

MENU

EASTER SUNDAY

APRIL 5TH, 2026

THE GRILLE

AT DELAVEAGA



FOR THE TABLE

BEIGNETS 6
DUSTED WITH POWDER SUGAR AND PAIRED WITH STRAWBERRY BUTTER

DEVILED EGGS WITH SMOKED PAPRIKA* 12

AVOCADO TOAST 18
AVOCADO TOAST WITH LOX, PICKLED RED ONION AND ARUGULA

SALADS

THE ARUGULA SALAD 18
ARUGULA, FENNEL, PARMESAN, WITH A LEMON VINAIGRETTE

THE SPINACH SALAD 20
SPINACH, STRAWBERRY, PECAN, BLUE CHEESE WITH A BALSAMIC DRESSING

THE CAESAR SALAD 18
LOCAL FARMS ROMAINE, GRAN PADANO, HOUSE CROUTONS WITH OUR HOUSE CAESAR

SANDWICHES

MEDITERRANEAN CHICKEN SANDWICH 22
HOUSE FOCACCIA, PESTO, PROVOLONE, ROASTED PEPPER, ONION & ARUGULA

B.L.T 16
BACON, LETTUCE, TOMATO, GARLIC AIOLI, GRAIN BREAD

CROISSANT SANDWICH 20
EGGS, BACON, CHIVES, CHEESE

PORTABELLO BURGER 20
PORTABELLO MUSHROOM, ARUGULA, CARAMELIZED ONIONS, CHEESE, PICKLES

BREAKFAST ENTRÉES

THE SWEET SIDE SERVED WITH CHOICE OF EGG, ANY STYLE BACON OR SAUSAGE

ORANGE POPPYSEED PANCAKES 20
TWO THIN PANCAKES TOPPED WITH POPPYSEEDS AND PAIRED WITH WHIPPED BUTTER

THICK CUT FRENCH TOAST WITH STRAWBERRY BUTTER 20

DELA WAFFLES WITH BERRY COMPOTE AND MAPLE WHIPPED BUTTER 20

BREAKFAST ENTRÉES

SAVORY & SERVED WITH SOUTHERN STYLE POTATOES OR CHOICE OF TOAST

ASPARAGUS OMELETTE WITH TOMATOES AND GOAT CHEESE* 22

THE GREEK SCRAMBLE* 18
TOMATO, SPINACH, OLIVES, FETA CHEESE

QUICHE LORRAINE WITH GRUYERE AND BACON* 22

SALMON BENEDICT* 22
SALMON, AVOCADO, AND ARUGULA

BSAT BENEDICT* 20
ENGLISH MUFFIN, POACHED EGGS, BACON, SPINACH, AVOCADO, TOMATO, SMOKED PAPRIKA, HOLLANDAISE

2 EGGS ANY STYLE, JAMBON DE PARIS, AND SCALLOPED POTATOES* 22

THE FRENCH DIP 22
EYE OF ROUND, GRUYÈRE, AU JU, HORSERADISH CRÈME, SWEET ROLL

CLASSIC BENNY* 20
ENGLISH MUFFIN, POACHED EGGS, FRENCH HAM, HOLLANDAISE

THANK YOU FROM OUR KITCHEN: JULIA, GINO, OMAR, TONY, MAGGIE, BRIDGET, AND FRANCISCO

We choose only local farms & organic purveyors.
Split Plate Charge, \$4

*Consuming raw or undercooked foods may increase your risk of foodborne illness.