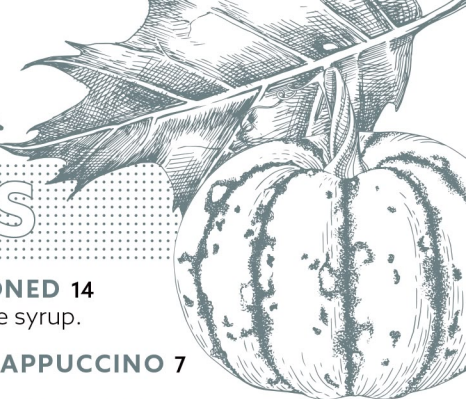




FALL SPECIALS



MAPLE OLD FASHIONED 14
Bourbon, bitters, maple syrup.

PUMPKIN SPICE LATTE / CAPPUCCINO 7

APPLE CRISP LATTE / CAPPUCCINO 7

ICED BANANA BREAD LATTE 8
House made banana bread syrup, espresso and hazelnut cold foam.

APPLE CIDER MIMOSA 14
Caramel and cinnamon-sugar rim, prosecco, apple cider.

APPLE CIDER MARGARITA 14
Tequila, apple cider, triple sec, lime, maple syrup, cinnamon sugar rim.

STARTERS

BUTTERNUT SQUASH BISQUE 8
Cranberry relish, roasted pepitos

WHIPPED RICOTTA 10
Topped with hot honey and served with toasted sourdough.

ENTRÉES

PUMPKIN BREAD FRENCH TOAST 17
House made pumpkin bread, cream cheese frosting, caramel sauce, cinnamon sugar, and candied pecans.

PUMPKIN WAFFLE 16
Cream cheese frosting, caramel sauce, cinnamon sugar, and candied pecans.

HARVEST SALAD 18
Spring mix, roasted butternut squash, crisp apple, candied pecans, brioche croutons, and pomegranate seeds. Served with apple cider vinaigrette.

BURRATA AVOCADO TOAST 24
Avocado smash, dressed frisée, cherry tomatoes, prosciutto, burrata cheese, and aleppo pepper flakes.

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.
Designed by @Detroit.DesignHouse | Published September 2, 2026





BB

THE BRUNCH BAR

EST. 2024

FALL SPECIALS