



Brunch Beverages

Mocha, espresso from Owl Eye coffee roasters in Cadillac, steamed milk, chocolate, Chantilly cream, chocolate drizzle 5

Saint Germain Cocktail, champagne, lemon, gin, elderflower liqueur 10

Bacon Bloody Mary

Brunch in a glass featuring bacon vodka, crispy bacon, and fresh vegetables 10

Chai Latte, espresso, steamed chai, Chantilly cream, cinnamon 5

Mimosa, Champagne and orange juice 7

Coffee – our coffee and espresso are from Owl Eye, a micro roaster located in Cadillac, MI

Ala Carte sides

House Salad 4.95 side/9.95 entrée

Caesar Salad 4.95 side/9.95 entrée

Brunch Potato Hash, seasoned redskin and russet potatoes, garlic and caramelized onion 5

FRENCH ONION crock 6.50

TOMATO BASIL 4 cup/6 bowl

SOUP DU JOUR 4 cup/6 bowl

Half loaf of our fresh baked French baguette with herbed garlic butter 2.50

Warm, fresh baked croissant with butter 2

Cinnamon Roll 3.95

Brunch Features

BRUNCH BURGER

House ground USDA choice certified Angus steak, seasoned and chargrilled, brioche bun, bacon, caramelized onions, gruyere cheese, fried egg, fresh romaine, red onion, chipotle aioli, and tomato. Served with Brunch potatoes* 16.95

CINNAMON ROLL FRENCH TOAST

Fresh baked cinnamon roll soaked in a cinnamon vanilla egg batter, pan seared, Chantilly cream and Michigan maple syrup 9.95

SMOKED CHICKEN SALAD CROISSANT

House smoked chicken breast, with red flame grapes, celery, toasted pecans, romaine in a fresh baked croissant served with Great Lakes potato chips 12.95

CAJUN HASH

Andouille sausage, grilled trinity vegetables, red skin and russet potatoes, sautéed and topped with two fried eggs* (GF) 12.95

CAPRESE GRILLED CHEESE COMBO

Sourdough bread, fresh mozzarella, basil leaves, sliced tomato, balsamic reduction. Served with a bowl of our signature tomato basil soup (v) 12.95

CHILAQUILES VERDES

Fiesta Tortilla chips from Hart, tomatillo verde sauce, cheese, chorizo, topped with two fried eggs 12.95

SMOKED CHICKEN SALAD

House smoked chicken salad with red flame grapes, celery, toasted pecans on romaine with ripe tomatoes, Vidalia vinaigrette dressing 14.95

CROQUE MONISEUR

Michigan applewood smoked ham, Gruyere cheese, stoneground Dijon, sourdough bread and mornay sauce. Served with Great Lakes potato chips 10.95
Add a fried egg* 1

SMOKED SALMON BAGEL

Toasted everything bagel, cream cheese, house smoked salmon, capers, red onion, cucumber, romaine and fresh dill aioli 12.95

*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