

# GRASING'S

COASTAL CUISINE

## TO START

### ASSIETE DE CHARCUTERIE ET FROMAGE

SEASONAL ARTISAN CHEESES, FRESH & DRIED FRUITS,  
ASSORTED CURED MEATS & CORNICHONS

PETITE 14.50 GRANDE 25.00

#### KURT'S FOUR ONION TART

GRILLED FENNEL SAUCE & AGED BALSAMIC GLAZE  
WITH TOASTED LEEK RINGS  
9.25

#### CHEF'S SOUP DU JOUR

SEASONAL MARKET PREPARATION  
5.50

#### BLUE CRAB RISOTTO

PEARL PASTA WITH FRESH SPINACH, ASPARAGUS  
& FRESH TOMATOES IN A LEMON CREAM SAUCE  
12.50

#### CRISPY GOAT CHEESE

OVEN DRIED TOMATOES, ROASTED GARLIC CLOVES,  
CAPERS & OLIVES  
8.25

#### CALAMARI

TOASTED LEEK RINGS & BASIL AIOLI  
10.50

#### CRAB CAKES

CUCUMBER & RED ONION SALAD  
WITH BASIL AIOLI  
9.25

## SANDWICHES & GREENS

ALL SANDWICHES ARE SERVED WITH A CHOICE OF GREEN SALAD, ORGANIC WHITE CORN SALAD, POTATO SALAD OR FRENCH FRIES

#### BLACK ANGUS BISTRO BURGER

SMOKED BACON, AVOCADO,  
HOUSE MADE SAUCE & CHEDDAR CHEESE  
12.75

#### CHARBROILED ANGUS BURGER

FRENCH FRIES  
& HOUSE MADE DRESSING  
11.50

#### CHICKEN CLUB

AVOCADO, FRESH TOMATOES, SMOKED BACON,  
CHEDDAR CHEESE & GARLIC AIOLI  
12.75

#### ROASTED TURKEY

FRESH SPINACH, PESTO, OVEN DRIED TOMATOES  
& FARMHOUSE GOUDA ON FOCCACIA  
10.25

#### CHARBROILED CHICKEN

CARAMELIZED ONIONS, OVEN DRIED TOMATOES,  
JARLSBERG & HONEY MUSTARD ON FOCCACIA  
9.75

#### GRILLED CHEESE

MELTED CHEESE & OVEN DRIED TOMATOES  
CARAMELIZED ONIONS ON FOCCACIA  
8.25

#### ORGANIC BABY GREENS

FRESH TOMATOES, CROUTONS, SHAVED ASIAGO  
IN A DIJON VINAIGRETTE  
7.25

#### CÆSAR SALAD

SHAVED ASIAGO & ANCHOVIES  
8.25

WITH CHICKEN 12.50 WITH PRAWNS 16.00

#### GRILLED & MARINATED VEGETABLE SALAD

SEASONAL VEGETABLES WITH PEARL PASTA, PESTO,  
FETA & FRESH SPINACH  
11.25

#### BUTTER LETTUCE

POINT REYES BLEU, WALNUTS & CARAMELIZED PEARS  
9.35

WITH CHICKEN 12.85 WITH PRAWNS 16.00

#### THAI CHICKEN SALAD

NAPA CABBAGE, ROMAINE, FRESH BELL PEPPERS,  
SHAVED CARROTS FETA & FRESH SPINACH  
11.75

#### GRILLED EGGPLANT

ROASTED RED BELL PEPPERS, ZUCCHINI,  
ONIONS & SEASONAL MUSHROOMS ON FOCCACIA  
8.25

## THE ENDLESS BRUNCH

### CHOICE OF BRUNCH ENTRÉE + UNLIMITED MIMOSAS

#### MUSHROOM FRITTATA

SEASONAL WILD MUSHROOMS, FRESH SPINACH & PARMESAN  
| 11.50 |

#### THE CLASSIC

TWO EGGS PREPARED TO YOUR LIKING WITH A CHOICE OF  
CHICKEN APPLE SAUSAGE OR SMOKED BACON  
| 8.50 |

#### TRADITIONAL EGGS BENEDICT

TRADITIONAL MARKET PREPARATION  
| 14.50 |

#### THREE CHEESE OMELETTE

JARLSBERG, FARMHOUSE GOUDA & AGED VERMONT CHEDDAR  
| 10.50 |

#### GARDEN OMELETTE

SPINACH, FRESH TOMATOES & SEASONAL WILD MUSHROOMS  
WITH MASCARPONE  
| 11.50 |

#### WAFFLE

MAPLE SYRUP, FRESH BERRIES & FRESH WHIPPED CREAM  
| 11.50 |

| 19.95 |

À LA CARTE PRICING INDICATED BELOW EACH ENTRÉE

## MAINS

#### FISH DU JOUR

FROM OUR DAY BOATS  
15.75

#### CHICKEN FETTUCCINE

SPINACH & OVEN DRIED TOMATOES IN A GARLIC CREAM SAUCE  
13.50

#### ANGEL HAIR PASTA

SHIITAKE MUSHROOMS, FRESH TOMATOES, SPINACH & SOY BEANS  
11.25

#### CRAB FRITTATA

DUNGENESS CRAB & GREEN ONIONS  
14.50

#### GRILLED BISTRO SKIRT STEAK

ORGANIC BABY GREENS, FRESH TOMATOES & FRENCH FRIES  
16.25

#### CRAB & AVOCADO BENEDICT

DUNGENESS CRAB, AVOCADO, POACHED EGGS & HOLLANDAISE  
17.00

#### LOX & BAGELS

SMOKED SALMON, TOASTED BAGELS, CAPERS, ONIONS & CREAM CHESSE  
14.50

#### SMOKED SALMON OMELETTE

SMOKED SALMON, GREEN ONIONS & CHEVRE  
13.50

WE PRIDE OURSELVES IN USING SUSTAINABLE LOCAL & ORGANIC PRODUCTS.

MUCH OF OUR SEAFOOD, MEAT & POULTRY ARE HORMONE & ANTIBIOTIC FREE, BROUGHT UP HUMANELY IN A SUSTAINABLE ENVIRONMENT.