

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 or Gluten Free Toast for \$2

<b>"Short Round"</b>	<b>16</b>
One Egg • Maple Sausage or Hickory Bacon	
<b>"Full Round"</b>	<b>18</b>
Two Eggs • Maple Sausage or Hickory Bacon	
<b>Farmers Market Scramble</b>	<b>18</b>
Seasonal Vegetables & Local Mushrooms	
<b>The Tuscan Scramble</b>	<b>18</b>
Fennel Sausage • Onion • Local Mushrooms • Baby Bells	
<b>Three Egg Omelette</b>	<b>22</b>
Denver or Bacon & Avo • White Cheddar	
<b>Ham Steak &amp; Eggs</b>	<b>22</b>
Two Eggs • French Ham "Steak"	

## The Sweet Side

*Served with Mclures Maple Syrup & Whipped Butter*

<b>Berries &amp; Oats</b>	<b>16</b>
Market Berries • McCann's Steel Cut Oats	
<b>Flap Jack Breakfast</b>	<b>18</b>
Two Eggs • Two Sourdough Pancakes • Bacon or Maple Sausage	
<b>Waffle Breakfast</b>	<b>20</b>
Two Eggs • Two Waffles • Bacon or Maple Sausage	
<b>The French Toast</b>	<b>20</b>
Custard Dipped Brioche • Market Fruit	
<b>Nashville Hot Chicken and Waffles</b>	<b>22</b>
Hot Honey • Praline Pecans • Dill	

## Benedicts

All Bennys are Served With Southern Style Potatoes  
Substitute Egg Whites or Gluten Free Toast for \$2

<b>The Classic</b>	<b>20</b>
English muffin • Poached Eggs • French Ham • Hollandaise	
<b>BSAT Benedict</b>	<b>20</b>
English Muffin • Poached Eggs • Bacon • Spinach • Avocado • Tomato • Smoked Paprika • Hollandaise	
<b>Prosciutto di DeLa</b>	<b>22</b>
English Muffin • Poached Eggs • Prosciutto • Grana Padano • Arugula • Basil oil • Chili flakes • Hollandaise • Smoked Salt	

## Breakfast Sandos and More

<b>Avocado Toast</b>	<b>16</b>
Avocado • Arugula • Cherry Tomato • Cotija • Chili Flakes • Balsamic Glaze	
<b>The Breakfast Sandwich</b>	<b>16</b>
Two Eggs • Bacon • LTO • Cheddar • Garlic Aioli • Potatoes	
<b>The Huevos Rancheros</b>	<b>18</b>
Salsa • Pinto Beans • Tostada • Cotija Cheese • Avocado *Add Carnitas +\$2	
<b>The Breakfast Burrito</b>	<b>18</b>
Scrambled Eggs • Potatoes • Tomato • Bacon • Jalapeño • Cheddar • Poblano Salsa *Add Carnitas +\$2	

## Breakfast Add-Ons

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

Split Plate Charge, \$4

We choose only local farms & organic purveyors.

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

WE ARE  
**Open**

For Lunch  
12:00 pm - 3:00 pm

# THE GRILLE

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## For The Table

### Pretzel Divots

Beer Cheese Dip • Seasonal Pickled Vegetables • Mustard

12

### Buttermilk Fried Calamari

Poblano Vinaigrette • Lime • Jalapeno

18

### Sourdough Onion Rings

1000 Island • Aleppo Pepper • Sweet Onion

9

### Shoestring French or Sweet Potato Fries

9

### House DeLa Chips

7

## Salads

### Farmers Market Salad

Seasonal Greens • Goat Cheese • Pecans • Seasonal Fruit  
Pear Vinaigrette

16

### Caesar

Local Farms Romaine • Grana Padano • House Croutons  
House Caesar

16

### Salad Add-Ons

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

## Soups

*Soups are served with: Bread of Choice  
Cup 8, Small 10, Large 12, To-Go Quart 18*

### 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 • Grain Bread

### \*Albacore Melt

18

Red Onion • Garlic Confit • Gruyère • Sourdough • Balsamic Vinegar

### DeLa Burger

20

Grass-Fed Beef • LTO • Garlic Aioli • Brioche

### The Smash Burger

20

Grass-Fed Beef • Caramelized Onions • Garlic Aioli • House Pickles  
White Cheddar • Steak Roll

### \*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 • Sweet Roll

### Portabella Sandwich

20

Arugula • Caramelized Onions • Cheese • Pickles

### Add-Ons

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

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