

WE ARE
Open

For Breakfast
8:00 am - 12:00 pm
Breakfast All Day Sat.-Sun.

THE GRILLE

AT DELAVEAGA

MAKE A
Reservation

(831) 423-1600
@thegrilleatdelaveaga

Breakfast Entrees

All Entrees are Served With Southern Style Potatoes & Toast

Substitute Egg Whites, Tofu, or Gluten Free Toast for \$2

"Short Round" 16

One Egg • Maple Sausage or Hickory Bacon

"Full Round" 18

Two Eggs • Maple Sausage or Hickory Bacon

Farmers Market Scramble 18

Seasonal Vegetables & Local Mushrooms

The Tuscan Scramble 18

Fennel Sausage • Onion • Local Mushrooms • Baby Bells

Three Egg Omelette 22

Denver or Bacon & Avo • White Cheddar

Ham Steak & Eggs 22

Two Eggs • French Ham "Steak"

The Sweet Side

Served with Mclures Maple Syrup & Whipped Butter

Berries & Oats 16

Market Berries • McCann's Steel Cut Oats

Flap Jack Breakfast 18

Two Eggs • Two Sourdough Pancakes • Bacon or Maple Sausage

Waffle Breakfast 20

Two Eggs • Two Waffles • Bacon or Maple Sausage

The French Toast 20

Custard Dipped Brioche • Market Fruit

Nashville Hot Chicken and Waffles 22

Hot Honey • Praline Pecans • Dill

Benedicts

All Bennys are Served With Southern Style Potatoes

Substitute Egg Whites, Tofu, or Gluten Free Toast for \$2

The Classic 20

"Dani-O" English muffin • Poached Eggs • French Ham • Hollandaise

BSAT Benedict 20

"Dani-O" English Muffin • Poached Eggs • Bacon • Spinach • Avocado
• Tomato • Smoked Paprika • Hollandaise

Prosciutto di DeLa 22

"Dani-O English Muffin • Prosciutto • Grana Padano • Arugula • Basil oil
• Chili flakes • Hollandaise • Smoked Salt

Breakfast Sandos and More

Avocado Toast 16

Avocado • Arugula • Cherry Tomato • Cotija • Chili Flakes • Balsamic
Glaze

The Breakfast Sandwich 16

Two Eggs • Bacon • LTO • Cheddar • Garlic Aioli • Potatoes

The Huevos Rancheros 18

Salsa • Pinto Beans • Tostada • Cotija Cheese • Avocado

*Add Carnitas +\$2

The Breakfast Burrito 18

Egg • Potato • Tomato • Bacon • Jalapeño • Cheddar • Poblano Salsa

*Add Carnitas +\$2

Breakfast Add-Ons

Avocado	3	Market Fruit	6
Sourdough Pancake	5	Hash Browns	7
Waffle	5	Southern Potatoes	7
Egg	3	Ham Steak	8
Bacon	6		

Split Plate Charge, \$4

We choose only local farms & organic purveyors.

Thank you from our kitchen: Julia, Gino, Omar, Tony, Shane, and Francisco

WE ARE
Open

For Lunch
12:00 pm - 3:00 pm

THE GRILLE

AT DELAVEAGA

MAKE A
Reservation

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For The Table

Pretzel Divots	12
Beer Cheese Dip • Seasonal Pickled Vegetables • Mustard	
Buttermilk Fried Calamari	18
Poblano Vinaigrette • Lime • Jalapeno	
Sourdough Onion Rings	9
1000 Island • Aleppo Pepper • Sweet Onion	
Shoestring French or Sweet Potato Fries	9
House DeLa Chips	7

Salads & Soups

*Soups are served with: Sliced Baguette & Smoked Butter
Small, 6 Large, 10 Quart, 15*

Farmers Market Salad	16
Seasonal Greens • Goat Cheese • Pecans • Seasonal Fruit Peach Vinaigrette	
Caesar	16
Local Farms Romaine • Grana Padano • Focaccia Crouton House Caesar	

Salad Add-Ons

Grilled Chicken	9	Fried Egg	3
Grilled Shrimp	12	Blue Cheese	3
Bacon	3	Avocado	3

Clam Chowder

Grana Padano • Yukon Golds • Pancetta

Soup du Jour

Ask your server about the Seasonal Soup

DeLaveaga Chili

Local Beef • Red Beans • Red Onions • White Cheddar

Mains

*Sandwiches are served with: Fries, Sweet Potato Fries, or House Chips
(substitute Onion Rings, Cup of Soup, Salad, or Fruit \$4.)
Options: Gluten Free Bread or Lettuce Wrap \$2*

1/2 Sandwich & Soup, or Salad	16
*Available Sandwiches	
Trifecta Grilled Cheese	12
Local White Cheddar • Gruyère • Jack • Sourdough	
*Niman Ranch BLT	16
Bacon • Lettuce • Tomato • Garlic Aioli • 9-Grain	
*Albacore Melt	18
Red Onion • Garlic Confit • Gruyère • Sourdough • Balsamic Vinegar	
DeLa Burger	18
• LTO • Garlic Aioli • Brioche	
The Smash Burger	18
Grass-Fed Beef • Caramelized Onions • Garlic Aioli • House Pickles • White Cheddar • Brioche	
*Wagyu Pastrami Reuben	20
House Red Sauerkraut • Gruyère • 1000 Isle • Russian Rye	
Fish Taco Catch of the day	22
Jalapeno Slaw • House Salsa • Pinto beans	
Grilled Lemon Rosemary Chicken	22
Arugula • Garlic Aioli • Francese • Pickled Fennel	
French Dip	22
Eye of Round • Gruyère • Au Ju • Horseradish Crème • Francese	

Add-Ons

Fried Egg	3	Burger Patty	7
Avocado	3	Grilled Chicken	9
Bacon	3	Turkey	6

Split Plate Charge, \$4

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