



**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 smashed baby potatoes for chips +4

**Zero Proof Refreshers**

- Strawberry Basil Lemonade** *strawberry, muddled with basil, lemonade* 6
- Raspberry Thyme Lemonade** *Fresh thyme, raspberry puree, lemonade* 6
- Rossa Fizz** *orange, San Pell Aranciata Rossa* 6
- Spicy Limonata Collins** *ginger, lime juice, San Pell limonata* 6

**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 with a remoulade sauce on a toasted hoagie roll served with Great Lakes potato chips 19.95

**CALIFORNIA BLT**

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

**KOREAN PORK BOWL**

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

**CAJUN BRUNCH SKILLET**

Andouille sausage, baby potatoes, Cajun trinity, spinach and local summer vegetables topped with a fried egg and chipotle corn sauce 17.95

**SHRIMP ROLL**

Chilled shrimp salad in a remoulade sauce, on a butter toasted split top roll with Great Lakes Potato Chips 16.95

**Brunch Cocktails**

- Aperol Spritz**, *Aperol, Prosecco, Soda* 12
- American**, *Campari, Cold Brew, Vanilla Bean* 12
- Cowboy Coffee**, *Makers Mark Bourbon, Grind Espresso Spirit, Chocolate Bitters* 16
- Manmosa** *Bakon Vodka, Buttershots, Orange Juice* 12
- Pimm's Cup**, *Pimm's No. 1, Ginger, Lemon* 10
- Resting Spritz Face**, *Contratto Bianco, Campari, Chinola Passion Fruit, Blood Orange, Prosecco, Soda* 14
- Sparkling Starlino**, *Rose Aperitivo, Strawberry, Tonic* 9
- Blood Orange Soda**, *Drambuie Blood Orange Soda* 12

\*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