

Brunch MENU

Bubbles half price by the BOTTLE on SUNDAYS!



MORNING COCKTAILS

NAKED COLLINS GIA ORIGINAL **\$12**
Naked Malt Whisky, Grapefruit Juice, Sugar Cubes,
Fever Tree Grapefruit Soda

PEACH ROSE SPRITZ GIA ORIGINAL **\$12**
Aperol, Twenty Grand Peach, Orange Juice,
Poema Rosé Cava, Soda Water

BLOODY MARY GIA ORIGINAL **\$11**
Wheatley Vodka, Emulsion Gin,
Housemade Bloody Mary Mix, Olives

IRISH COFFEE GIA ORIGINAL **\$13**
Slane Irish Whiskey, Stout Infused Whipped Cream,
Espresso, Mint-Cocoa Powder

THE GIN AND TONIC BAR **\$12**

EARLY BIRD G&T
Uncle Val's Gin, Grapefruit Juice,
Fever-Tree Mediterranean Tonic, Rosemary

TEA TIME G&T
Tea & Vanilla Infused Roku Gin, Italicus Bergamot Liqueur,
Fever-Tree Elderflower Tonic

BARTENDER'S GARDEN G&T
Tomato-Basil-Peppercorn Botanist Infusion,
Ancho Reyes Poblano Liqueur, Fever-Tree Indian Tonic

ZERO PROOF **\$10**

All Zero-Proof cocktails made with Lyre's Zero-Proof spirits.
Inquire with staff to purchase your own bottles

RURAL HALL MOJITO
Raspberry Puree, Lime, Mint, Soda Water, Lyres White Cane Spirit

CLOUDY WITH A CHANCE
Lyres Dark Cane Spirit, Lime, Demerara Rock Syrup,
Fever-Tree Ginger Beer

SOBER'S IN FASHION
Lyre's Malt, Housemade Old Fashioned Syrup, Orange

SPRITZ ZERO
Lyre's Italian Spritz, Lemon, Rosemary, Soda Water

NOGRONI
Lyre's Pink London, Lyre's Italian Orange,
Housemade Zero Proof Vermouth

PASTRIES

ROSEMARY SCONES	6
Whipped Butter	
JAM & BISCUIT	6
CINNAMON ROLL	12
Bourbon Pecan Glaze	

LIGHT BREAKFAST

DAILY SOUP	6
SEASONAL SALAD (GF)	9
Fennel, Radicchio, Walnuts, Romano, Apples, Black Mustard Vinaigrette	
BACON BOARD (DF, GF)	10
Gin Salt, Herbs	
SMOKED SALMON SCHIACCIATA	15
Herb Cream Cheese, Capers, Pickled Onions, (Cauliflower Crust \$4.00 extra)	
SPINACH AND GOAT CHEESE SCHIACCIATA	14
Marinara, (Cauliflower Crust \$4.00 extra)	

SANDWICHES

All Sandwiches Are Served on Potato Rolls

CHICKEN SANDWICH*	12
Housemade Pickles, Cajun Aioli	
BACON EGG & CHEESE*	12
Soft Scrambled Eggs, Chive, Cheese, Bacon, Smoked Paprika Aioli	
CROQUE MADAME*	12
Prosciutto, Gruyere, Bechamel, Sourdough, Sunny-Side Up Egg	

SERVED WITH A CHOICE OF SIDE:
Pesto Hash • Fruit • Frites • Soup • Side Salad

PLATES

SUNDAY FRENCH TOAST	12
BISCUITS AND GRAVY	12
Parsley	
SHAKSHUKA EGGS*	12
Spicy Tomato Sauce, Sourdough Toast	
SALMON* (6OZ)	20
Hash, Spinach, Lemon Zest, Hollandaise	
STEAK AND EGGS* (6OZ) (GF)	32
Scrambled Eggs, Hash, Hollandaise	
DRY AGED RIBEYE* (16OZ) (GF)	40
Sunny-Side Up Egg, Hash, Chimichurri	

SIDES

EGGS*	3
Scrambled, "Sunny-Side Up" or Fried	
FRUIT	5
Seasonal Selection	
PESTO HASH	6
GARLIC OREGANO FRITES*	10
Truffle Aioli	

*CONSUMER NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES.



WINE OFFERINGS

Half price by the BOTTLE on Reds and Whites on WEDNESDAYS!

WHITES

ROSÉ

	BTL	GLASS	1/2 GLASS	TASTE
FRANCE				
VRAC N/V (Provence)		6.50		
AUSTRIA				
Höpler Pannonica Rosé 2021 (Burgenland)	30	8.00	4.00	2.75

NEW WORLD WHITES

CALIFORNIA

Weather Chardonnay 2020 (Carneros)	56	14.50	7.75	4.00
The Shepherd				
Sauvignon Blanc 2021 (Carneros)	42	11.00	5.75	3.25
Moniker Chardonnay 2020 (Mendocino)	38	10.00	5.25	2.85

OREGON

Chehalem,				
Inox Unoaked Chardonnay 2021 (Willamette Valley)	44	11.50	6.00	3.25
Jovino Pinot Gris 2018 (Willamette Valley)	32	8.50	4.55	2.50

NEW ZEALAND

Koha Sauvignon Blanc 2021 (Marlborough)	40	10.50	5.50	3.05
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OLD WORLD WHITES

FRANCE

Sick-Dreyer Gewurztraminer 2020 (Alsace)	54	14.00	7.25	4.25
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ITALY

Cabas Bianco 2019 (Friuli)	54	14.00	7.25	4.25
Maso Warth Muller Thurgau 2021 (Dolomiti)	48	12.50	6.50	3.50
Ugolino Vigneto Verdicchio 2020 (Marche)	44	11.50	6.00	3.25
Castellano Pinot Grigio 2021 (Veneto)	28	7.50	4.00	2.25

GERMANY

Villa Kabinett, Dry Riesling (Mosel)	30	8.00	4.25	2.35
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DESSERT WINE

	GLASS
Sandeman 20 Year Port (Oporto, Portugal)	9.95
St. Vincent Sauternes (Sauternes)	7.50

REDS

NEW WORLD REDS

	BTL	GLASS	1/2 GLASS	TASTE
CALIFORNIA				
Paul Dolan Cabernet Sauvignon 2020 (Mendocino)	48	12.50	6.50	3.50
Gundlach Bundschu Red Blend 2021 (Sonoma)	48	12.50	6.50	3.50
Carson Scott Cabernet Sauvignon 2019 (California)	30	8.00	4.25	2.35
Montpellier Pinot Noir 2018 (California)	28	7.50	4.00	2.25

OREGON

Maison L'Envoyé				
Straight Shooter Pinot Noir 2018 (Willamette Valley)	48	12.50	6.50	3.50

WASHINGTON

Mark Ryan Vincent Red Blend 2019 (Columbia Valley)	42	11.00	5.75	3.15
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OLD WORLD REDS

FRANCE

Albert Bichot Bourgogne (Beaune)	58	15.00	7.75	4.25
Françoise Roumieux Rhône Sélection 2019 (Côtes du Rhône)	48	12.50	6.50	3.50

ITALY

Gattinara Riserva Nebbiolo 2015 (Piedmont)	95			
Senta Cecilia				
Riserva Montepulciano NV (D'Abruzzo)	70			
L'Arco Rosso del Veronese 2017 (Veneto)	62	16.00	9.25	4.85
Sant'Agnes				
Libatio Lunae Sangiovese 2008 (Tuscany)	65			
Renzo Castella Langhe Nebbiolo 2019 (Piedmont)	54	14.00	7.25	4.25
"I Bruciati" Rosso Sangiovese 2021 (Tuscany)	48	12.50	6.50	3.50
Pala Cannonau 2021 (Sardinia)	44	11.50	6.00	3.25
Bitornino da Frascole Sangiovese 2019 (Tuscany)	38	10.00	5.25	2.85

SPAIN

Avaniel Tempranillo 2020 (Ribera del Duero)	36	9.50	5.00	2.75
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SPARKLING WINE OFFERINGS

	BTL	GLASS
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SICK-DREYER CRÉMANT EXTRA BRUT N/V Alsace	54	14
DOMAINE BOUTET SAULNIER N/V Vouvray, France	44	
TERRIERO PROSECCO N/V Veneto, Italy	34	8.25
LA TORRETTA MOSCATO FRIZZANTE N/V Veneto, Italy	32	7.95
POEMA ROSÉ CAVA N/V Penedes, Spain	32	7.95
VEUVE DU VERNAY BRUT N/V France	30	7.50
HOUSE FRIZZANTE		6.00

MINERAL WATER

SAN PELLEGRINO	BTL	4.50
MONDARIZ MINERAL SPARKLING WATER 750ML	9	

UPCOMING EVENTS

Brunch Every Sunday 11am-2pm

Lunch Every Wednesday - Saturday 11:30am-2:00pm

Casa
by GIA

Contactless ordering of meals, cocktail kits, wines, cocktail mixers, and experiences. CASAbyGIA.com