



KITCHEN + BAR

CROQUE MONSIEUR

Michigan smoked 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

IT'S GREEK TO ME

Sautéed lamb, on grilled Tandoori naan bread, hummus, arugula, capers, Kalamata olive, cucumber, feta cheese and vine ripe tomato, Vidalia vinaigrette with Great Lakes Potato Chips 16.95

POLISH BREAKFAST

Three seasoned, pan-fried pierogis, two pieces of sausage, two eggs and a side of toast \$12.95

AVOCADO TOAST

Pressed herb focaccia bread, fresh avocado, vine ripe tomato, with arugula, 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 pressed Detroit sourdough, served with Great Lakes potato chips 16.95

PENNE BOLOGNESE

Rich red wine infused beef and pork ragu with penne pasta, served with your choice of a side garden or Caesar salad 18.95

ULTIMATE BOURSIN GRILLED CHEESE PANINI

Boursin, Gruyere and balsamic reduction melted on pressed sourdough served with our signature tomato basil soup 14.95
Add tomato 1
Add Bacon 1 or Ham 2

PRIME BURGER

Half pound USDA ground prime, chargrilled to temperature on a toasted brioche bun with lettuce, tomato, red onion and garlic aioli served with Great Lakes potato chips 16.95
or make it a Brunch Burger with bacon, caramelized onions, gruyere cheese and a fried egg 19.95

SHRIMP TACOS

Two shrimp tacos, topped with sauteed peppers, onions, shredded carrot, avocado puree and served with Spanish rice 14.95

UPTOWN BLT PANINI

Applewood smoked bacon, field greens, arugula, ripe tomato, garlic aioli, on pressed focaccia bread with Great Lakes potato chips 14.95
Add a *fried egg for +1

SMOKED SALMON CREPES

House smoked salmon, capers, red onion, mixed vegetables, with a mornay sauce, topped with dill aioli and served with quinoa
One crepe 17.95, Two crepes 21.95

TUNA POKE BOWL

Sliced Sashimi grade Ahi-Tuna, marinated in ponzu, served over rice with avocado, cucumber, carrots, and edamame, seasoned with sesame, drizzled with spicy aioli 17.95

Zero Proof Refreshers

Strawberry Basil Lemonade *strawberry, muddled with basil, lemonade* 6

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

Rossa Fizz *orange, San Pell Aranciata Rossa* 6.00

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

Brunch Cocktails

Bakon Bloody Mary 12

Manmosa *Bakon Vodka, Buttershots, orange juice* 12

The Grand *, Grand Marnier, Prosecco, cranberry* 12

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

Nutty Irishman *, Jameson, Baileys, Owl Eye coffee, Frangelico* 12

Mimosa *, champagne, orange juice* 10

*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