 15

VANILLA IRISH COFFEE jameson • coffee • demerara sugar • angostura bitters • bourbon vanilla cream 15

CHANDON GARDEN SPRITZ 15

THE CITIZEN HOTEL

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* served raw or undercooked or contains raw or undercooked ingredients

* consuming raw or undercooked meat, seafood or egg products can increase your risk of food borne illness.