

brunch MENU

STARTERS

PASTRY BASKET \$9

corn bread | blueberry roll | seasonal pastry
honey butter

YOGURT PARFAIT \$12 (GF)

greek yogurt | pepita granola | seasonal fruit
orange honey

SPANISH HAM CROQUETTE \$14

prosciutto | ham | paprika oil | red bell pepper
garlic | panko | romesco sauce | shaved serrano

HUMMUS & PITA* \$14.5

tahini | garlic | crispy chickpeas
smoked paprika | crudité | EVOO

DAISY NUGGETS \$14.5

buttermilk brined chicken | sriracha | honey | lime
fresh herbs | blue cheese

CHEESE PLATE \$19.5

1 oz cambozola black label blue
1 oz milton creamery prairie breeze

accompaniments

sourdough | seasonal fruit | dijon | cornichon
olive medley | marcona almond | seasonal jam

add 2 oz prosciutto \$9

SALADS

chicken \$7 | shrimp \$9 | salmon \$13 | steak \$13

choice of grilled or blackened

BEETS & GOAT CHEESE \$16.5 (GF)

roasted beets | pistachio | tarragon | arugula
grapefruit vinaigrette | orange balsamic glaze

PURPLE SPRING SALAD \$17

white & purple radicchio | sunflower seeds
fried eggplant | amarena cherries
brioche croutons | prickly pear vinaigrette

ASIAN SALAD* \$16

mixed greens | red & white cabbage
pickled ginger | toasted almonds | wonton
spicy sesame soy vinaigrette

POMEGRANATE & WALNUT \$17 (GF)

butter lettuce | walnuts | blue cheese | tarragon
pomegranate seeds | pomegranate vinaigrette

CAESAR* \$14

romaine | parmesan | toasted panko
pink peppercorn caesar

COBB \$14

romaine | egg | avocado | tomato | red onion
lardon | blue cheese | herb ranch

SIDES \$7

SEASONAL FRUIT (GF)

2 EGGS ANY WAY**

HERB FRIES (GF)

CHEDDAR GRITS (GF)

SIDE SALAD (GF)

arcadian greens | sherry vinaigrette

LYONNAISE POTATOES

caramelized onions | clarified butter
fines herbes

MEATS (GF)

sausage links | thick-cut bacon
canadian bacon

BREADS \$3.5

rye toast | english muffin | sourdough
gluten free bread

DETROIT STYLE PIZZA

8" x 10" or 10" x 14" | gluten free dough +\$2 ~ 8" x 10" only

THE OG \$20|\$30

signature sauce | mozzarella & cheddar
cup & char pepperoni | oregano | parmesan

THE SMOKE SHOW \$22|\$32

ricotta | mozzarella & cheddar
signature sauce | cup & char pepperoni
italian sausage | basil | oregano | parmesan

THE BIANCO \$20|\$30

mozzarella & cheddar | ricotta | roasted garlic oil
broccoli | cherry tomatoes | chili oil

THE PICKLE PIZZA \$20|\$30

roasted garlic & dill crema | dill pickle chips
bacon | mozzarella & cheddar | chili oil
black pepper

THE PLAIN \$16|\$26

signature sauce | mozzarella & cheddar
oregano | parm

MORNING CLASSICS

SNICKERS PANCAKES \$15

fat stack | chocolate caramel | snickers
chocolate chips | powdered sugar | maple syrup

LEMON CURD PANCAKES \$15

fat stack | blueberry compote | powdered sugar
maple syrup

SEASONAL FRENCH TOAST \$18

brioche bread | vanilla batter
crème anglaise | chantilly crème

CROQUE MONSIEUR** \$17

snowflake flour toast | canadian bacon
three cheese béchamel | sunny egg | chives

CHICKEN & WAFFLES \$18

belgian waffle | buttermilk fried chicken
hot honey | daisy gravy | chives

BRUNCH BURGER** \$17

4 oz patty | cheddar cheese | caramelized onions
sunny egg | jumbo bacon | special sauce
brioche bun | herb fries

SHRIMP & GRITS \$23 (GF)

jumbo shrimp | white georgia grits
shrimp sofrito reduction

FROM THE COOP

STEAK & EGGS** \$24

bistro filet | 2 eggs your way | tomato butter
chives | rye toast

BENEDICT** \$16

english muffin | hollandaise
choice of: canadian bacon or florentine

FRENCH OMELET \$14 (GF)

three eggs | fontina | fines herbes

AVOCADO TOAST** \$16

multigrain bread | poached egg
smashed avocado | paprika
everything bagel seasoning

QUICHE \$16

whipped eggs | chicken tinga | tomato | fontina
pastry crust

EGGS YOUR WAY** \$15

substitute egg whites at no extra charge
2 eggs any style | bacon or sausage
lyonnaise potatoes | rye toast

(GF) - GLUTEN FREE * GLUTEN FREE MODIFICATION AVAILABLE

A 3% credit card convenience fee is applied to all checks, unless using debit card or cash. There will be a 20% gratuity added to all parties of 8 or more.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.