

## appetizers

### **Baked Brie** 13

Peach Preserves, Fresh Peach, Crusty Bread

### **Fried Green Tomatoes** 15

Crab, Old Bay Remoulade

### **Pastrami Rubbed Smoked**

#### **Salmon & Heirloom Tomato Toast** 13

Dill Cream Cheese, House-Made

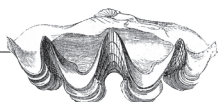
Ricotta Cheese

### **Spinach Salad** 13

Mixed Berries, Marcona Almonds, Manchego

Cheese, Honey Lavender Vinaigrette

add Salmon- \$7



## cocktails

### **Mimosa** 10

Sparkling Wine, Fresh Squeezed Orange Juice

### **Classic Michelada** 10

Clamato, Corona Extra, Fresh Lime Juice

### **Bloody Mary** 10

WG House-Made Mix, Russian Standard Vodka

### **Whiskey Punch** 12

Leopold Brothers NY Apple Whiskey, Medley Brothers Bourbon, Jack Rudy Grenadine, Bittercube Vanilla Cherrybark Bitters, Lemon

### **Cherry Soda** 11

Russian Standard Vodka, Michigan Tart Cherry Liqueur

### **Watervue G&T** 12

Hayman's Royal Dock Gin, Jack Rudy Elderflower Tonic, Strawberry Shrub

### **Sea Breeze** 10

Dolin Vermouth Blanco, Cocchi Americano, JP Chenet

### **Lotus** 12

Hibiscus Infused Azteca Azul, Cilantro, Agave, Lime



**WATERVÜE**  
GRILLE

## sunday brunch

## entrees

### **Croque Madame** 15

Jambon de Paris, Gruyere Cheese, Slow Cooked Egg

### **Seasonal Pancakes** 13

Maple Syrup, Fresh Berries,

Bacon & Sausage Infused Breakfast Patty

### **Crab Cake Eggs Benedict** 20

Buttermilk Biscuits, Asparagus, Roasted Tomatoes,

Roasted Potatoes

### **Fried Chicken Biscuits** 13

Cherry Pepper Relish, Spicy Honey Drizzle, Roasted Potatoes

### **Mussels Frites** 17

White Wine, Lemon, Butter, Fresh Herbs

### **Shrimp & Grits** 19

Nduja, Mimolette Grits



### **Chargrilled Hamburger** 15

Fried Green Tomato, Pimento Cheese, Brioche Bun, House-cut Fries

### **Fried Snapper Sandwich** 14

Roasted Garlic Aioli, Bibb Lettuce, House-cut Fries

### **Steak Frites & Eggs** 22

Petite Tender, Smoked Tomato Ragu, 2 Fried Eggs

## beverages



Coffee 3

Tea 3

Iced Tea 2.75

Soda 2.75

### **Fresh-Squeezed Juices**

Orange 6

Limeade 4