

# Georgia grace cafe

## BREAKFAST BOWLS

Bowls are completely GF with the request of GF toast +\$1

- Gg's Breakfast Bowl** \$13  
Scrambled eggs, egg whites or poached eggs w/ roasted vegetables: sweet potatoes, tomatoes, zucchini, spinach, onions, topped with Feta and fresh avocado puree & 3-seeded toast.
- Pig Pen** \$15  
Slow roasted pork added to our Gg's breakfast bowl.
- Bay Bowl** \$15  
Lump crabmeat with a hint of old bay added to our Gg's breakfast bowl.
- Cowboy** \$15  
Braised short ribs added to our Gg's breakfast bowl.
- Gg's Acai Bowl** \$13  
A refreshingly sweet bowl of greek yogurt topped with bananas, blueberries, strawberries, GF granola, walnuts, acai and honey. Add Almond Butter +\$1
- OMELETTES**  
Served with Gg's breakfast potatoes & 3 seeded toast  
Omelettes are completely GF with the request of GF toast +\$1
- Greek** \$16  
Roasted tomato, onion, zucchini, eggplant, Feta, oregano topped with chipotle feta crema.
- Portobello** \$16  
Marinated portobello mushrooms, sautéed red peppers, fresh spinach, goat cheese.
- Shepherd's** \$17  
House-made slow-roasted lamb, goat cheese, roasted tomato, eggplant and herbs, topped with tzatziki sauce.
- Farmhouse** \$16  
Applewood-smoked ham, sautéed red peppers, onions, cheddar Jack.
- Maryland** \$19  
Lump crabmeat, red peppers, onions, spinach and cheddar jack, topped with chipotle crema and avocado puree
- Omelette Your Way** \$13  
Served with Breakfast Potatoes  
Add roasted or fresh tomatoes, roasted or raw onions, mushrooms, eggplant, zucchini, spinach, goat cheese, feta or cheddar jack +\$.50 each  
Add short ribs, lamb, smoked salmon, roasted pork, country sausage or bacon. +\$3 each  
smoked salmon or lump crab +\$4 each

## BREAKFAST SANDWICHES

Can be made GF upon request with GF toast +\$1

- The Cure** \$12  
Scrambled eggs, cheddar jack, applewood smoked bacon or country sausage, chipotle crema on toasted ciabatta.  
ADD...braised shortribs or roasted pork. +\$3 each  
smoked salmon or lump crab +\$4 each
- Kids Friendly Cure** \$12  
Bacon, egg and cheddar jack on buttered 3 seeded toast.
- The Maxwell** \$13  
Scrambled eggs, sautéed portobello mushrooms, red peppers and onions, cheddar jack served on grilled 3-seeded bread,  
ADD...braised shortribs or roasted pork. +\$3 each  
smoked salmon or lump crab +\$4 each
- The Dino \*\*** \$16  
Scrambled eggs, cheddar jack, goat cheese, spinach, roasted onions, portobello mushrooms & tomatoes, marinated beef tenderloin tips, chipotle feta crema on toasted ciabatta.
- Eggs Your Way** \$13  
Two eggs any style (scrambled, fried or poached), applewood-smoked bacon or country sausage served with Gg's breakfast potatoes & 3-seeded toast

## CRUSTINIS

Can be made GF upon request with GF toast +\$1

- Gg's Crustini** \$14  
Grilled 3-seeded bread topped with 2 poached eggs, spinach, roasted tomato, chipotle crema and a side of breakfast potatoes.
- The Ian** \$16  
Grilled 3-seeded bread topped with spinach, goat cheese, norwegian smoked salmon and 2 over easy fried eggs with a chipotle crema drizzle and a side of breakfast potatoes.
- Paula G \*\*** \$17  
Grilled 3-seeded bread topped with spinach, goat and feta cheeses, roasted tomato, 2 over easy fried eggs and angus beef medallions finished with a chipotle crema drizzle and a side of breakfast potatoes.
- The Bella** \$16  
Grilled 3-seeded bread topped with spinach, goat cheese, roasted tomato, mushrooms, onions, sweet potato and 2 poached eggs with a hint of cilantro and avocado puree served with a side of hummus.

## HOUSE-MADE CREPES

∞ Served with Gg's breakfast potatoes

- The Sweetness [GF]** \$14  
Bananas and strawberries, topped with nutella, powdered sugar and house-made whipped cream.
- Berries & Cream [GF]** \$14  
Strawberries and blueberries, a sweet blend of cream and goat cheeses with orange zest, topped with house-made whipped cream.
- Luveth ∞ [GF]** \$20  
Grilled shrimp and crab with roasted tomatoes, portobello mushrooms, roasted onions, wilted spinach and goat cheese topped with fresh avocado puree and chipotle crema.
- Lahaniko [GF]** \$16  
Roasted tomatoes, zucchini, eggplant, portobello mushroom, onion, wilted spinach topped with fresh avocado puree served with a side of hummus.
- Hellenic ∞ [GF]** \$18  
Slow-roasted lamb, spinach, roasted eggplant, zucchini, tomatoes and onions, goat cheese topped with tzatziki sauce
- Norwegian ∞ [GF]** \$20  
Cilantro marinated 7oz salmon, spinach, onion topped with chipotle crema
- Greek Burrito ∞ [GF]** \$18  
Choose from pan-seared marinated chicken or slow-roasted lamb, cheddar Jack, roasted tomato, onions with fresh avocado puree and chipotle crema
- Chesapeake ∞ [GF]** \$19  
Lump crabmeat, sautéed red peppers and onions, spinach, cheddar-jack topped with fresh avocado puree and chipotle crema.

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## SALADS

Enjoy with any protein listed below

- Greek [GF]** \$10  
Tomato, cucumber, feta, onion and kalamata olives served with a house made greek vinaigrette. Add a bed of organic mixed greens +\$2
- Seasonal [GF]** \$14  
Organic mixed greens, tomato, onion, roasted portobello mushroom, fried goat cheese, pumpkin seeds, fresh berries tossed in house balsamic vinaigrette
- Salmon\*\* [GF]** \$20  
Marinated fresh-atlantic salmon, fresh baby spinach, fresh blueberries, tomato, onion, goat cheese tossed in house balsamic vinaigrette.
- Hummus Platter** \$16  
House-made puree of chickpeas, tahini, lemon and cumin served with cucumbers, greek salad and house-made pita (Can be made GF with GF toast upon request)

### Accompaniments:

- Shrimp, Chicken, Lamb, Braised Pork,  
Beef/ Short rib, Falafel \$6 each  
Grilled Salmon \$8

## SOUVLAKI

Served atop a greek salad with house-made pita, a side of tzatziki sauce and a side of Gg's house-cut fries

- Chicken Souvlaki** \$18  
Pan seared chicken marinated in greek yogurt, lemon and garlic.
- Beef Souvlaki\*\*** \$18  
Grilled beef medallions marinated in garlic, lemon and red wine vinegar.

- Lamb Souvlaki** \$18  
Slow roasted lamb
- Falafel Souvlaki** \$18  
House-made falafels
- Shrimp Souvlaki** \$20  
Grilled marinated shrimp

## SANDWICHES

Now served with Gg's house-cut fries

- Chicken Club** \$18  
Pan seared chicken breast topped with apple-wood bacon, goat cheese, tomato, lettuce and onions, drizzled w/greek & chipotle feta dressings on toasted ciabatta.
- Chicken Salad Sandwich or Platter** \$18  
Oven-roasted chicken & celery in our house-made dressing, topped with lettuce, tomato and chipotle crema on multigrain croissant.
- Piggly Wiggly** \$18  
Our signature slow roasted pulled pork, served on a toasted 3-seeded bread topped with house-made apple slaw.
- Shrimp Salad Sandwich or Platter** \$20  
Large gulf shrimp tossed w/celery & onions in our house-made dressing served with lettuce & tomato on multigrain croissant.

## HOUSE SPECIALTIES

- The Gracie [GF]** \$17  
Slow-roasted lamb topped with caramelized onions, roasted tomato, feta, goat cheese and Tzatziki sauce served on a bed of our signature fries.
- Sweet Cilantro Shrimp [GF]** \$18  
Cilantro lime marinated shrimp, creamy polenta, roasted tomato in a spicy cilantro sauce.
- Tacos Anthony [GF]** \$17  
Two fried corn tortillas stuffed with lettuce, tomato, onion and short ribs topped with feta cheese and a chipotle crema drizzle served with Gg's fries.
- Spanakopita** \$10  
A tasty blend of fresh Spinach, Leeks, Feta and Cottage cheeses baked within crispy golden layers of filo dough, with a side of house-made tzatziki sauce
- GG's Nachos [GF]** \$14  
House-made corn tortilla chips topped with spinach, tomato, onion, olives and cheddar jack with house-made avocado puree and chipotle crema drizzle
- Greek Fries [GF]** \$9  
hand-cut fries, tossed in a blend of olive oil and garlic, topped with Feta cheese, ripe vine tomatoes, onions and Greek vinaigrette.
- Fries [GF]** \$7  
Hand-cut fries tossed in a blend of olive oil, salt, pepper, garlic and oregano.
- Sweet Potato Wedges [GF]** \$9  
Crispy sweet potato wedges tossed in olive oil, salt & pepper, oregano and garlic.
- Accompaniments:**  
braised shortribs, roasted pork or lamb +\$6 each  
lump crab +\$7

## SIDES

- Soup of the Day, with 3-Seeded Toast • \$10  
Fresh fruit Cup • \$5  
Greek Yogurt with [GF] Granola & Honey • \$10  
The Breadery - 3-Seeded Toast • \$3  
Gluten Free Toast • \$5  
Falafel [GF] • \$6  
House Made Tzatziki Sauce • \$1  
Chipotle Crema • \$1  
Avocado Puree • \$1
- Plain [GF] Crepe with Powdered Sugar • \$8  
House-Made English Muffin (with Butter & Jam) • \$5  
Side of Two Eggs • \$5  
Applewood Bacon / Country Sausage • \$4  
Gg's Breakfast Potatoes • \$5  
Side of Greek Style Marinated Grilled Chicken • \$6  
Side of Slow Roasted Lamb • \$6  
Side of Braised Short Ribs • \$6

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\*\* Consuming raw/undercooked animal foods may increase your risk of contracting food borne illness especially w/ medical conditions