

Brunch



Croque Monsieur

Michigan shaved Dearborn ham, Gruyere cheese, stoneground Dijon on Detroit sourdough topped with Mornay sauce, served with Great Lakes potato chips 16.95
Add a *fried egg for a croque Madame +1

Smoked Whitefish Cake Sandwich

Smoked whitefish, prepared crab cake style on a toasted brioche bun with crisp romaine, ripe tomato, red onion and a remoulade sauce, Great Lakes potato chips 21.95

Three Little Pigs Pierogi Bowl

Five pan seared pierogi topped with bacon, sausage, and ham, melted Gruyere cheese sauce, wilted spinach, *fried egg 17.95

Avocado Toast

Garlic bread, fresh avocado, vine ripe tomato, spinach, red onion, lightly dressed with Vidalia vinaigrette and toasted pepitas 9.95
Add a *sunny side up egg +1

Cuban Press Panini

Smoked pork tenderloin, shaved ham, swiss cheese, pickle, stoneground Dijon on a pressed Hoagie roll served with Great Lakes potato chips 16.95

Substitute Autumn harvest hash for chips +4

Zero Proof

The Margie

Seedlip Notas De Agave, Lime, Soda - 7

The Energizer

Lavender, Lemon, Blueberry Red Bull, Tonic - 7

The Pink One

Strawberry, Lemon, Coconut - 7

The Express

Seedlip Spice 94, Coffee, Chantilly Cream - 7

The Noloma

Seedlip Notas De Agave, San Pellegrino Aranciata Rossa - 7

Get My Goat Grilled Cheese

Spinach, avocado, goat cheese, balsamic reduction, melted on pressed sourdough, served with our signature tomato basil soup 19.95
Add bacon +1 or Ham +2

Shrimp Po Boy

Seasoned and chargrilled shrimp, lettuce, vine ripe tomato, avocado, garlic aioli, on toasted Detroit sourdough, served with Great Lakes potato chips 19.95

California BLT

Applewood smoked bacon, spinach, vine ripe tomato, avocado, garlic aioli, on toasted Detroit sourdough, served with Great Lakes potato chips 16.95
Add a *fried egg for +1

Korean Pork Bowl

Sliced pork tenderloin, tossed in house made Korean BBQ sauce, served over steamed rice, with sesame seeds, spinach, and spicy Asian slaw 14.95

Cajun Brunch Skillet

Andouille sausage, Autumn harvest hash, Cajun trinity, spinach, seasonal vegetables, topped with a *fried egg and chipotle corn sauce 17.95

Cocktails

Apple Cider Aperol Spritz

Aperol, OCG Apple Cider Liqueur, Prosecco - 12

Nutty Irishman

Paddy's Irish Whiskey, Frangelico, Coffee, Chantilly Cream - 10

Manmosa

Bakon Vodka, Buttershots, Orange Juice - 12

Starlino Spritz

Hotel Starlino Rose Apertivo, Chambord, Prosecco - 12

Pimm's Mule

Pimm's No. 1, Lemon, Ginger Beer - 10

Blood Orange Soda

Drambuie, Blood Orange, Soda - 12

Salted Caramel Coffee

Dorda Sea Salt Caramel Liqueur, Coffee, Chantilly Cream - 9

Lunch served Tuesday through Sunday 11 am until 3 pm

231-887-4188 | 312 River Street | Manistee, MI 49660

* Can contain raw or undercooked ingredients, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of food borne illness.

Credit card processing fee of 2.86% for non cash transactions. 20% gratuity automatically added to parties over 6 people or more.