



Brunch Beverages

Pumpkin Spice Latte, espresso from Owl Eye coffee roasters in Cadillac, steamed milk, pumpkin spice, Chantilly cream, nutmeg 5

Warm, Spiced Michigan Apple Cider 3

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 side/8 entrée

Caesar Salad 4 side/8 entrée

Autumn Harvest Hash, seasoned redskin and sweet 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 2

Brunch Features

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, and tomato. Served with Autumn harvest hash* 16.95

BLUEBERRY STUFFED FRENCH TOAST

Cream cheese and blueberry-stuffed croissant soaked in in a cinnamon vanilla egg batter, pan seared, Chantilly cream and Michigan maple syrup 9.95

CARAMEL APPLE CROISSANT

Grilled chicken breast, melted cheese, fresh apple slices, caramel drizzle baked in a croissant served with Great Lakes potato chips 12.95

CAJUN HASH

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

THE ULTIMATE GRILLED CHEESE COMBO

Sourdough bread, basil pesto, sliced tomato, a mix of provolone and cheddar cheese. Served with a bowl of tomato basil soup (v) 11.95

AUTUMN FLATBREAD

Tandoori Naan bread with house-made pumpkin butter, sautéed sweet potatoes, drunken cherries, apple chutney, feta cheese, balsamic reduction and fresh herbs (v) 12.95

SMOKED SALMON SALAD

House smoked salmon, vine ripe tomato, feta cheese, capers, red onion, cucumber, croutons, house-made fresh dill dressing 16.95

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, field greens 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