



## SATURDAY BRUNCH

Served until 2pm

### PANCAKES & BEYOND

MALTED BELGIAN WAFFLE 9.50  
with granola 10

CRÈME BRÛLÉE  
FRENCH TOAST 12.50

Flaky croissant baked atop a rich  
vanilla-almond custard

CORNMEAL PANCAKES 10.50  
with blueberries 12

COTTAGE CHEESE PANCAKES 10.50  
with blueberries 12

MICHAEL'S BISCUITS & GRAVY 8.50  
with two eggs on top 11.50

LOX & BAGEL 15  
tomato, red onion, capers, cream cheese

MICHAEL'S GRANOLA  
with your choice of milk 6.50  
with fresh fruit 9.50

IRISH STEEL CUT OATMEAL 5.50  
with fresh fruit 8.50

### A LA CARTE

MICHAEL'S HOME FRIES 4  
add cheddar cheese, Swiss cheese,  
and/or pepperoncini peppers 1 EACH

APPLEWOOD  
SMOKED BACON 4.50

GRILLED COUNTRY  
SAUSAGE PATTY 4.50

GRILLED ANDOUILLE  
SAUSAGE 4.50

NUESKE'S APPLEWOOD  
SMOKED HAM 7.50

6 OZ LONG ISLAND STRIP STEAK 12

CHEDDAR JALAPEÑO GRITS 5.50

SESAME BAGEL 4  
with cream cheese 5.50

FRESH FRUIT  
4 SIDE / 9 BOWL

YOGURT 5

CINNAMON ROLL  
COFFEE CAKE 5.50

### UPTOWN EGGS

THE "NUMBER ONE" 9.50  
Two eggs, Michael's home fries,  
and whole wheat toast

THE "NUMBER TWO" 12.50  
The #1 plus your choice of applewood  
smoked bacon, sausage patty,  
or andouille sausage  
with smoked ham 15  
with 6 oz Long Island strip steak 18.50

CLASSIC EGGS BENEDICT 17  
Canadian bacon, two eggs cooked  
to order, toasted English muffin,  
and our rich Hollandaise, served  
with Michael's home fries

SMOKED SALMON  
EGGS BENEDICT 19  
Smoked salmon and two eggs  
prepared to order, toasted English muffin,  
and a rich dill Hollandaise, served with  
Michael's home fries

HUEVOS RANCHEROS 14  
Two corn tortillas, two eggs cooked to order,  
cheddar cheese, refried black beans,  
fresh guacamole, chipotle salsa,  
pico de gallo, and sour cream  
with chorizo 17

ANDOUILLE OMELET 13.50  
Andouille sausage, onions, mushrooms,  
tomatoes, and melted cheddar,  
served with toast

POPEYE OMELET 13.50  
Sautéed spinach, mushrooms, onions,  
bacon, and melted cheddar,  
served with toast  
Vegetarian 11.50

### AVOCADO TOAST 10

Toasted batard, fresh guacamole, pico de gallo, French feta cheese, and two eggs

NO SUBSTITUTIONS OR ADDITIONS WITH OMELETS, EXCEPT FOR CHEESES.

CHEDDAR JALAPEÑO GRITS 10.50  
Creamy, cheesy, not-too-spicy grits with  
two eggs on top, served with toast

CHORIZO & EGGS 14  
Two eggs scrambled with chorizo,  
green peppers, cheddar cheese,  
and onions, served with pico de gallo,  
fresh guacamole, home fries,  
and corn tortillas

EGGS MARYLAND 21  
3 oz jumbo lump crab cake, sautéed  
spinach, one egg prepared to order,  
Michael's home fries, and a rich  
dill Hollandaise

SAM'S BENEDICT 19  
Applewood smoked bacon,  
6 oz Long Island strip steak, two eggs  
prepared to order, toasted English muffin,  
sliced tomato, and a rich Hollandaise,  
served with Michael's home fries

EGGS SARDOU 18  
A vegetarian creole dish with two eggs,  
artichoke bottoms, sautéed spinach,  
toasted English muffin, Béchamel,  
and Hollandaise, served with  
Michael's home fries

MICHAEL'S POTATO OMELET 11.50  
Michael's home fries and your choice of  
cheddar, Swiss, or cream cheese,  
served with toast

DENVER OMELET 13.50  
Onions, mushrooms, green peppers,  
tomatoes, ham, and melted cheddar,  
served with toast  
Vegetarian 11.50

### BRUNCH COCKTAILS

BLOODY MARY 9  
Monopolowa Vodka · Bloody Mary Mix  
Pickle · Lemon · Olive

ESPRESSO MARTINI 9  
Monopolowa Vodka · Cardinal  
Coffee Liqueur · Fresh Espresso

CORPSE REVIVER #2 10  
Beefeater Gin · Cointreau · Cocchi  
Americano Lemon · Absinthe Rinse

MIMOSA 5 / GLASS  
Orange Juice · Sparkling Wine

POINSETTIA 5 / GLASS  
Cranberry Juice · Sparkling Wine

BELLINI 5 / GLASS  
Peach Nectar · Sparkling Wine

Please alert our staff to any food allergies · A service charge of 20% may be applied to parties of six or more

## SATURDAY LUNCH

Served from 2pm until 5pm

### APPETIZERS

**SMOKED SALMON PÂTÉ** 10.50  
*Honey hot smoked salmon, cream cheese, sour cream, horseradish, and dill on toasted batard*

**GOAT CHEESE BRUSCHETTA**  
*Tomato* 10  
*Smoked Salmon* 15  
*Andouille and Caramelized Onion* 13

**ARTICHOKE & KALAMATA OLIVE DIP** 9.50  
*Served with toasted batard*

**CAJUN LIVER PÂTÉ** 9.50  
*A rich pate of chicken livers sautéed in butter, mushrooms, sherry, red wine on toasted batard*

**HUMMUS & PITA** 8  
*Kalamata olives, Za'atar-spiced pita, and extra virgin olive oil*

**GARLIC BREAD** 6.50  
*Hearty portion of broiled ciabatta bread, garlic butter, pecorino Romano cheese and chives*

**ANTIPASTO CASABLANCA** 10 SMALL / 16 LARGE  
*Grilled merguez sausage with hummus, Kalamata olives, cucumber relish, pepperoncinis, Za'atar-spiced pita, and French feta cheese*

### SANDWICHES

SERVED WITH YOUR CHOICE OF SIDE

**THE NEW YORKER** 15.50  
*One-half pound char-grilled Certified Angus hamburger served on a toasted kaiser roll, with lettuce, tomato, pickle, onion, and mayonnaise, and choice of cheddar, Swiss, or Gorgonzola cheese*

**IMPOSSIBLE™ BURGER** 16  
*100% plant based protein burger served on a toasted kaiser roll, with lettuce, tomato, red onion, and Tzatziki sauce*

**ARARAT CHICKEN PITA** 13.50  
*Tender chicken breast marinated in olive oil, rosemary, and garlic, char-grilled and sliced, then rolled into warm pita with lettuce, aioli, tomato, onion, and cucumber*

**CAJUN MEATLOAF** 13.50  
*A 30-year Uptown favorite, char-grilled and served on a toasted kaiser roll with lettuce, tomato, and mayonnaise*

**VEG HEAD SANDWICH** 10.50  
*A spread of broccoli, cheddar cheese, toasted almonds, mayonnaise, and garlic on pita*  
*with applewood smoked bacon* 12.50

**CLUB SANDWICH** 15.50  
*Smoked ham, smoked turkey, bacon, guacamole, aioli, lettuce, and tomato on ciabatta*

### SIDES

5.50 EACH

UPTOWN MAC 'N' CHEESE, BASMATI RICE,  
STEAK FRIES, DAILY VEGETABLE, MASHED POTATOES,  
FRIED RED ONIONS, SAUTÉED SPINACH,  
CHEDDAR JALAPEÑO GRITS

### SOUP & SALADS

**CUBAN BLACK BEAN SOUP** 4 CUP / 6 BOWL  
*A 30 year house soup tradition, black beans, vegetable stock, cumin, smoked paprika, onions, celery, and bell peppers, served with house toasted tortilla strips*

**HOUSE SALAD** 7  
*Romaine, red cabbage, grape tomatoes, red onion, carrot, and cucumber*

**GREEK SALAD** 8.50 SMALL / 10.50 LARGE  
*Romaine, cucumber, Kalamata olives, grape tomatoes, red onion, and feta cheese, tossed in an oregano vinaigrette*

**CAESAR SALAD** 8.50 SMALL / 10.50 LARGE  
*Fried capers, garlic-herb croûtons, and Romano cheese tossed in Caesar dressing*

**HOUSE MADE DRESSINGS**  
*Creamy: Danish Bleu Cheese, Sesame, Creamy Garlic Vinaigrette: Sherry, Mustard, Red Raspberry, Oregano*

**SALAD ADDITIONS**  
*Pan-Seared Salmon Filet* 7 / *6 oz Long Island Strip Steak* 12  
*Jumbo Shrimp* 8 / *Grilled Chicken Breast* 6 / *Saku Tuna* 14

### UPTOWN CLASSICS

**CHICKEN, ANDOUILLE & TASSO GUMBO** 14.50  
*A hearty Louisiana stew served with rice, try it 'Hoosier style' with mashed potatoes!*

**RED BEANS & RICE** 11  
*with char-grilled andouille sausage* 13

**SHRIMP AND GRITS** 14.50  
*Four jumbo shrimp, char-grilled andouille sausage, cheddar jalapeño grits*

**WEST AFRICAN PEANUT STEW** 12.50  
*A rich, peanut butter, tomato stew with rice, onions, garlic, bell peppers, cumin*  
*with grilled chicken* 14.50

### BEVERAGES

**SODAS** 2.95  
*Coca Cola, Diet Coke, Sprite, Barq's Root Beer, Seagram's Ginger Ale*

**BREWED ICED TEA** 2.95

**BLACK & HERBAL TEAS** 3 / BAG

**MILK** 2.50 / **OAT MILK** 3.50

**SAN PELLEGRINO** 5 / 500ML BOTTLE

**JUICES** 3.50  
*Orange, Grapefruit, Cranberry, Tomato, Lemonade*

### ESPRESSO BAR

CAPPUCCINO, CAFÉ LATTÉ, CAFÉ MOCHA, CHAI LATTÉ 5

ESPRESSO 3 SINGLE / 5 DOUBLE

HOT CHOCOLATE 5

UPTOWN BLEND COFFEE 2.95

*add/substitute oat milk* 1