



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

CAJUN HASH

Our Autumn harvest hash with Andouille sausage, caramelized onions and sweet potato topped with a sunny side up egg and chipotle cream sauce (gf) \$16.95

AVOCADO TOAST

Toasted 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

SMOKED SALMON BENEDICT

House smoked salmon, English muffin, poached eggs hollandaise, autumn harvest hash and arugula with capers, red onion, cucumber, feta cheese, creamy fresh dill sauce 16.95

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

CHICKEN AND WAFFLES

Pan seared organic chicken breast, two pearl sugar waffles, arugula, fresh berries and locally sourced bourbon maple syrup 21.95

ULTIMATE BOURSIN GRILLED CHEESE

Boursin, Gruyere and balsamic reduction melted on butter grilled 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

OPEN FACE PERCH SANDWICH

Grilled focaccia bread, lemon aioli, pan seared perch, sliced tomato and arugula served with choice of soup, house salad or Great Lakes Potato chips 19.95

UPTOWN BLT

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

*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