

445 PROVIDENCE MAIN STREET

# grille ON MAIN

## Father's Day Brunch, 2026

### DRINKS

#### BRUNCH BUBBLES: MIMOSA CARAFE

*choose oj, pineapple  
or grapefruit juice*

25

#### MES AMIES

*wheatley's vodka, chambord,  
lillet blanc, fresh lemon* 12

#### SUMMER SMASH

*woodford reserve, ginger beer,  
strawberry-pink peppercorn  
shrub* 15

#### MIMOSA 7

#### PEACH BELLINI 8

#### BACON BLOODY MARY 10

#### ESPRESSO MARTINI 12

### WINE BY THE GLASS

**PROSECCO, Maschio**  
*Treviso, Italy* 10

**BRUT ROSÉ, Gratién & Meyer**  
*Loire Valley, France* 13

**SAUVIGNON BLANC, Glazebrook**  
*Marlborough, NZ* 12

**CHARDONNAY,**  
**Coppola "Director's Cut"**  
*Sonoma, CA* 12

**PINOT NOIR, Cline Cellars**  
*Sonoma Coast, California* 11

**PINOT NOIR, Inscription**  
*Willamette Valley, OR* 15

**CABERNET SAUVIGNON, Juggernaut**  
*California* 15

**BORDEAUX BLEND**  
**Château Bellevue-Peycharneau**  
*Bordeaux, France* 13

### Starters

#### Bacon Wrapped Chicken Skewers

*creole mustard sauce*

#### Classic Wedge Salad

*bacon crumbles, carrots, tomato, shaved red onion,  
buttermilk blue cheese dressing*

#### Creole Garlic Jumbo Shrimp

#### Braised Short Rib Ravioli

*blistered tomato, shaved parmesan, demi-glace*

### Entrées

#### Fried Green Tomato Benedict

*pulled pork, poached eggs, home fries, cajun hollandaise*

#### Gulf Shrimp & Stone Ground Grits

*conecuh sausage, bell pepper, onion, crispy bacon, parmesan cream sauce*

#### Roasted Atlantic Salmon

*mushroom risotto, roasted brussels sprouts, basil pesto*

#### Trio of Angus Beef

*petite filet & herb butter | new york strip & au poivre | short rib ravioli & bordelaise  
whipped yukon gold potatoes and green beans*

#### 14oz Herb Crusted Prime Rib (supplement \$10)

*bacon mac & cheese, green beans, au jus, horseradish cream*

### Desserts

#### Chocolate Peanut Butter Pie

*toasted peanuts, vanilla bean ice cream*

#### German Chocolate Torte

*shaved almonds, coffee-buttercream frosting*

#### Dulce de Leche Cheesecake

*whipped cream, salted caramel*

\$55 per person