



### Brunch Beverages

**Mocha**, espresso from Owl Eye coffee roasters in Cadillac, steamed milk, chocolate, Chantilly cream, chocolate drizzle 5

**French 75**, champagne, gin and fresh squeezed lemon 10

#### **Bacon Bloody Mary**

Brunch in a glass featuring bacon vodka, crispy bacon, fresh vegetables and a tajin rimmed glass 13

**Dirty Chai Latte**, espresso, steamed chai, Chantilly cream or Iced Chai Latte 5

**Mimosa**, Champagne and orange juice 7

**Coffee** – our coffee and espresso are from Owl Eye, a micro roaster located in Cadillac, MI

### Ala Carte sides

**HOUSE SALAD** 6.95 side/9.95 entrée

**KALE CAESAR SALAD** 6.95 side/9.95 entrée

**FRENCH ONION** crock 6.50

**BORRACHO BEAN** 4.95 cup/ 6 bowl

**SOUP DU JOUR** 4.95 cup/6 bowl

**CINNAMON ROLL** 3.95

Half loaf of our fresh baked French bread with garlic butter or herbed olive oil 3.95

### Brunch Features

#### **BRUNCH BURGER**

\*Snake River farms American wagyu, seasoned and chargrilled to temperature, brioche bun, bacon, caramelized onions, gruyere cheese, fried egg, field greens, red onion, chipotle aioli, and tomato. Served with Great Lakes potato chips 18.95

#### **CINNAMON ROLL FRENCH TOAST**

Fresh baked cinnamon roll soaked in a cinnamon vanilla egg batter, pan seared, Chantilly cream and Michigan maple syrup 9.95

#### **BLACKENED WALLEYE TACOS**

Three tacos with blackened Lake Superior Walleye on corn tortillas with cilantro slaw, fresh Pico de Gallo and barracho bean soup (gf) 19.95

#### **CROQUE MONISEUR**

Michigan Applewood smoked ham, Gruyere cheese, stoneground Dijon, sourdough bread and Mornay sauce. Served with field greens and Great Lakes Potato chips 16.95 Add a fried egg\* 1

#### **SMOKED SALMON BAGEL**

Toasted everything bagel, cream cheese, house smoked salmon, capers, red onion, cucumber, field greens and fresh dill aioli 12.95

#### **POLISH PLATE**

Three pierogi with bacon and caramelized onion, grilled smoked pork chop and cabbage slaw 17.95 Add a fried egg\* 1

#### **MAC & CHEESE**

Penne pasta in a creamy parmesan Alfredo sauce topped with herbed bread crumbs 12.95 Add a blackened chicken breast 16.95

#### **TWO PIGS AND GOAT FLATBREAD**

Warm Montrachet, Applewood smoked ham, bacon, house made chutney on grilled flatbread with a drizzle of local honey 12.95  
Add a fried egg\* 1