



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 Tandori naan bread, hummus, arugula, capers, Kalamata olive, cucumber, feta cheese and vine ripe tomato, Vidalia vinaigrette with 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

AVOCADO TOAST

Toasted herb focaccia bread, fresh avocado, vine ripe local in season tomato, with arugula, red onion, lightly dressed with Vidalia vinaigrette and toasted pepitas 9.95

Add a sunny side up egg +1

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 and locally sourced bourbon maple syrup 21.95

ULTIMATE GRILLED CHEESE

Cheddar and mozzarella melted on sourdough bread with house-made basil pesto 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

RAGU PENNE

Ground Angus Beef with Penne pasta tossed in a house made tomato sauce served with 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 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