

Eat
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Introducing Brunch at The Rail

August 1, 2017

Got the brunchies? It's no secret that weekend mornings are reserved for mimosas and brunch, and there's no better place to celebrate this time-honored tradition than The Rail in Hillcrest.

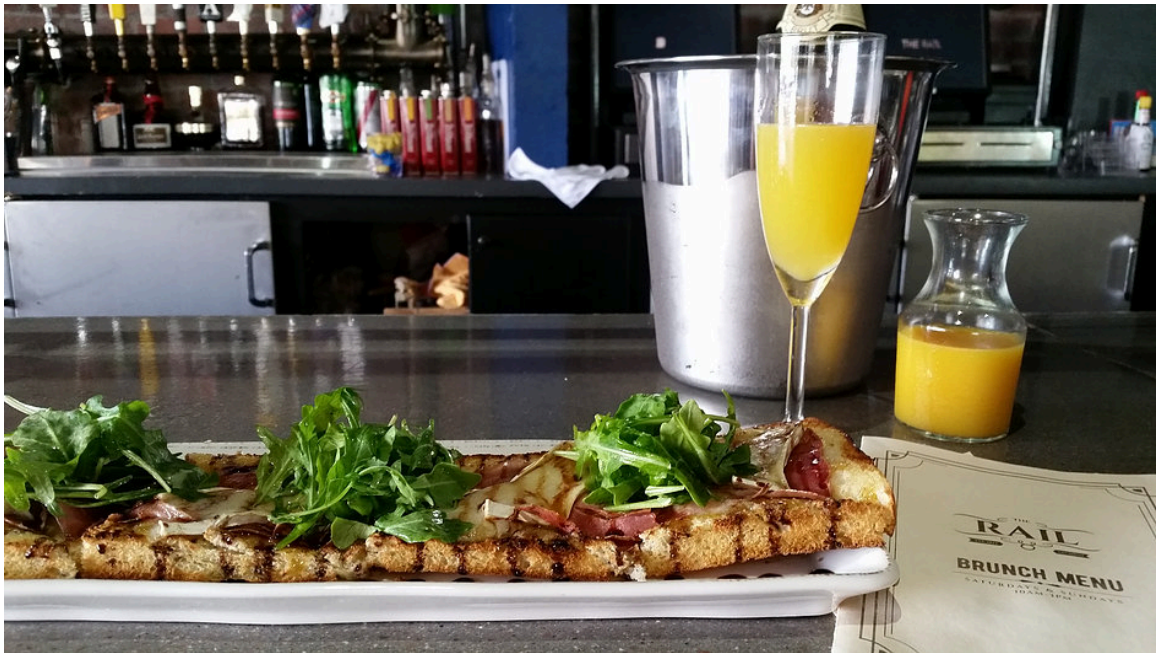


A longstanding icon of San Diego nightlife, The Rail brings more than a modern club experience and a lively and inviting atmosphere of DJs, artists, and dancers. With strong family-owned roots, The Rail offers a welcoming and energetic atmosphere characteristic of the Hillcrest area. Now with the acquisition of two acclaimed Las Vegas chefs, The Rail has crafted a brunch menu available every Saturday and Sunday from 10:00 A.M. to 3:00 P.M.

Executive Chef is Chad Brunette who is excited to make his mark on the diverse San Diego food scene. Upon graduating from The Art Institute of Las Vegas in 2008, Chef Chad dove into his field of study, quickly moving through the Las Vegas food scene as he built his career. Through his employment at prestigious hotels including Planet Hollywood, Caesar's Palace, The Mirage and The Cosmopolitan, Chef Chad has mastered the art of adapting his craft to many different dining atmospheres. After making the move to San Diego and pursuing the opportunity to cultivate his own signature menu, Chef Chad earned the position of Executive Chef at The Rail, complete with the addition of a state-of-the-art kitchen. His current brunch menu features a Southern flair, with innovative versions of classics like Shrimp & Grits, cornbread waffles, and Biscuits and Gravy.



For a tasty twist on a classic morning meal, start with the Coffee & Doughnuts, made with coffee-cured bacon bites and doughnut holes served with a creamy vanilla latte dipping sauce.



Try a lighter plate with the Fig & Prosciutto Flatbread, made with sweet fig jam, brie cheese, and prosciutto baked perfectly and finished with fresh arugula.



Take in a southern-inspired dish with the Cajun Shrimp Benedict, complete with two cornbread waffles stacked with grilled shrimp, poached egg, and a savory Cajun pork gravy.