

saturday

brunch // a la carte



three-course brunch with unlimited
champagne or mimosa // 30.95

A gratuity of 18% may be added to parties of 6 or
more. Please accommodate us with
no more than 3 split checks.

Last seating is 2:15pm & champagne served until

3pm

substitutions & other drinks

egg white substitution 1.50

coffee 3

bloody mary, champagne, mimosa or juice 4

APPETIZE

Breakfast Basket 8

house baked muffins, croissant, jelly & butter

Fresh Fruit & Yogurt Parfait 9

fresh fruits & berries, vanilla yogurt, granola

Tex-Mex Salad 8

romaine hearts, roasted corn salsa, feta cheese,
tortilla strips, chipotle ranch

Fruit & Oat Smoothie 9

fresh seasonal fruit, yogurt, maple syrup

Watermelon Salad 8

mixed greens, red onions, feta, mint vinaigrette

ENTREES

Mediterranean Sandwich 15

scrambled egg whites, onions, spinach, olives,
peppers, feta, sundried tomato spread, ciabatta
bread, fries

Open Face Tomato & Mozzarella Omelet 15

fresh mozzarella, tomatoes, avocado, dressed
arugula

Mama Mia 16

three fluffy pancakes, eggs any style,
choice of bacon or sausage

Vegan Egg Scramble 15

tofu scramble with mixed vegetables, vegan
sausage

BB&G Signature Burger 16

grass-fed, smoked gouda, bacon jam, crispy
shiitake mushrooms, fried onions, habanero aioli,
house fries

Edgar's Famous Chicken & Waffles 17

traditional fried chicken

Shrimp Tacos 16

sauteed vegetables, grilled corn-avocado salsa, cilantro
rice, rancho beans

Hash & Eggs 15

house made corned beef, eggs over easy,
potatoes, onions, bell peppers, béarnaise sauce.

DESSERT

Carrot Cake 6

caramel sauce

Coconut Flan 6

shaved coconut, cinnamon



BEACON BAR & GRILL

consuming raw or undercooked items may
increase your risk of foodborne illness