

# The Sardine Room

OYSTERS • FINE FOODS • COLD BEER

## SNACKS

### AVOCADO TOAST

toasted sourdough bread, everything bagel seasoning, poached egg, arugula, heirloom tomatoes, cucumber, chili oil, 10

### LOBSTER AVOCADO TOAST

toasted sourdough bread, cold-water buttered lobster, heirloom tomatoes, fresh dill, 18

### BREAKFAST TACO

flour tortilla, scrambled eggs, house chorizo, potatoes, cotija, salsa, avocado crème, 6

### BREAKFAST FRIES

hand cut fries, diced bacon, shredded cheese, green onion, poached egg, chili sauce, 13

### CRAWFISH HUSHPUPPIES

sriracha honey, scallions, 13

### SHISHITO PEPPERS

lemon, maldon salt, house chili sauce, 12

### SALMON BOARD

house cured salmon, toasted everything bagel, sliced cucumber, capers, red onion, hard-boiled egg, tomato, fresh dill-cream cheese, 18

## SANDWICHES

### CLASSIC SAUSAGE MUFFIN

two sausage patties, over medium egg, american cheese, house-made chili sauce, toasted english muffin, 10

### SEARED SALMON BLT

seared or blackened, tomato & arugula salad, dukes mayo, toasted multigrain, 15

### CHICKEN BISCUIT SANDWICH

sriracha honey, 10

add egg, 2.5

### 'HOT STACKS' BURGER

two seared patties, american cheese, onions, pickles, special sauce, lettuce, tomato, 12  
add egg, 2.5   add bacon, 3

## RAW BAR

OYSTERS ON THE HALF SHELL  
daily selection, lemon, cocktail sauce, hogwash, classic mignonette, MP

1/2LB PEEL N' EAT SHRIMP

dijonnaise, cocktail sauce, 18

LOBSTER CLAWS

dijonnaise, drawn butter

upon request, 20

AHI TUNA BOWL

cucumber, avocado, edamame, seaweed salad, pickled radish, sesame vinaigrette, creamy cusabi sauce, 19

PLATTER ROYALE

oysters, shrimp, lobster claws, all the trimmings, MP

## BENEDICTS

served with house potatoes

### DEARBORN HAM

toasted english muffin, scratch made hollandaise, poached egg, 14

### EAST COAST CRAB CAKE

toasted english muffin, old bay hollandaise, poached egg, 21

### COLDWATER LOBSTER

toasted english muffin, fresh dill hollandaise, poached egg, 24

### SAUSAGE

fresh baked biscuit, breakfast sausage patty, scratch made hollandaise, poached egg, 14

## SIDES

HOUSE POTATOES / HAND CUT FRIES, 5.5

GRANOLA BOWL

house granola, yogurt, berries, local honey, 8

BISCUIT & GRAVY

house made biscuit, sausage gravy, 6  
add egg, 2.5

BREAKFAST MEATS

applewood bacon, dearborn ham, or maple sausage patties, 5



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## BRUNCH CLASSICS

### 2 EGGS ANY STYLE

choice of meat, house potatoes, toast, seasonal preserves, 12

### HOUSEMADE WAFFLE

local maple syrup, fresh berries, 9  
add fried chicken breast, 6

### STUFFED FRENCH TOAST

chef's rotating cream cheese filling, local maple syrup, 12

### HUEVOS RANCHEROS

eggs, corn tortilla, black beans, salsa, cotija, avocado crème, 13     add chorizo, 4

### HIPPY HASH

broccoli, mushrooms, tomatoes, spinach, feta, two eggs any style, house potatoes, 14

### PORK BELLY HASH

sweet habanero bbq glazed pork belly, bell peppers, sweet onion, pickled jalapeños, two eggs, house potatoes, 16

### COUNTRY BOWL

dearborn ham, tomatoes, onions, scrambled eggs, cheesy grits, sausage gravy, 14

### WILD COASTAL SHRIMP AND GRITS

white cheddar, andouille sausage, fresno chiles, 19

### STEAK & EGGS

10oz ny strip, house potatoes, poached egg, scratch made hollandaise, 30  
add east coast crab cake, 8

### SPINACH & BERRIES SALAD

fresh baby spinach, strawberries, blueberries, cucumber, red onion, candied pecans, goat cheese, white balsamic vinaigrette, 14



\*notice...ask your server about menu items that are cooked to order or served raw. under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## LIBATIONS

### MOM'S MIMOSA

la marca prosecco, premium orange juice, 9

### FUNDAY

bottle of bubbles, side orange juice, 28

### RUBAEUS BEERMOSA

founders rubaeus raspberry ale, premium orange juice, 8

### THE SR PALOMA

espolon tequila, cocchi americano, lime, grapefruit, soda, tajin rim, 12

### KENTUCKY COLD BREW

bulleit bourbon, maple syrup, ground control cold brew, cinnamon sugar rim, 12

### SALTED CARAMEL ESPRESSO MARTINI

salted caramel stoli vodka, st elder espresso coffee liqueur, fresh brewed espresso, 13

### MICHELADA

modelo especial, zing zang, lime, salt rim, 7

### CLASSIC BLOODY MARY

tito's vodka, house mix, shrimp, celery salt rim, 12

### GARDEN MARY

jalapeño infused tomato juice, spices, lime, cucumber infused tito's vodka, salt rim, 12

### OYSTER SHOOTER

horseradish infused tito's vodka  
house bloody mix, shucked oyster, 8

### ALCOHOL FREE

### CITRUS & BLOSSOMS MIMOSA

dram citrus & blossoms herbal sparkling water, premium orange juice, 8

### CAPTAIN'S BLOODY

tito's vodka, house mix, shrimp, lobster claw, crawfish hushpuppy, pickle, celery, lemon, seasoned rim, beer back, 19

## COFFEE

ground control coffee roasters,  
farmington, michigan

### HOT CUP, 4

### SALTED VANILLA CREAM COLD BREW, 5

### OAT MILK, 1.25