

The Grand

1621 Main St 29201-2817 · +18037660151 · Updated: Jan 14, 2026

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BUBBLY BUCKET (BRUNCH) 1

BUBBLY BUCKET

\$23.00

CHAMPAGNE BOTTLE & YOUR CHOICE OF JUICE

MIMOSA FLIGHT (BRUNCH) 1

FLAVOR & CHAMPAGNE

\$21.00

Strawberry + Basil, Blackberry Spice + Sage, Blueberry + Lavender, Peach + Mint

STARTERS (BRUNCH) 4

CHARCUTERIE BOARD

\$35.00

hand-selected quality meats and cheeses, with sliced baguette

PORK BELLY & DONUT BITES

\$14.00

crispy pork belly and donut bites drizzled with caramel maple sauce and served with blackberry bbq

CHEDDAR HERB BISCUITS*

\$9.00

served with garlic herb butter

AVOCADO TOAST BOARD

\$16.00

smashed avocado, boiled egg, sliced tomatoes, pickled onions, feta, olives, microgreens, and everything seasoning, served with toasted baguette crostini

ENTREES (BRUNCH) 12

CHICKEN AND WAFFLES

AVAILABLE OPTIONS

broasted chicken, buttermilk waffle, caramel maple syrup, candied walnuts, powdered sugar

\$22.00

sub fried chicken:

\$5.00

TOLUCO HASH

\$19.00

chorizo, onions, serrano, country potatoes, and scrambled eggs, topped with mixed cheese, black beans, and pico de gallo, cilantro

CAJUN PIGS IN A BLANKET

\$18.00

andouille sausage rolled in cheddar biscuits, cheese and eggs, with tasso gravy, hot sauce, maple and chives

GRAND WAFFLE STACK

\$21.00

pulled pork, caramelized onions, blackberry bbq, thick cut bacon, pimento cheese, and an a punctured egg

CHICKEN & CHEDDAR HERB BISCUITS*	\$16.00
smothered in country gravy and eggs over easy	
CHICKEN & SPINACH FRITTATA	\$20.00
diced chicken and baby spinach baked with farm fresh eggs, and topped with goat cheese and fig sweet onion rosemary jam, served with a cheddar herb biscuit	
BACON SCRAMBLER BOWL*	\$17.00
crumbled applewood bacon, scrambled eggs, cheeses, sauteed mushrooms, onions, peppers, served over creamy Adluh grits	
BACON LOVER*	\$16.00
country gravy, thick-cut bacon, cheddar herb biscuit, two eggs, home fries	
ULTIMATE BACON OMELETTE*	\$18.00
crumbled applewood bacon, cheddar cheese, peppers, onions, tomatoes, mushrooms, served with creamy Adluh grits	
CINNAMON TOAST CRUNCH WAFFLE	\$15.00
buttermilk waffle topped with cinnamon sugar, caramel maple sauce, Cinnamon Toast Crunch cereal, whipped cream	
LOWCOUNTRY SHRIMP + GRITS	\$21.00
sauteed shrimp, andouille, peppers, onions, tasso gravy and charred corn, topped with chive	
WAFFLE BURGER	\$19.00
bacon jam, pimento cheese between two waffle buns, drizzled with caramel maple sauce and topped with an over easy egg, served with country potatoes	
ADD-ONS (BRUNCH) 4	
EGG*	\$2.00
BACON STRIP	\$3.00
GRITS	\$4.00
HOME FRIES	\$4.00
STARTERS 10	
CACKALACKY QUESADILLA	\$15.00
spicy chicken, bacon, pepper jack, cheddar, drizzled with sweet bourbon bbq, pico de gallo, served with chipotle sour cream	
CRISPY BRUSSELS	\$9.00
drizzled with balsamic reduction	
BUFFALO CATFISH BITES	\$15.00
tossed in Carolina Reaper with ranch and southern slaw gf available upon request	
CHEDDAR HERB BISCUITS*	\$8.00
served with garlic herb butter	

CHARCUTERIE BOARD	\$29.00
hand-selected quality meats and cheeses, with sliced baguette	
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SOUTHWEST LOADED FRIES	AVAILABLE OPTIONS
waffle fries, melted cheddar jack, bacon, pico de gallo, chipotle sour cream	\$13.00
	add spicy chicken:
	\$6.00
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SOUP OF THE DAY	\$9.00
a chef inspired creation	
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HAWAIIAN POKE	\$15.00
ahi tuna, pineapple, cucumber, avocado, edamame, tropical slaw, wasabi peas, tossed in soy ginger, topped with wonton strips	
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CHIPS AND DIP TRIO	\$14.00
three of our rotating chef-prepared dips	
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ZUCCHINI FRIES	\$12.00
served with garlic aioli sauce	
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ENTREES 11	
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ESPRESSO RUBBED RIBEYE*	\$46.00
12 oz. ribeye, baby bellas, soy butter, with mashed potatoes and seasonal vegetables	
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FILET MIGNON*	\$48.00
6 oz. filet, house-made bacon jam, garlic aioli, with mashed potatoes and seasonal vegetables	
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LOUISVILLE RIBS	\$27.00
full rack of bbq ribs, with mashed potatoes and collard greens	
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SMOKED PORK CHOPS*	\$25.00
sweet bourbon barbecue, honey dijon, served with mashed potatoes, collard greens and cornbread gf available upon request	
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BASIL CHICKEN & GOAT CHEESE	\$21.00
Peppadew peppers, lemon butter, with mashed potatoes and seasonal vegetables	
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GOAT CHEESE BASIL SALMON* GF	\$28.00
goat cheese, peppadews, basil lemon butter, mashed potatoes, chef's vegetable	
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SEAFOOD PASTA ALFREDO	\$26.00
shrimp, scallops, penne alfredo, roasted red peppers, baby bellas	
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FRIED SHRIMP PLATTER	\$22.00
served with waffle fries and southern slaw gf available upon request	
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BROASTED CHICKEN	\$21.00
sweet bourbon barbecue, with mashed potatoes and collard greens	
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LOWCOUNTRY SHRIMP & GRITS

\$21.00

Award Winning. sauteed shrimp, andouille, peppers, onions, tasso gravy, and charred corn, topped with chive

CHICKEN AND WAFFLES

AVAILABLE OPTIONS

broasted chicken, buttermilk waffle, caramel maple syrup, candied walnuts, powdered sugar

\$21.00

sub fried chicken:

\$4.00

HANDHELDS 7

THE REVEREND

\$16.00

freshly baked brioche bun, spiced, crispy chicken cutlet, southern slaw, pickles, honey dijon mustard

ALLEY BURGER*

\$18.00

USDA beef smothered with melted cheddar cheese, house-made sauces, bacon jam, and the fixings, served on a freshly baked brioche bun. *may substitute vegetarian Beyond Hamburger Meat

CLUB

\$15.00

turkey, ham, cheddar, swiss, bacon jam, avocado, lettuce, tomato, honey dijon, on sourdough bread

COCONUT CHILI SHRIMP TACOS

\$16.00

crispy shrimp, tropical slaw, coconut chili sauce, cilantro

BLACKENED SALMON TACOS*

\$17.00

roasted corn crema, tropical slaw, avocado, cilantro

CAELEE'S CHICKEN TACOS

\$15.00

black beans, chipotle sour cream, pico de gallo, cilantro, avocado

GRAND BONE-IN WINGS

\$19.00

tossed in choice of smokey carolina gold bbq or traditional buffalo sauce, served with ranch or bleu cheese

SALADS 3

SALMON CITRUS*

\$23.00

8 oz. grilled salmon, fresh greens, dried cranberries, candied walnuts, oranges with honey citrus dressing. gf available upon request

HOUSE

AVAILABLE OPTIONS

mixed greens, candied walnuts, bacon, diced eggs, tomatoes. gf available upon request

small: \$8.00

large: \$12.00

add chicken: \$6.00

add shrimp: \$7.00

add *salmon: \$10.00

CAESAR

AVAILABLE OPTIONS

crisp romaine, house-made croutons, Parmesan. gf available upon request

small: \$8.00

large: \$12.00

add chicken: \$6.00

add shrimp: \$7.00

add *salmon: \$10.00

SIDES 9

LOADED PIMENTO ADLUH GRITS	\$5.00
SMOKED GOUDA MAC & CHEESE	\$5.00
GARLIC ROASTED MUSHROOMS	\$5.00
LOADED MASHED POTATOES	\$7.00
MASHED POTATOES	\$5.00
COLLARD GREENS	\$5.00
WAFFLE FRIES	\$5.00
CAESAR SALAD	\$8.00
HOUSE SALAD	\$8.00

BOWL 1

RESERVE A LANE TODAY!

DESSERTS 3

CINNAMON SUGARED DOUGHNUTS	\$8.00
warm doughnuts, cinnamon sugar, powdered sugar, caramel maple sauce	
SEASONAL CHEESECAKE	\$9.00
CHEF-FEATURED DESSERT	
price varies	

LATE NIGHT MENU 7

CACKALACKY QUESADILLA	\$14.00
spicy chicken, bacon, pepper jack, cheddar, drizzled with sweet bourbon bbq, pico de gallo, served with chipotle sour cream	
SOUTHWEST LOADED FRIES	AVAILABLE OPTIONS
waffle fries, melted cheddar jack, bacon, pico de gallo, chipotle, sour cream	\$12.00
	add spicy chicken:
	\$5.00
GRAND BONE-IN WINGS	\$19.00
tossed in a choice of: smokey bbq or traditional hot sauce, served with ranch or bleu cheese, & waffle fries	
BUFFALO CATFISH BITES	\$15.00
tossed in Carolina Reaper with ranch and southern slaw. *gf available upon request	
CHIPS & DIP TRIO	\$9.00
peppamento cheese, guacamole, salsa	

CRISPY BRUSSELS

\$9.00

drizzled with balsamic reduction

ZUCCHINI FRIES

\$12.00

served with garlic aioli
