

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
CUP 4.75 BOWL 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 ORGANIC BABY GREENS SALAD, LENTIL 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
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 CHEESE
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.