

# CENTRO

## GRILLE

# SUNDAY BRUNCH

## STARTER COURSE

**Soup of the Day \$6**

according to the chef's inspiration

**Fried Burrata \$11**

parma prosciutto, grape tomato & micro green salad, olive oil, aged balsamic reduction

**Melon & Beet Salad \$8**

field greens, granola, goat cheese, raspberry vinaigrette

**Avocado Toast \$8**

chili flakes, diced tomato

**House Made Apple Cinnamon  
Bun Roll \$7**

caramel cream cheese icing

**Cuban Pork & Mango Quesadilla \$11**

chimichurri, avocado aioli, pico de gallo

## MAIN COURSE

**Wild Blueberry Buttermilk  
Pancakes \$11**

fresh whipped cream, pecan crumbles, fresh blueberry maple compote, side of bacon

**Centro Skillet \$13**

three eggs scrambled with cheese, sausage, ham, bacon, grilled onion & tomato topped with sour cream & salsa, home fries

**Steak & Eggs \$18**

two cage-free brown eggs "your way", crispy bacon bits, salsa verde, home fries

**Breakfast Po' Boy \$11**

eggs, sausage, ham, potato & melted mozzarella, pressed french bread, home fries

**Avo Toast Benedict \$12**

sliced avocados, poached eggs, roasted red pepper hollandaise, home fries

**Loaded Cauliflower  
Crusted Pizza \$12**

poached egg, zucchini, potato, bacon, mozzarella, balsamic glaze

**Shrimp & Grits \$15**

shredded cheddar, chopped crispy bacon

**A.M. Soho Burger \$14**

our award winning burger, topped with bacon, runny fried egg, smoked applewood cheddar, caramelized onion, chipotle mayo, toasted brioche, home fries

**Crab Cakes Eggs Benedict \$16**

toasted brioche, ham, poached eggs, lemon hollandaise, home fries

**Organic Multi Grain Mini  
Pancakes \$11**

fresh strawberries, cocoa syrup, powdered sugar, side of breakfast sausage

**Strawberry Mascarpone  
Brioche French Toast \$11**

warm caramelized banana, maple syrup, fresh seasonal berries, side of breakfast sausage

**Farmer's Frittata \$10**

local organic vegetables, potatoes, mushrooms & goat cheese

**Blackened Scottish Salmon \$18**

topped with runny fried egg, roasted kale and potato hash

**West Coast Omelette \$11**

ham, peppers, onions, american cheese, side of breakfast sausage, home fries

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## ENDLESS BRUNCH COCKTAILS

**\$8 FOR INITIAL DRINK & \$2 FOR EACH DRINK AFTER  
CHOOSE FROM: CHAMPAGNE • MIMOSA • BELLINI**

*\*SPECIALTY BRUNCH COCKTAILS AND SPRITZERS ARE NOT INCLUDED*

## PROSECCO SPRITZERS

**Ginger Carrot \$7**

fresh pressed  
ginger, carrot juice

**Peach Thyme \$6**

fresh peach  
purée, thyme

**Caribbean \$7**

malibu rum,  
pineapple juice

**Pomegranate \$7**

pama, cranberry  
juice

**Aperol \$8**

aperol, fresh  
orange

## SPECIALTY BRUNCH COCKTAILS

**Espresso Martini \$9**

van gogh double espresso vodka, kahlúa,  
fresh espresso, white crème de cacao

**The Supersonic \$8**

fresh pressed ginger, hendrick's gin,  
honey, chili powder

**Sangria Punch \$8**

red wine, malibu pineapple rum, triple sec,  
peach puree, fresh fruit

**Tequila Sunrise \$7**

lunazul reposado, orange juice, cherry  
juice, orange peel

**Centro Spicy Bloody Mary \$8**

hanson habanero vodka, house made spicy  
bloody mary mix, celery

**Bourbon Sour \$7**

redemption, lemon juice, splash of orange,  
honey simple syrup, maraschino cherry

## COFFEE & CAPPUCCHINO BAR

**Coffee / Tea \$2.50**

**Cappuccino \$5**

**Caramel Cappuccino \$5.25**

**Espresso \$2.75**

**Double Espresso \$5.25**

**Spritz \$8**

aperol, orange juice

**Italian Amaretto Coffee \$8**

fresh brewed espresso, disaronno  
amaretto, kahlúa, whipped cream

**Frangelico Hazelnut Coffee \$8**

hot freshly brewed coffee, frangelico,  
whipped cream

**Irish Coffee \$8**

hot freshly brewed coffee, jameson,  
baileys irish cream, crème de menthe,  
whipped cream

## CHILDREN'S OPTIONS \$6

**Scrambled Eggs & Bacon • French Toast**

**Mac n' Cheese • Pancakes**