

Brunch

Kale & Goat Cheese Omelet 12

Caramelized Onions, Sautéed Kale, Garlic,
Arugula with Balsamic Truffle Glaze
Served with Potatoes & Toast

Pesto Chicken Omelet 12

Grilled Chicken Breast, Roasted Red Peppers, Mozzarella Cheese, Basil Pesto
Served with Potatoes & Toast

Bacon Omelet 12

Bacon, Asparagus, Portobello Mushrooms, Cheddar Cheese
Served with Potatoes & Toast

Avocado Toast 12

Grilled Multigrain Bread, Over Easy Egg, Avocado and Cherry Tomatoes
Drizzled with Olive Oil & Finished with Fresh Cracked Black Pepper. Served with Potatoes

Breakfast Flat Bread 10

scrambled eggs, bacon and fontina cheese

French Toast 10

Deep Fried, Mascarpone Cheese, Maple Syrup, Strawberry Preserve, Strawberries and Bananas

Breakfast Burger 15

American Cheese, Bacon, Sunny Side Up Egg, Lettuce, Tomato, Onion, French Fries

Steak & Eggs Bowl 22

10 oz Flat Iron Steak, 2 Over Easy Eggs, Potatoes, Onions, Peppers, Spinach, Tomatoes & Toast

From The Bar

Brunch Cocktails

Strawberry Fields 8

giffards fraise des bois & bubbles

Wild Flower 8

giffards elderflower & bubbles

Vacation Time 8

giffards caribbean pineapple & bubbles

Peachy 8

glffards peche de vigne & bubbles

Rosy Grapefruit 8

giffards pamplemousse & bubbles

Bloody Mary 10

seasoned rim, bacon, tomato and olive

Mimosa 6

bubbles & OJ

Man-Mosa 8

IPA & OJ

Beach Brew 9

coffee infused plantation white rum
coffee, coconut milk

#breakfastofchampions 12

highwest bourbon, cream,
giffard banane du brésil, hazelnut, cinnamon

Cool Tea Manhattan 12

chamomile citrus tea, highwest bourbon,
triple sec, bitter

Cocktails

Aperol Spritz 9

aperol, prosecco, club soda

Smoky Paloma 11

mezcal, Q grapefruit soda, ginger syrup, lime

Sangria 10

(red or white) lairds applejack, giffards elderflower,
peach schnapps, oj

Strawberry Basil Mule 10

sobieski vodka, ginger beer, fresh lime, strawberry and basil

The G Infusion 11

ginger & black peppercorn infused vodka,
kalani coconut, triple sec, lemon juice

Tomar con Gusto 12

reposado tequila, giffard pamplemousse rose,
giffard elderflower, lemon juice

Coconut Drop 11

kalani coconut, nardini aqua di cedro, giffards vanilla, lemon

Lychee Breeze 12

rum haven coconut rum, giffards lychee,
pineapple juice, lime juice

La Vie En Rose 12

benham's barrel finished gin, giffard
pamplemousse rose, aperol, lemon

Peach Redemption 11

redemption bourbon, giffards peche de vigne,
tosolini amaro, lemon

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STARTERS

Edamame Hummus 10

pita points, cucumbers

Roasted Brussel Sprouts 9

honey balsamic reduction **gf**

Fried Goat Cheese 10

crème de cassis, honey, & fig reduction

Pork Belly 10

beer braised, brown sugar, maple syrup, sweet potato puree

Shredded Short Rib Sliders 12

cabernet reduction, gorgonzola

Wings 12

choice of one

spicy barbeque - asian sweet & spicy - maple chipotle

Shrimp & Avocado Spring Rolls 12

sweet chili vegetable slaw

Mahi Mahi Tacos 12

mango salsa, queso fresco, cilantro, soft corn tortillas **gf**

Crab Cakes 14

pan seared lump crab, corn and bacon succotash, spicy remoulade

Little Neck Clams 12

chopped plum tomatoes herbs, spices, coconut milk **gf**

Calamari 12

roasted pepper aioli & marinara

Octopus 16

mixed greens, red onion, garbanzo beans, olive oil & lemon **gf**

MAINS

Pappardelle 20 braised short rib ragout, asiago

Duck Breast 24 seared medium rare, fig and honey reduction, wild brown rice, asparagus **gf**

Stuffed French Cut Chicken 24 goat cheese and basil, wild mushroom risotto **gf**

Salmon 24 parsnip purée, cherry tomato, zucchini & squash, hazelnut & herb crumbles

Grilled Swordfish 24 tomato farrotto, charred pineapple & corn salsa

Baby Back Ribs 22 half rack, corn on the cob, shredded vegetable quinoa slaw **gf**

Short Ribs 26 portobello, blackberry & cabernet reduction, four cheese polenta cake, baby carrots

Gorgonzola Flat Iron Steak 26 10oz - fingerling potatoes, sautéed spinach, demi glace

SALADS

Gusto Salad 12

tomato vinaigrette, mixed greens, roasted tomatoes, red onions, cucumbers, gorgonzola cheese, dried cranberries, candied walnuts, pears

Kale Salad 12

garlic & honey champagne vinaigrette, carrots, red cabbage, onions, cherry tomatoes, sunflower seeds, feta

Goat Cheese Salad 12

fig vinaigrette, spinach, arugula, apples, dried figs, farro & red rice

Whole Wheat Pizza Salad 14

arugula, frisee, roasted red peppers, roasted tomatoes, onions, sundried tomato pesto, fresh mozzarella, tomato balsamic vinaigrette

Add Grilled Chicken 5 - Salmon 10 - Grilled Shrimp 10

PIZZAS & FLATBREADS

Fig Flat Bread 10

goat cheese, caramelized onions

BBQ Chicken Flat Bread 12

pico de gallo, spicy barbeque sauce, mozzarella

Pork Belly Flat Bread 12

grilled pineapple, burrata, arugula

Margherita Pizza 14

fresh mozzarella, tomatoes, fresh basil

Five Cheese Pizza 14

ricotta, fontina, parmesan, provolone, asiago cheese

Goat Cheese Pizza 15

sundried tomato pesto, caramelized onions, spinach

Brie & Portobello Pizza 15

roasted garlic, caramelized onions, mozzarella

Veggie Pizza 16

cauliflower crust, pecorino romano, burrata, asparagus, red onion, portobello, roasted tomatoes, balsamic glaze

BURGERS & SANDWICHES

Served on a Brioche Bun

Gusto Classic Burger 11

Certified Angus Beef /chuck - short rib - brisket/ white cheddar, thick cut bacon, lettuce, tomato, onion

Gusto House Burger 11

Certified Angus Beef /blend of chuck - short rib - brisket/ brioche, avocado, grilled tomato, frizzled onions, horseradish aioli

Lamb Burger 11

pickled red onions, tomatoes, lettuce, tzatziki, goat cheese

Stuffed Turkey Burger 11

stuffed with feta & spinach, tomato, arugula, basil pesto aioli

Chicken Sandwich 11

chia ficelle bread, fig spread, brie, apples, arugula

Pulled Pork 11

brioche, fried pickles, cole slaw, cheddar, yukon gold bbq

BURGER AND SANDWICH ADD ONS

french fries 4 - truffle & parmesan fries 6

sweet potato fries 5 - sriracha yucca fries 5

mexican street corn 5 - mac & cheese 6 - avocado 3

BOWLS

Soba Bowl 12

soba noodles, green cabbage red cabbage, carrots, brussels sprouts, squash, edamame, sesame seeds, soy sauce, teriyaki glaze

Pasta Bowl 12

whole wheat penne, basil pesto, baby spinach, cherry tomatoes, shaved parmesan

Add Grilled Chicken 5 - Salmon 10 - Grilled Shrimp 10

gf GLUTEN FREE

A 20% Gratuity will be added to Parties of 6 or more

Please inform us of any food allergies

To better serve you, Please keep Modifications to a minimum.