



**THE ULTIMATE GRILLED CHEESE COMBO**

Thick slices of sourdough, spread with fresh basil pesto, sliced ripe tomato, provolone and cheddar cheese with a bowl of our tomato basil soup 11.95

**PERCH TACOS**

Fresh Lake Erie Yellow Perch, on two fresh grilled corn tortillas with chipotle aioli, salsa, fresh cilantro slaw, spicy red beans and rice 16.95

**DAILY QUICHE**

Chef's selection of quiche of the day, paired with a side house salad with sweet onion vinaigrette. 12.95

**ANGUS STEAK BURGER**

House ground USDA choice certified Angus steak, seasoned and chargrilled, brioche bun, fresh field greens, red onion, chipotle aioli, tomato, with Great Lakes potato chips \*12.95

For \$1 each add bacon, caramelized onions, sautéed mushrooms, gruyere, provolone, blue cheese, fried egg, fresh mozzarella

**CROQUE MONISEUR**

Michigan smoked ham, gruyere cheese, stoneground Dijon on sourdough topped with mornay sauce served with Great Lakes potato chips 10.95

Add a\* fried egg for a croque madam 11.95

**BAGELS AND LOX**

Toasted everything bagel, with cream cheese, house cured salmon gravlax, capers, red onion, cucumber, and field greens with fresh dill aioli 12.95

**SMOKED CHICKEN SALAD CROISSANT**

House smoked chicken, red flame grapes, Michigan celery and toasted pecans on a fresh baked croissant with fresh field greens, Great Lakes potato chips 11.95

**BRUNCH TOSTADAS**

Two grilled corn tortillas topped with our signature cheese blend, red beans, sunny side eggs, chipotle crema, feta cheese, house-made Pico de Gallo, and field greens with sweet onion vinaigrette 11.95

**CAJUN HASH**

Andouille sausage, celery, onion, bell peppers, red skin potatoes, sautéed and topped with two fried eggs 12.95

**BLT FLATBREAD**

Ripe tomato, candied bacon, sweet onion jam on a grilled flatbread topped with dressed fresh field greens and a sunny side up farm egg\* 12.95

**SMOKED SALMON SALAD**

House smoked salmon, fresh dill, ripe tomato, feta cheese, capers, red onion, house toasted croutons and our creamy fresh made dill ranch dressing \$14.95

**SIDES AND ADDITIONS**

HOUSE SALAD 4 side/8 entrée  
 CAESAR SALAD 4 side/8 entrée  
 CILANTRO COLE SLAW 3  
 RED BEANS AND RICE 5  
 CHARRED BRUSSELS SPROUTS 5  
 FRENCH ONION crock 6.50  
 BORRACHO BEAN soup 4 cup/6 bowl  
 TOMATO BASIL 4 cup/6 bowl  
 Soup du Jour 4 cup/6 bowl  
 Ala carte half loaf French Bread with herb butter 2.50  
 Croissant 2

**AUTUMN DRINK FEATURES**

**Pumpkin Spice Latte**, espresso from Owl Eye coffee roasters in Cadillac, steamed milk, pumpkin spice, Chantilly cream, nutmeg

\$5

**Shrimp and Bacon Bloody Mary**, brunch in a glass featuring bacon vodka, bacon and chilled shrimp

\$14

**Warm, Spiced Michigan Apple Cider**

\$3

\*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