

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

SPARKLING AMARETTI SOUR

Lyre's Amaretti, Grapefruit, Lemon, Sprite, Soda Water

PASTRIES

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

LIGHT BREAKFAST

DAILY SOUP	6
SEASONAL SALAD (GF)	9
White Bean, Mixed Greens, Goat Cheese, Cranberry and Sumac Dressing	
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	
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)	44
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

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

NEW WORLD WHITES

CALIFORNIA

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

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

Petrucchio White Blend 2019 (Friuli-Venezia Giulia)	54	14.00	7.25	4.25
Ugolino Vigneto Verdicchio 2020 (Marche)	44	11.50	6.00	3.25
Moser Muller Thurgau 2021 (Trentino Alto Adige)	48	12.50	6.50	3.50
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
St. Vincent Sauternes (Bordeaux)	7.50
Sandeman 20 Year Port (Oporto, Portugal)	9.95

REDS

NEW WORLD REDS

CALIFORNIA	BTL	GLASS	1/2 GLASS	TASTE
Montpellier Pinot Noir 2018 (California)	28	7.50	4.00	2.25
Carson Scott Cabernet Sauvignon 2019 (California)	30	8.00	4.25	2.35
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

OREGON

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

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

FRANCE

Françoise Roumieux Rhône Sélection 2019 (Côtes du Rhône)	48	12.50	6.50	3.50
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ITALY

Tenuta i Fauri Montepulciano Riserva NV (D'Abruzzo)	70			
Renzo Castella Langhe Nebbiolo 2019 (Piedmont)	54	14.00	7.25	4.25
Paride Laretti Gattinara Riserva 2015 (Piedmont)	95			
Bitornino da Frascole Sangiovese 2019 (Tuscany)	38	10.00	5.25	2.85
"I Bruciati" Rosso Sangiovese 2021 (Tuscany)	48	12.50	6.50	3.50
Sant'Agnesè Libatio Lunae Sangiovese 2008 (Tuscany)	65	19.00		
Pala Cannonau 2021 (Sardinia)	44	11.50	6.00	3.25
L'Arco Rosso del Veronese 2017 (Veneto)	62	16.00	9.25	4.85

SPAIN

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

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

MINERAL WATER

	BTL
SAN PELLEGRINO	4.50
MONDARIZ MINERAL SPARKLING WATER 750ML	9.00

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