



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

BLUEBERRY STUFFED FRENCH TOAST

Fresh blueberries, cream cheese stuffed croissant 9.95

BRUNCH BURGER

House ground USDA choice certified Angus steak, seasoned and chargrilled, brioche bun, bacon, caramelized onions, gruyere cheese, fried egg, fresh field greens, red onion, chipotle aioli, tomato, with hash and cilantro slaw* 16.95

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

Alfredo AND SALAD

A petite portion of rich creamy garlic alfredo with penne pasta and a side house salad 12.95

DAILY QUICHE

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

SMOKED SALMON BAGEL

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

DENVER OMELETTE

Farm fresh eggs, apple wood smoked ham, bell peppers, onions and four cheese blend served with hash 11.95

LOUISIANA BREAKFAST

Grilled Andouille sausage, two eggs any style. Served with hash and sourdough toast 12.95

CAJUN HASH

Andouille sausage, grilled mixed summer vegetables, red skin potatoes, sautéed and topped with two fried eggs* 12.95

BLT FLATBREAD

Ripe tomato, bacon, caramelized onions, fresh basil pesto 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
HASH 5
Cilantro Slaw 3
CHARRED BRUSSELS SPROUTS 5
FRENCH ONION crock 6.50
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

REFRESHERS

Try one of our seasonal, fresh fruit lemonades.

Strawberry Basil,
Raspberry Thyme
Blueberry Mint

4

Bacon Bloody Mary, brunch in a glass featuring
bacon vodka, bacon
\$10

*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