

QUICK BITES

HAITIAN PATTIES // 3

Spinach, Chicken, Beef, Codfish, or Herring

TOAST & HAITIAN JAM (V) // 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.

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

DESSERTS

BREAD PUDDING* 7
with Rhum Sauce

PAIN PATATE (GF) 7

****ADD ICE CREAM \$4**

(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