QUICK BITES

HAITIAN PATTIES // 3 Spinach, Chicken, Beef, Codfish, or Herring

TOAST & HAITIAN JAM (\lor) // 5

SOUP DU JOUR // 9 Inquire for the soup of the day

MARINAD // 10

Codfish Fritters

SANDWICHES

GC'S SIGNATURE

Fried Pork, Pikliz, Sweet Plantains, and Remoulade* on a Club Roll **13**

PO' BOY

Fried Whiting, Watercress, Tomato, and Remoulade* on a Club Roll **13**

THE CLASSIC BURGER

Tomato, and Herb Mayo* on Brioche Cheese: Cheddar, Swiss, or Blue Cheese **13** Add Bacon and or Fried Egg +2 each

CHICKEN & WAFFLE

Fried Boneless Chicken Thigh on a Homemade Waffle with a Fried Egg **16** Add Bacon and or Cheese +2 each

🔷 B.E.C.

Bacon, Egg, Cheese and Pikliz with Herb Mayo on Brioche **10**

PLATES

GRIYO (GF) Slow-Cooked Pork, Fried to order with Plantains, Rice, Pikliz and Sòs **25**

TASSO (GF)

Slow-Cooked, Fried to order with Plantains, Rice, Pikliz and Sòs **MP**

PWASON

Snapper with Plantains, Rice, Pikliz and Sòs Grilled (GF) or Fried **MP**

POUL

Fried or Grilled (GF) Chicken Thigh with Plantains, Rice, Pikliz and Sòs **24**

> CHICKEN WINGS (GF) Buffalo Hot or Country Sweet Served with Blue Cheese 14

SHRIMP WITH HAITIAN GRITS (GF) Cornmeal with Sauteed Shrimp 18

TRAVELERS BREAKFAST (GF) 2 Eggs with Avocado, Sweet or Boiled Plantain, and White Rice or Haitian Grits & Sos Pwa **16**

SIDES

BLACK MUSHROOM RICE (V) (GF) 9 JASMINE RICE WITH BEAN SAUCE (V) (GF) 8

PLANTAINS (V) (GF) 6 HOUSE CUT FRIES (V) (GF) 6

SWEET POTATO FRIES (V) (GF) 6 COLLARD GREENS (V) (GF) 6 SALAD (V) (GF) 8

HAITIAN GRITS WITH SOS PWA (V) (GF) 8

(V) Vegan (GF) Gluten Free ♥ Spicy
Notify staff of any allergies.
*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness.



Taxes aren't included. Prices subject to change. 18% Gratuity on parties of 6+. 197 Patchen Ave. Brooklyn, NY 11233 @grandchampsbk

WINE+

Merlot 8 half // 13 full // 32 bottle Pinot Noir 9 half // 14 full // 32 bottle Chardonnay 10 half // 15 full // 35 bottle Rosé 10 half // 15 full // 35 bottle Champagne 10 half // 15 full // 36 bottle Mimosa 9 glass // 45 pitcher

BEER

Prestige **7** Heineken **7**

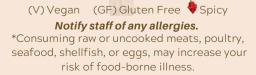
*\$15 bottle fee, per bottle, if you bring your own bottle.

DESSERTS

BREAD PUDDING* 7 with Rhum Sauce

PAIN PATATE (GF) 7

**ADD ICE CREAM \$4



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COFFEE & ESPRESSO BAR

Organically Grown in Haiti

- Coffee 3+
- Latte 3+
- Cappuccino 2+
- Brooklyn Tea 3+
 - Cucumber Melon Green
 - Mango Paradise
 - Black Rose

SPECIALTY DRINKS

non-alcoholic*

Sorrel* 5

Ginger Tea* 5

Coconut Limeade* 6

Red Sangria 10 // 45 pitcher



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