



### 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 or Iced Chai Latte 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 6.95 side/9.95 entrée

Caesar Salad 6.95 side/9.95 entrée

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

FRENCH ONION crock 6.50

TOMATO BASIL 4.95 cup/6 bowl

SOUP DU JOUR 4.95 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 blended prime steak, seasoned and chargrilled, brioche bun, bacon, caramelized onions, gruyere cheese, fried egg, crisp 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, field greens in a fresh baked croissant served with Great Lakes potato chips 12.95

#### **CAJUN HASH**

Andouille sausage, zucchini, yellow squash, broccoli, red skin potato hash, sautéed and topped with two fried eggs\* (GF) 14.95

#### **THE ULTIMATE GRILLED CHEESE COMBO**

Sourdough bread, swiss cheddar cheese and pesto add tomato \$1. 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 a two scrambled eggs, diced tomato and cilantro crema 12.95

#### **SMOKED CHICKEN SALAD**

House smoked chicken salad with red flame grapes, celery, toasted pecans on field greens 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 redskin potato hash and field greens 16.95 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