

GRAND LAKE

KITCHEN

Dimond

PLATED BRUNCH @ DIMOND

For up to 20 guests | \$40 per person

kids under 10 are half priced if they order off of the kids' menu

kids under 3 are complementary unless they order an entree

*indicates house recommendations | offerings subject to seasonal availability

ON THE TABLE

DONUTS warm housemade donuts dusted in nutmeg, cinnamon sugar

FIRST COURSE

*host pre-selects one appetizer to be served family style
an additional appetizer can be added for \$5/person*

NOSH

***FRIED BRUSSELS SPROUTS** lemon, parmesan, Aleppo chile (veg)

GLK CHOPPED SALAD romaine lettuce, roasted corn, english cucumber, cherry tomato, avocado, sunflower seeds, basil vinaigrette (VEGAN/GF)

BURRATA CROSTINI fresh creamy mozzarella and seasonal accompaniments on crostini (veg)

CORN JALAPEÑO FRITTERS creme fraiche, piquillo aioli, scallions (veg/GF)

REUBEN FRIES! french fries, beef pastrami, russian dressing, swiss cheese, sauerkraut (veg possible by substituting mushrooms)

***CARBONA PIZZA!** assorted Detroit-style pizza cut into two bite squares (veg/meat/can be vegan upon request)

HUMMUS PLATE hummus, grilled pita, olives, pickled vegetables, pickled red onions (VEGAN)

ENTREES

each guest selects their own entree at the table

HANK'S PLATE two eggs (poached or scrambled), bacon, crispy potatoes, sourdough toast, ketchup

SAVORY FRENCH TOAST rye bread dipped in porcini batter, two poached eggs, wild mushrooms, parmesan, arugula, herb oil (veg)

AVOCADO TOAST sourdough toast, sliced avocado, two eggs (poached or scrambled), aleppo chile, served with mixed greens with lemon vinaigrette (veg)

PASTRAMI BENEDICT beef pastrami, two eggs (poached or scrambled), hollandaise on rye toast, served with arugula salad with lemon vinaigrette

FRENCH TOAST hand cut sourdough, fruit, powdered sugar, Vermont maple syrup (veg)

CHILAQUILES VERDE housemade tortilla chips tossed in tomatillo salsa and topped with black beans, two eggs (poached or scrambled), avocado, queso fresco, pickled red onion, cilantro, sour cream (veg/GF)

BREAKFAST SANDO country ham, two fried eggs, jack cheese, avocado, piquillo aioli, on an Acme roll

SIDES

*host pre-selects one side to be served family style
an additional sides can be added for \$4/person*

FRENCH FRIES with ketchup (VEGAN)

***CRISPY POTATOES** with creamy horseradish (veg/GF)

RED POTATO SALAD (veg/GF)

***JEAN'S PERSIAN CUCUMBERS** sesame, garlic, braggs liquid amino (VEGAN/GF)

