

CROQUE MONSIEUR

Michigan smoked ham, gruyere cheese, stoneground Dijon on Detroit sourdough topped with mornay sauce served with your choice of house salad or Great Lakes potato chips 16.95

Add a *fried egg for a croque madam +1

IT'S GREEK TO ME

Sautéed lamb, on grilled Tandori naan bread, hummus, arugula, capers, Kalamata olive, cucumber, feta cheese and vine ripe tomato, Vidalia vinaigrette with choice of house salad or Great Lakes Potato Chips 16.95

FARMERS MARKET GRAIN BOWL

Ancient grains rice blend with black beans and corn, kale, arugula, mixed local summer vegetables, hummus, cucumber, tomato. balsamic reduction (vegan) 16.95 add smoked salmon +5

CINNAMON ROLL FRENCH TOAST

Fresh baked cinnamon roll with a vanilla bean egg wash, Iron Fish distillery bourbon maple syrup, berries, Chantilly cream 11.95

Add a side of bacon +3

SMOKED SALMON FLATBREAD

House smoked salmon, capers, red onion, cucumber, arugula, feta cheese, creamy fresh dill sauce 16.95

CHICKEN AND WAFFLES

Pan seared organic chicken breast, two pearl sugar waffles, arugula, fresh berries, Iron Fish distillery bourbon maple syrup 21.95

WHITEFISH SANDWICH

Pan seared, fresh Lake Superior whitefish, creamy dill aioli, crisp iceberg lettuce, tomato and red onion on grilled focaccia bread with your choice of house salad or Great Lakes potato chips 21.95

BRUNCH BURGER

Half pound Wagyu burger, chargrilled to temperature with bacon, caramelized onions, gruyere cheese and a fried egg, garlic aioli on toasted brioche bun with your choice of house salad or Great Lakes potato chips 21.95

CHEF'S DAILY PASTA

Chef's choice of ingredients (ask your server for today's offering) with Penne pasta and a side house salad with housemade Vidalia vinaigrette 19.95

UPTOWN BLT

Applewood smoked bacon, crisp iceberg lettuce, arugula, ripe tomato (local in season), garlic aioli, grilled focaccia bread with your choice of house salad or Great Lakes potato chips 14.95

Add a *fried egg for +1

Brunch Cocktails

Tito's Bloody Mary 12

French 75. *Gin, champagne, fresh lemon juice* 12

Saint Germain Spritz, *champagne, elderflower liqueur* 12

Aperol Spritz, *Prosecco, Aperol, orange bitters* 12

The Captain's Coffee, *Captain Morgan spiced rum, Kahlua, Owl Eye coffee, hot damn* 12

Mimosa, *champagne, orange juice* 10

Irish Coffee, *Jamison's, Owl Eye coffee, Chantilly cream* 12

Zero Proof Refreshers

Strawberry Basil Lemonade *strawberry, muddled with basil, lemonade* 4.50

Raspberry Thyme Lemonade *Fresh thyme, raspberry puree, lemonade* 4.50

Blueberry Mint Lemonade *blueberries, muddled with fresh mint, lemonade* 4.50

Rossa Fizz *orange, San Pell Aranciata Rossa* 6.00

Spicy Limonata Collins *ginger, lime juice, San Pell limonata* 6

*Ask your server which menu items can be cooked to order. Consuming raw or under cooked meats, Poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Lunch served Tuesday through Sunday 11 am until 3 pm