THE MOST WONDERFUL BRUNCH OF THE YEAR

WHITE CRANBERRY MIMOSA 14
White Cranberry Juice, prosecco, sugar rim.

PEPPERMINT BARK HOT COCOA OR COFFEE 14
Peppermint Bark RumChata, whipped cream, crushed peppermint.

CHRISTMAS ON MAIN MARTINI 16
RumChata, vanilla vodka, Disaronno, sprinkle rim.

GINGERBREAD LATTE OR CAPPUCCINO 8
House made gingerbread syrup and espresso.

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

STARTERS

WHIPPED RICOTTA 10
Whipped with fresh herbs and topped with hot honey.
Served with toasted sourdough.

ENTRÉES

THANKSGIVING WAFFLE 22
Stuffing waffle topped with oven roasted turkey breast, mashed potatoes, gravy, and cranberry relish.

GINGERBREAD PANCAKES 16
Three large gingerbread pancakes topped with almond glaze.

HAM AND BRIE GRILLED CHEESE 20
Brie, poached pear, arugula, and fig jam. Served on grilled sourdough.

POACHED PEAR SALAD 18
Baby Kale, poached pear, bleu cheese, candied pecans, and pomegranate. Served with a pear vinaigrette.

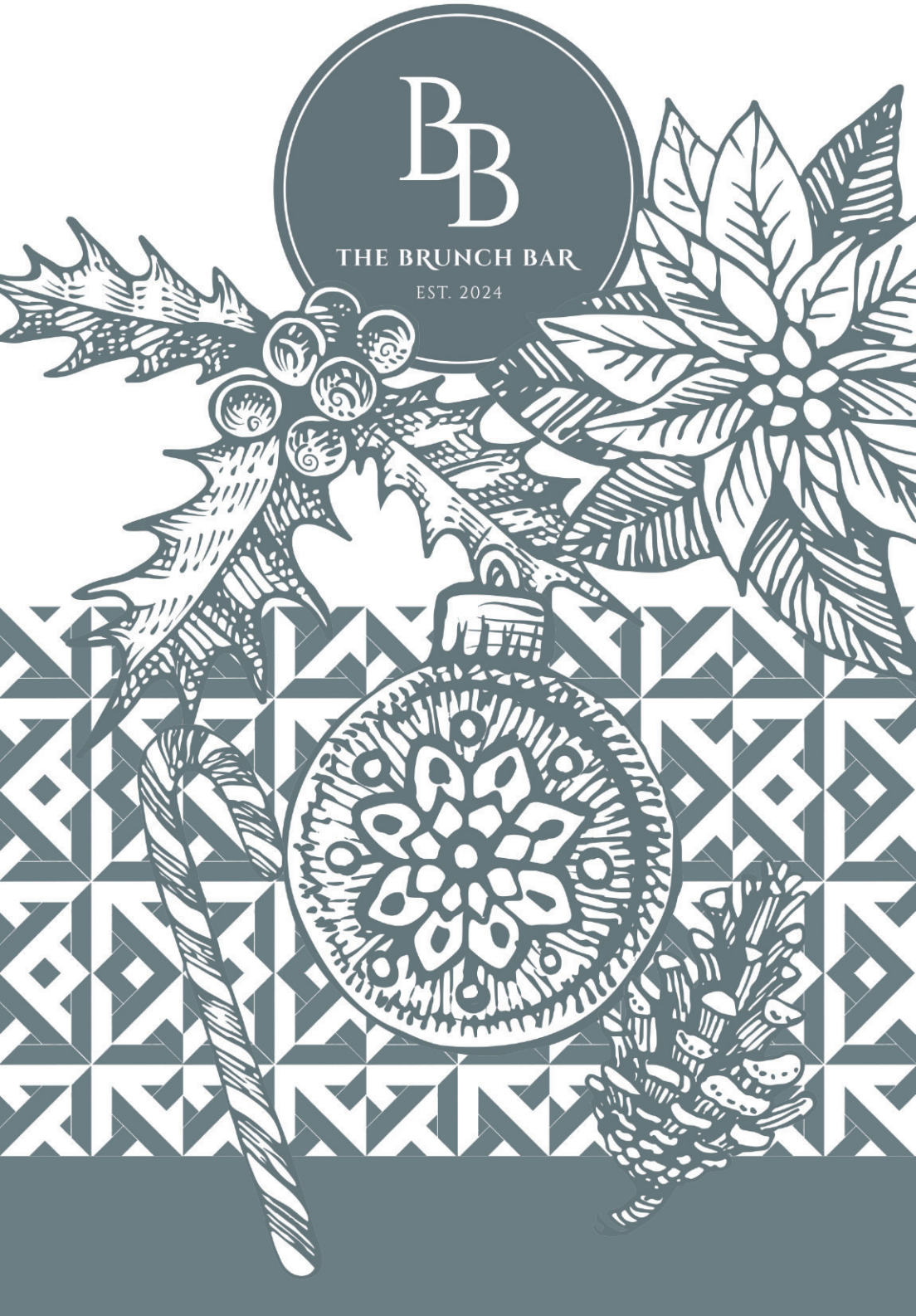
PUMPKIN BREAD FRENCH TOAST 17
House made pumpkin bread, cream cheese frosting, caramel sauce, cinnamon sugar, and candied pecans.

WARM BRUSSEL SPROUT AND QUINOA BOWL 18
Warm Brussel sprouts, spinach, golden raisins, quinoa, roasted butternut squash, and bacon. Served with a bacon maple vinaigrette.

SOUTHERN BOWL 20
House potatoes topped with sausage, onion, sausage gravy, scrambled eggs and cheddar cheese.

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 November 2, 2026


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THE BRUNCH BAR
EST. 2024