



Restaurant • Wine Bar • Steakhouse

Featuring the best of seasonal farm fresh,
blue label ingredients from our local farm partners.

✦ BRUNCH 11AM-3PM ✦

Sandwiches

Steak Burger 16.95

Half pound, USDA house steak char-grilled to temperature on a toasted brioche bun with lettuce, tomato, red onion, and garlic aioli. Choice of house salad or Great Lakes Potato Chips.

*Make it a brunch burger with bacon, caramelized onion and a fried egg. 19.95

French Dip 19.95

Tender, slow roasted and spicy Barbacoa beef with caramelized onion, green pepper and Swiss cheese on a baked baguette. Served with Great Lakes Potato Chips.

Chicken Salad Croissant 16.95

House made chicken salad with smoked chicken, red flame grapes, fresh celery, roasted pecans, and served on a house baked croissant. Choice of soup, house salad or Great Lakes Potato Chips.

Uptown Blt 15.95

Applewood smoked bacon, field greens, garlic aioli, local-in season tomato, on toasted house baked croissant.

Choice of soup, house salad or Great Lakes Potato Chips. Add fried egg +1

Croque Monsieur 16.95

Shaved Dearborn ham, Gruyere cheese, stone-ground Dijon on Detroit sourdough topped with Mornay sauce. Choice of soup, house salad or Great Lakes Potato Chips. Make it a Croque Madam, add a fried egg +2

Trios Fromage 15.95

On Detroit sourdough, fresh basil pesto, Gruyere cheese, Parmesan, and cheddar cheese. Grilled then baked, with a bowl of tomato basil soup. Add fried egg +2 | Tomato +1

Specialties

Shrimp and Grits 19.95

Gulf Shrimp sautéed with Andouille sausage in a garlic butter, white wine, herb sauce over cheese infused Southern style grits. Top with a fried, sunny side up egg +2

Smoked Salmon Crepes 17.95

Smoked salmon, fresh dill, grilled summer vegetables, capers, red onion, Mornay sauce, topped with fresh dill aioli. Served with parmesan risotto and fresh, seasonal vegetables.

Riviera Chicken Crepes 17.95

House smoked chicken, fresh tomato, grilled summer vegetables, fresh herbs and a hint of Dijon. Topped with Mornay sauce. Served with parmesan risotto and fresh, seasonal vegetables.

Smoked Salmon Benedict 16.95

House smoked salmon, red onions, capers and a poached egg on a toasted English muffin. Topped with a house made Dill cream. Served with crispy diced potatoes.

Mediterranean Bowl 16.95

Arugula, pickled beets, spiced yogurt, cucumber, tomato, olives, hammus, za'atar, sweet onion vinaigrette, on steamed white rice with naan bread. Choice of smoked chicken, beef barbacoa, seared tofu.

Pesto Chicken Pasta 21.95

Marinated grilled chicken, fresh diced tomatoes and pesto cream sauce served over penne and topped with shaved parmesan.

ADD-ONS

BACON	2.50
FRIED EGG	2.00
AVOCADO	2.50
GRILLED CHICKEN	5.00
STEAK TIPS	7.00
SHRIMP	7.00

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



Blue Cow

restaurant wine bar steakhouse

brunch cocktails

Bloody Mary 14

Tito's Handmade Vodka, celery, 2 blue cheese stuffed olives, dill pickle, lemon, celery salt, black pepper.

Spicy Paloma 12

Casa Noble Blanco, grapefruit juice, jalapeno, brown sugar simple, club soda.

Aperol Spritz 12

Aperol, prosecco, club soda.

Spring Fling 14

Empress Gin, Creme de Violette, lavender syrup, strawberry, lemon juice.

Blushing Mimosa 10

Jaume Serra Champagne, desert pear syrup, orange juice.

zero-proof

Strawberry Basil Lemonade 4.50

Raspberry Thyme Lemonade 4.50

Blueberry Mint Lemonade 4.50

Rossa Fizz 6

San Pellegrino Aranciata, orange, rosemary.

Arnold Palmer 4

House brewed unsweetened iced tea, lemonade, mint.

wine pours

Sparkling

La Marca prosecco, Italy 10

Joume Cristaliano, Spain 5

Risata di Asti, Italy 10

white

Dark Harvest, Chardonnay, Washington 10

Sea Sun, Chardonnay, California 8

Quilt, Chardonnay, California 14

Kim Crawford, Sauvignon Blanc 10

red

Pinot Noir, Meiomi, CA 13 / 48

Malbec, Catena, Argentina 11 / 40



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