

WE ARE
Open

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

THE GRILLE
AT DELAVERAGA

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

"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	
Greek Scramble	18
Tomato • Spinach • Olives • Feta Cheese	
Biscuits and Gravy	22
Two Poached Eggs • House Made Biscuits • Wagyu Hash	
Hole in One	18
Two Eggs Fried in Local Sourdough (holed out) • Seasonal Fruit	

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 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 or Gluten Free Toast for \$2

The Classic	20
English Muffin • Poached Eggs • French Ham • Hollandaise	
BSAT Benedict	20
English Muffin • Poached Eggs • Bacon • Spinach • Avocado • Tomato • Smoked Paprika • Hollandaise	
Prosciutto di DeLa	22
English Muffin • Poached Eggs • 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
Scrambled Eggs • Potatoes • Tomato • Bacon • Jalapeño • Cheddar • Poblano Salsa *Add Carnitas +\$2	
Monte Cristo	22
Brioche Dipped & Fried • Fried Egg • Swiss Cheese • Ham • Turkey	

Breakfast Add-Ons

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

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

AT DELAVEAGA

MAKE A
Reservation

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For The Table

Pretzel Divots	12
Beer Cheese Dip • Seasonal Pickled Vegetables • Mustard	
Fried Brussel Sprouts	12
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

Farmers Market Salad	16
Seasonal Greens • Goat Cheese • Pecans • Seasonal Fruit Pear Vinaigrette	
Caesar	16
Local Farms Romaine • Grana Padano • House Croutons House Caesar	

***Ask About Our Daily Salad Special**

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 • Thick Cut Bacon
Soup du Jour
Ask your server about the Seasonal Soup
DeLaveaga Chili
Premium Beef Brisket, Short Rib and Chuck • 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 • Gruyère • Sourdough • Balsamic Vinegar	
DeLa Burger	20
Grass-Fed Beef • LTO • Garlic Aioli • Brioche	
The Smash Burger	20
Premium Brisket, Short Rib and Chuck • 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	
Mediterranean Chicken	22
House Focaccia • Pesto • Provolone • Roasted Pepper • Onion • Arugula	
French Dip	22
Eye of Round • Gruyère • Au Ju • Horseradish Crème • Sweet Roll	
Portabella Sandwich	20
Arugula • Caramelized Onions • Cheese • Pickles	
Meatloaf Sandwich	22
Premium Beef Brisket, Short Rib and Chuck • Spinach • Cheddar, Provolone or Swiss • Local Ciabatta • Tangy Sauce	

Add-Ons

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

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