



## GRILLE

### STARTERS

<b>Butternut Squash Soup</b>	\$8
caramelized shallots, crisp ginger, tumeric	
<b>Fresh Mozzarella &amp; Roasted Pepper Spring Rolls</b>	\$9
eggplant & cabbage filling, cherry tomato basil jam	
<b>XO Truffle Glazed Chicken Wings</b>	\$9
white truffle honey, chili, garlic parmesan fondue	
<b>Sweet &amp; Sour Calamari</b>	\$11
crackling hot peppers, sweet and sour glaze	
<b>Short Rib Quesadilla</b>	\$9
braised shredded short rib, gouda, mozzarella, caramelized onion, creamy horseradish	
<b>Volcano Shrimp</b>	\$12
sesame panko crusted, chili orange glaze, sriracha aioli	
<b>Cheese Board</b>	3/\$12 4/\$15
chef's daily selection, house made chutney	

### SALADS

<b>Arugula &amp; Roasted Pear</b>	\$10
warm goat cheese buttons, honey glazed pecans, dried cranberries, pomegranate vinaigrette	
<b>Caprese Tower</b>	\$9
house made mozzarella, ripe seasonal tomatoes, balsamic reduction, fresh basil, evoo	
<b>Crisp Wedge Salad</b>	\$9
grape tomatoes, crisp bacon, gorgonzola, roasted chipotle ranch dressing	
<b>Caesar Salad</b>	\$8
ramiane, shaved locatelli, herbed croutons	
<b>California Crab Cobb Salad</b>	\$14
arugula, romaine, tomatoes, grated eggs, cucumber, avocado, bacon, gorgonzola, lump crabmeat, honey balsamic vinaigrette	

### CLASSIC EGGS & HOT CAKES

<b>Two Eggs (any style)</b>	\$7
ham or sausage, served with home fries	
<b>Homemade Pancakes</b>	\$7
two large pancakes, sprinkled with powdered sugar, served with bacon and home fries	

### BRUNCH SPECIALS

<b>Farmer's Omelet</b>	\$10
local organic vegetables and mushrooms, yellow vermont cheddar	
<b>Avocado Toast Benedict</b>	\$14
toasted brioche, seared chicken, poached eggs, lemon hollandaise, home fries	
<b>Banana Battered Brioche</b>	
<b>French Toast</b>	\$11
fresh berry cream cheese stuffing, fresh berry maple compote, side of breakfast sausage	
<b>White Truffle Scramble</b>	\$12
scrambled cage-free brown eggs, melted cheddar, prosciutto di parma, arugula, mushrooms, white truffle oil, flat bread, home fries	
<b>Crabcake Eggs Benedict</b>	\$16
toasted brioche, ham, poached eggs, hollandaise, home fries	
<b>Herb Spiced Salmon</b>	\$18
topped with fried eggs over easy, avocado salsa, home fries	
<b>Breakfast Grilled Cheese</b>	\$10
egg, bacon, ham & cheddar cheese, home fries	
<b>Apple Granola Hot Cakes</b>	\$11
brown sugar caramelized local apples over granola pancakes, served with side of bacon	
<b>Centro Skillet</b>	\$12
three eggs scrambled with cheese, sausage, ham, bacon, grilled onion & tomato topped with sour cream & salsa, home fries	
<b>Brunchy Surf &amp; Turf Scampi</b>	\$24
8 oz. hanger steak, seared shrimp, topped with garlic scampi butter, served with eggs, bacon, asparagus & home fries	
<b>Harvest Gnocchi</b>	\$18
local vegetables, mushrooms, spinach, parmesan cream sauce, pistachios, ricotta	

### CHILDREN'S OPTIONS \$5

Scrambled Eggs & Bacon • Waffles  
French Toast • Mac n' Cheese • Pancakes

### Chicken Fingers & Fries \$7

### COFFEE & CAPPUCINO BAR

Coffee / Tea	\$2.50
Cappuccino	\$4.75
Caramel Cappuccino	\$5.25
Espresso	\$2.75
Double Espresso	\$5.25
Italian Iced Coffee	\$8
disaronno amaretto, kahlúa, fresh espresso & cream, over ice	
Frangelico Hazelnut Coffee	\$8
frangelico mixed with hot freshly brewed coffee, garnished with whipped cream	

### MORNING COCKTAILS

<b>Double Cross Bloody Caesar</b>	\$11
double cross vodka, clam juice, house made tomato juice, garnished with cucumber & cocktail shrimp	
<b>Espresso Martini</b>	\$9
van gogh double espresso vodka, kahlúa, fresh espresso, white crème de cacao	
<b>Tequila Sunrise</b>	\$9
patrón tequila & fresh squeezed orange juice, splash of grenadine, orange slices	
<b>Centro Spicy Bloody Mary</b>	\$9
hanson habanero vodka with house made spicy bloody mary mix, garnished with celery	

### JUICES

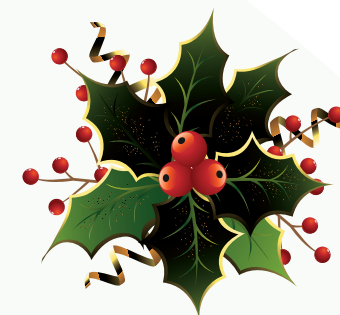
Freshly Squeezed Orange Juice,  
Pomegranate, Cranberry, Apple,  
Pineapple, Grapefruit or Tomato Juice  
Small \$3 Large \$5.50

### SOFT DRINKS

Iced Tea & Fountain Beverage  
\$2.50

### HOUSE WINE BY THE GLASS

Chardonnay - Pinot Grigio  
Sauvignon Blanc  
Merlot - Cabernet Sauvignon  
Chianti - Pinot Noir  
\$6  
Endless Glass of Champagne  
\$8 for 1st Drink  
& \$2 After



## GRILLE

2360 Route 33  
Robbinsville, NJ 08691  
(609) 208-9300  
www.centrogrille.com