

# RESTAURANT WEEK BRUNCH

THREE COURSES \$22

*one snack, appetizer, starter salad, mimosa, or classic bloody mary  
one burger, sandwich, pizza, entrée salad, lunch feature, or brunch feature  
one dessert*

CHEF  
GEOFF'S  
TYSONS CORNER

CHEF  
GEOFF'S  
TYSONS CORNER

## FEATURED STARTERS

### Cinnamon Donuts

lemon, raspberry, chocolate sauces 9<sup>50</sup>

### Nutella Crepes

powdered sugar 9<sup>50</sup>

## CG BRUNCH FEATURES

### Baja Burrito

scrambled eggs, chorizo, black beans,  
avocado, jack cheese, pico de gallo,  
crispy yukon potatoes 14<sup>95</sup>

### Sweet Potato Gnocchi

brussels sprouts, bacon, sunny side up egg,  
sage brown butter sauce, parmesan 19<sup>95</sup>

### Parisian Eggs Benedict

crusty baguette, smoked ham,  
garlic spinach, truffle hollandaise, pecorino,  
crispy yukon potatoes 16<sup>95</sup>

### Avocado Toast

two sunny side up eggs, turkey bacon,  
rustic multigrain, pico de gallo 13<sup>95</sup>

### Coffee Bacon Waffle

vanilla whipped cream, maple syrup 13<sup>95</sup>

### Hangover Burger\*

creekstone farms angus, pepper jack,  
fried egg, bacon, chipotle aioli,  
crispy yukon potatoes 16<sup>95</sup>

### Classic Scramble

scrambled eggs, applewood bacon,  
texas toast, crispy yukon potatoes 13<sup>95</sup>

### Breakfast Tacos

scrambled eggs, corn tortillas, queso fresco,  
cilantro, radish, sour cream, jalapeño salsa,  
yukon potatoes 14<sup>95</sup>

### Sweet Cream Stuffed French Toast

brioche, caramel apples, powdered sugar,  
maple syrup 14<sup>95</sup>

### Chef's Featured Frittata

mixed greens 12<sup>95</sup>

## SIDES

applewood bacon 3<sup>95</sup> maple sausage 3<sup>95</sup> turkey bacon 3<sup>95</sup> house frites 5<sup>95</sup> crispy yukon potatoes 3<sup>95</sup>  
very gouda grits 5<sup>95</sup> sautéed spinach 5<sup>95</sup> avocado toast 6<sup>95</sup>

## DAY DRINKING

FEATURED LIBATION

### BOTTOMLESS MIMOSAS!

sparkling wine with choice of orange juice, pineapple, grapefruit, peach or pear nectar 15<sup>95</sup>

**Classic Bloody Mary** vodka, housemade mix, celery 9<sup>95</sup>

**Bacon Bloody Mary** habanero infused russian standard vodka, housemade mix, bacon, celery, chili-salt 11<sup>95</sup>

**Apple Sangria** red wine, tuaca, apple cider, orange juice, lemon juice, vanilla simple syrup 9/glass 32/carafe

## SNACKS & APPS

- White Truffle Popcorn** parmesan 6<sup>95</sup>  
**Crispy Plantain Chips** guacamole, cotija cheese, pico de gallo 9<sup>95</sup>  
**Miso Glazed Edamame** chili, garlic, sesame seeds 9<sup>95</sup>  
**Crispy Calamari** marinara, lemon aioli 14<sup>95</sup>  
**Hummus and Pita** chickpea salad, housemade pita 10<sup>95</sup>  
**Honey-Sriracha Wings** cilantro, sesame seeds 10<sup>95</sup>

## SALADS

*starter size 11<sup>95</sup>*

*entrée size, topped with ....*

*grilled chicken, fried portabella, crispy chicken, or buffalo chicken 17<sup>95</sup>*  
*crispy calamari, grilled salmon\*, shrimp, or ny strip steak\* 19<sup>95</sup>*

- Caesar** romaine, parmesan, garlic croutons, caesar dressing  
**Spinach** apple, cheddar, candied walnuts, poppy seed cider vinaigrette  
**Cadillac Caesar** corn & black bean relish, croutons, avocado, spicy dressing  
**Super Kale** granola, butternut squash, red onion, pomegranate vinaigrette  
**Greek** feta, olives, onion, cucumber, pepperoncini, pita croutons  
**Mixed Lettuces** carrot, cucumber, radish, balsamic vinaigrette

## BURGERS & SANDWICHES

*CG burger made with Creekstone Farms Angus*

*served with your choice of: fries, sweet potato fries, or balsamic greens*  
*substitute a gluten free bun for \$3*

- CG Burger\*** cheddar, bacon, lettuce, tomato, onion, chipotle aioli 16<sup>95</sup>  
**Salmon Burger** arugula, roasted tomato, bacon, arugula aioli 16<sup>95</sup>  
**Black Bean Burger** pepper jack, fried jalapeño, guacamole 15<sup>95</sup>  
**Turkey Burger** cheddar, turkey bacon, avocado, tomato, dijonnaise 16<sup>95</sup>  
**Lamb Burger\*** feta, arugula, tomato, black olives, oregano aioli, herb pita 16<sup>95</sup>  
**Roasted Turkey Club** bacon, avocado, lettuce, tomato, mayo, honey wheat 14<sup>95</sup>

## PIZZA PIES

- Spinach & Kale** fontina, mozzarella, tomato sauce, confit garlic 13<sup>95</sup>  
**Straight Up** mozzarella, tomato sauce, basil, evoo 12<sup>95</sup>  
**Meatball** mozzarella, tomato sauce, red pepper, onion, pepperoncini 14<sup>95</sup>  
**Thick Cut Pepperoni** mozzarella, grape tomatoes, arugula, parmesan 13<sup>95</sup>  
**Sausage & Broccoli** mozzarella, tomato sauce, onion, chili flakes, parmesan 13<sup>95</sup>  
**Steak\*** gorgonzola, balsamic onions, red wine reduction, mache, chives 14<sup>95</sup>  
**Wild Mushroom** taleggio, fontina, truffle pecorino, thyme 14<sup>95</sup>

## LUNCH FEATURES

- Pecan Crusted Salmon\*** brussels, country ham & sweet potato hash, honey mustard sauce 21<sup>95</sup>  
**Wild Mushroom Ravioli** roasted garlic, grape tomatoes, arugula, truffle pecorino 19<sup>95</sup>  
**Spicy Crispy Shrimp Bowl** asian slaw, butternut squash, tomato, cucumber, avocado, sriracha aioli 19<sup>95</sup>  
**Jalapeño Lime Steak Tacos\*** flour tortillas, avocado, cotija cheese, tomatillo salsa, mixed green salad 19<sup>95</sup>

please alert your server to any food allergies before ordering  
consuming raw or undercooked animal foods may increase your risk of contracting a food borne illness, especially if you have certain medical conditions