

**Bistro Brunch Menu**

*Featuring the best of the summer season with farm fresh, blue label ingredients from our local farm partners, changes monthly, sometimes weekly, but always fresh and local in season*

**TROIS FROMAGE COMBO**

Detroit sourdough, fresh basil pesto, Gruyere, Parmesan, and cheddar cheese, grilled then baked served with a bowl of tomato basil soup. 14.95  
Top with fresh sliced tomato or a fried farm egg, + 1

**CAJUN HONEY GOAT**

Blackened organic chicken breast, Montrachet chèvre goat cheese, locally sourced honey, arugula apple slaw on a butter toasted brioche bun with choice of Great Lakes potato chips, soup or house salad 16.95

**CROQUE MONSIEUR**

Michigan smoked ham, gruyere cheese, stoneground Dijon on Detroit sourdough topped with mornay sauce served with your choice of house salad, soup or Great Lakes potato chips 16.95  
Add a \*fried egg for a croque madam +1

**IT'S GREEK TO ME**

Sautéed lamb, on grilled Tandori naan bread, black bean hummus, field greens, capers, Kalamata olive, cucumber, feta cheese and vine ripe tomato, Vidalia vinaigrette with choice of house salad or Great Lakes Potato Chips 16.95

**FARMERS MARKET GRAIN BOWL**

Warm ancient grain blend, kale, field greens, sauteed mixed local summer vegetables, black bean hummus, cucumber, tomato, balsamic reduction (vegan) 16.95  
add tofu +3

**SMOKED SALMON BAGEL**

Grilled everything bagel, cream cheese, house smoked salmon, arugula, cucumber, capers, red onion and dill

**RIVIERA CHICKEN CREPE**

House smoked chicken, fresh tomato, grilled summer vegetables, fresh herbs and a hint of Dijon. Topped with Mornay sauce. Parmesan risotto and fresh, seasonal vegetable  
One crepe 17.95 Two crepes 21.95

**SMOKED SALMON CREPE**

House smoked salmon, fresh dill, grilled summer vegetables, mornay sauce, capers, red onion, topped with a fresh dill aioli. Parmesan risotto and fresh, seasonal vegetable  
One crepe 17.95, Two crepes 21.95

**AVOCADO TOAST**

Toasted 9 grain bread from the Michigan Bread Co, EVOO, Avocado, arugula, cherry tomatoes and toasted pepitas, sprinkle of Tajin 9.95 add a sunny side up egg +1

**PRIME BURGER**

Half pound USDA ground Prime, chargrilled to temperature on a toasted brioche bun with lettuce, tomato and red onion, garlic aioli and your choice of house salad or Great Lakes potato chips 16.95 or make it a Brunch Burger with with bacon, caramelized onions, gruyere cheese and a fried egg 19.95.

**CHEF'S DAILY PASTA**

A lunch portion of the Chef's daily pasta offering (ask your server) usually with Penne pasta and featuring fresh and seasonally local ingredients with a side house salad with housemade Vidalia vinaigrette 16.95.

**UPTOWN BLT**

Applewood smoked bacon, field greens, garlic aioli, ripe tomato (local in season) on toasted 9 grain bread from Michigan Bread Co, choice of soup, house salad or Great Lakes potato chips 14.95  
Add a \*fried egg for +1 or avocado +2

**Brunch Cocktails**

- Tito's Bloody Mary**, *Tito's vodka, celery, pickle, olive, lime, candy bacon* 13
- French 75**, *Gin, champagne, fresh lemon juice* 14
- Saint Germain Spritz**, *champagne, elderflower liqueur* 14
- Aperol Spritz**, *Prosecco, Aperol, orange bitters* 14
- The Captain's Coffee**, *Captain Morgan spiced rum, Kahlua, Owl Eye coffee, hot damn* 14
- Mimosa**, *champagne, orange juice* 7
- Irish Coffee**, *Jamison's, Owl Eye coffee, Chantilly cream* 14
- Hibiscus Mimosa**, *champagne, agua de Jamaica* 7

**Zero Proof Refreshers**

- Strawberry Basil Lemonade** *strawberry, muddled with basil, lemonade* 4.50
- Raspberry Thyme Lemonade** *Fresh thyme, raspberry puree, lemonade* 4.50
- Blueberry Mint Lemonade** *blueberries, muddled with fresh mint, lemonade* 4.50
- Rossa Fizz** *orange, San Pell Aranciata Rossa* 6.00
- Spicy Limonata Collins** *ginger, lime juice, San Pell limonata* 7
- Arnold Palmer** *a blend of half lemonade and our house brewed unsweet iced tea, fresh mint* 3.50

\*Ask your server which menu items can be cooked to order. Consuming raw or under cooked meats, Poultry, seafood, shellfish or eggs may increase your risk of foodborne illness