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

Brunch 11 am-3pm

SANDWICHES

SPECIALITIES

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 beef with caramelized onion and Swiss cheese on a baked baguette, au jus for dipping, with Great Lakes Potato Chips.

Chicken Cordon Bleu

16.95

Shaved Dearborn ham, pan seared chicken breast, Gruyere cheese on a toasted brioche bun. Choice of house salad or Great Lakes Potato Chips.

Uptown BLT

15.95

Applewood smoked bacon, field greens, garlic aioli, local-in season tomato, on toasted 9 grain bread. Choice of house salad, soup or Great Lakes Potato Chips. *Add fried egg +1*

Croque Monsieur

16.95

Shaved Dearborn ham, Gruyere cheese, stoneground 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

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.	
Spicy Limonata Collins	7
San Pellegrino Limonata, ginger, tajin.	
Arnold Palmer	4

House brewed unsweetened iced tea, lemonade, mint.

Shrimp and Grits

19.95

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

Smoked Salmon Crepe

17.95

Smoked salmon, fresh dill, grilled summer vegetables, capers, red onion, Mornay sauce, topped with fresh dill aioli. Parmesan risotto and seasonal vegetables. *Two Crepes 21.95

Riviera Chicken Crepe

17.95

House smoked, marinated chicken thigh, grilled summer vegetables, fresh herbs, topped with Mornay sauce. Parmesan risotto with seasonal vegetables. *Two crepes 21.95

Shakshuka

16.95

North African style poached eggs in a spicy tomato sauce, with fresh tomato, garlic, onion, Za' atar, feta cheese and fresh chopped herbs with grilled pita bread

Mediterranean Bowl

16.95

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

Chicken Pot Pie

16.95

10

14

10

Chicken, carrot, celery and peas in a creamy broth topped with a fresh baked puff pastry.

BRUNCH COCKTAILS

Bloody Mary Tito's Handmade Vodka, celery, 2 blue cheese stuffed olives, dill pickle, lemon, celery salt, black pepper. Spicy Paloma Casa Noble Blanco, grapefruit juice, jalapeno, brown sugar simple, club soda.

Peach Smash
Crown Royal, peach puree, ginger ale, mint.

Aperol, prosecco, club soda

Aperol Spritz 12

Spring Fling
Empress Gin, Creme de Violette, lavender syrup,

strawberry, lemon juice.

Blushing Mimosa

Jaume Serra Champagne, desert pear syrup, orange juice.

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