



FOR THE TABLE & SHARABLES

BASKET OF BISCUITS

Four southern style biscuits served with butter and jam or honey. 9.5

CROISSANT BEIGNETS

8 beignets tossed in cinnamon sugar, dusted with powdered sugar, and served with a choice of raspberry sauce, nutella, or caramel. 10.5

POTATO PANCAKES

Three house made potato cakes topped with smoked salmon. Garnished with dill, parsley and fennel. Finished with a lemon vinaigrette. 18

EGGS

Breakfast Sides: House Potatoes • Dressed Greens • Fruit • Pancakes Substitute Egg Whites: 2 Gluten Free Toast: 2.5

STANDARD BREAKFAST

Two eggs any style served with choice of bacon, ham or sausage, choice of breakfast side, and toast, biscuit, or pancakes. 14

CORNED BEEF HASH AND EGGS

Two eggs any style served with choice of breakfast side, and toast, biscuit, or pancakes. 17

AVOCADO TOAST

Avocado, arugula, radish, cherry tomato, balsamic glaze, and aleppo pepper flakes. Served on sourdough. 15

Add Egg 1.5 • Add Bacon 3 • Add Smoked Salmon 6

VEGETABLE QUESADILLA

Two eggs, spinach, roasted red pepper, mushrooms, caramelized onions, and sharp cheddar. Served with choice of breakfast side. 16

TOFU SCRAMBLE

Sautéed mushroom, roasted red pepper, and spinach served over house potatoes. 16

HUEVOS RANCHEROS

Fried corned tortillas topped with two sunny side up eggs, black beans, ranchero sauce, chorizo (spicy Spanish pork sausage), queso fresco, sliced avocado, and cilantro. 16

STEAK AND EGGS

Two eggs any style served with choice of breakfast side, and toast, biscuit, or pancakes. 28

BENEDICTS

Breakfast Sides: House Potatoes • Dressed Greens • Fruit • Pancakes

STANDARD

English muffin, poached eggs, Canadian bacon, and hollandaise sauce. Served with choice of breakfast side. 15

IRISH

English muffin, poached eggs, house made corned beef hash, and hollandaise sauce. Served with choice of breakfast side. 17

SOUTHWEST

English muffin, poached eggs, chorizo (spicy Spanish pork sausage), pico de gallo, sliced avocado, hollandaise sauce, and cilantro. Served with choice of breakfast side. 18

SMOKED SALMON

English muffin, poached eggs, smoked salmon, red onion, capers, spring mix, and hollandaise sauce. Served with choice of breakfast side. 18

SHORT RIB

English muffin, poached eggs, braised short rib, caramelized onion, arugula, hollandaise sauce, and scallions. Served with choice of breakfast side. 20

MUSHROOM

English muffin, poached eggs, mushrooms, roasted red pepper, spinach, and hollandaise sauce. Served with choice of breakfast side. 16

CRAB CAKE

English muffin, poached eggs, house made crab cakes, arugula, and hollandaise sauce. Served with choice of breakfast side. 24

OMELETS

Breakfast Sides: House Potatoes • Dressed Greens • Fruit • Pancakes Substitute Egg Whites: 2 Gluten Free Toast: 2.5

HAM AND GRUYERE CHEESE

Served with choice of breakfast side and choice of toast, biscuit, or pancakes. 16

IRISH

Corned Beef Hash and Swiss cheese. Served with choice of breakfast side and choice of toast, biscuit, or pancakes. 17

VEGETABLE

Mushroom, roasted red pepper, spinach, and goat cheese. Served with choice of breakfast side and choice of toast, biscuit, or pancakes. 17

SHORT RIB

Braised short rib, caramelized onion, arugula, and gruyere cheese. Served with choice of breakfast side and choice of toast, biscuit, or pancakes. 20

MEXICAN

Chorizo (spicy Spanish pork sausage), onion, green pepper, and sharp cheddar cheese. Topped with sliced avocado, pico de gallo, jalapeño, and cilantro. Served with choice of breakfast side and choice of toast, biscuit, or pancakes. 18

PANCAKES

THREE LARGE PANCAKES

Dusted with powdered sugar. 12

Add: Strawberries, blueberries, bananas, walnuts, pecans, or chocolate chips: 2.5

CARROT CAKE

Layered with caramel, topped with cream cheese frosting and pecans. Dusted with powdered sugar. 15.5

CINNAMON SWIRL

Topped with cream cheese frosting and dusted with cinnamon sugar. 15.5

CANNOLI

Chocolate chips and cannoli cream. Dusted with powdered sugar. 15.5

LEMON RICOTTA

Served with a blueberry compote and dusted with powdered sugar. 15.5

SIDES

House Potatoes 5 || French Fries 5 || Dressed Greens 5 || Fresh Fruit 5 || Corned Beef Hash 8
Applewood Smoked Bacon, Thick Cut Ham, or Detroit Sausage 6 || Turkey Bacon, Turkey Sausage, or Chicken Sausage 6
Biscuit 3.5 || Yogurt Parfait: Vanilla Yogurt, Berries, and Granola 7.5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Ask your server about menu items that are cooked to order or served raw.

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FRENCH TOAST & WAFFLES

Make any French Toast Gluten Free: 2.5

CLASSIC FRENCH TOAST

Brioche dusted with powdered sugar. 12

BANANA BREAD FRENCH TOAST

House made banana bread topped with bananas, walnuts, and caramel. 15.5

FAT ELVIS

Brioche stuffed with Nutella, peanut butter and bacon.
Topped with bruléed bananas and raspberry sauce.
Dusted with powdered sugar. 15.5

SAMOA FRENCH TOAST

Brioche stuffed with cream cheese frosting and coated in sweet coconut flakes.
Topped with toasted coconut and caramel and chocolate drizzle. 15

CAMPFIRE FRENCH TOAST

Brioche coated with crushed graham cracker.
Stuffed with Nutella and marshmallow fluff.
Topped with roasted mini marshmallows and chocolate drizzle. 15

MONTE CRISTO

Brioche stuffed with ham and Swiss cheese.
Topped with raspberry sauce and dusted with powdered sugar. 15

BERRY FRENCH TOAST

Brioche stuffed with cream cheese frosting and bananas.
Topped with cream cheese frosting, strawberries, blueberries,
and raspberry sauce. Dusted with powdered sugar. 15.5

WAFFLE

Dusted with powdered sugar. 12

Add: Strawberries, blueberries, bananas, walnuts, pecans, or chocolate chips: 2.5

CHICKEN AND WAFFLE

Hand battered fried chicken thigh
served on top of our classic waffle. 18

SOUPS & SALADS

Add: Grilled Chicken 6 • Steak 12 • Grilled Salmon 12

FRENCH ONION 10

COBB

Mixed greens, grilled chicken, bacon, egg,
tomato, cucumber, onion, avocado, and bleu cheese
crumbles. Served with choice of dressing. 18

Substitute Grilled Steak: 6

Substitute Grilled Salmon: 6

MEDITERRANEAN

Mixed greens, grilled chicken, Feta,
garbanzo beans, tomato, cucumber, onion,
olives, beets, and pepperoncini pepper.
Served with Greek dressing. 18

Substitute Grilled Steak: 6

Substitute Grilled Salmon: 6

CHICKEN CAESAR

Romaine, grilled chicken, croutons, and parmesan
cheese. Served with Caesars dressing. 18

Substitute Grilled Steak: 6

Substitute Grilled Salmon: 6

MAURICE

Mixed greens, ham, turkey, American cheese,
Swiss cheese, gherkin pickles, olives, and egg.
Served with Maurice dressing. 18

STRAWBERRY WALNUT

Spring mix, grilled chicken, walnuts,
strawberries, goat cheese, and tomato.
Served with Strawberry dressing. 18

Substitute Grilled Steak: 6

Substitute Grilled Salmon: 6

TOMATO BASIL 7

STEAK SALAD

Spring mix, grilled steak, tomato, cucumber,
onion, dried cherries, and gorgonzola.
Served with choice of dressing. 24

KALE AND BEET

Kale, beets, candied pecans, golden raisins,
dates, scallions, carrots, and goat cheese.
Served with Poppysseed dressing. 16

QUINOA BRUSSEL BOWL

Quinoa with warm Brussel sprouts, kale,
golden raisins, and smoked bacon.
Tossed in a Maple Bacon vinaigrette. 16

SANDWICHES & BURGERS

All sandwiches & burgers are served with a choice of French fries, dressed greens, or fruit. Gluten Free Bread/Bun: 2.5

PRIME RIB FRENCH DIP

Shaved prime rib, gruyere cheese, and horseradish spread. Served on a grilled baguette with *au jus*. 25

CHICKEN AVOCADO CLUB

Grilled chicken, bacon, lettuce, tomato, avocado, provolone, and basil mayo.
Served on a grilled baguette. 18

ROAST TURKEY

Roast turkey, roasted red pepper, arugula, provolone, and pesto.
Served on ciabatta. 18

SHORT RIB GRILLED CHEESE

Braised short rib, caramelized onion, arugula, and gruyere cheese.
Served on grilled sourdough. 20

REUBEN

Corned beef, sauerkraut, Swiss cheese, and Thousand Islands dressing.
Served on grilled rye. 16

CUBANO

Ham, pulled pork, pickle, Swiss cheese, mustard, and mayo.
Served pressed. 16

HOT HONEY CHICKEN SANDWICH

Hand battered fried chicken thigh, bleu cheese, slaw, and hot honey.
Served on a brioche bun. 17

BRUNCH BAR BURGER

Caramelized onion, arugula, tomato, gruyere,
and garlic aioli. Served on a brioche bun. 18

BLEU CHEESE BURGER

Bleu cheese, bacon and crispy onion straws.
Served on a brioche bun. 18

CHEESEBURGER SLIDERS

Sharp Cheddar, pickle, caramelized onion,
and bistro sauce. Served on a sesame bun. 16

JUICES

Fresh Squeezed Orange Juice 6 || Guava Lemonade 6 || Tangerine/Pineapple/Sweet Basil/Orange/Aloe 6
Blood Orange 6 || Pineapple/Cucumber/Celery/Kale/Zinc 6 || Orange Beet 6

COFFEE BAR

Latte/Cappuccino 5 Add Flavor: 1 • Sub Milk: 1 || Espresso 4 || Americano 5 || Chai Latte 5

BEVERAGES

Coffee 4 || Hot Tea 4 || Hot Chocolate 4 || Iced Tea 4 || Soda 4 || Lemonade 4 || Milk 4



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