

Blue Cow



Downtown Big Rapids

TROIS FROMAGE COMBO

Detroit sourdough, fresh basil pesto, Gruyere, provolone, 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

CAPRESE SALAD

Ripe tomatoes, local in season, with fresh mozzarella, field greens, fresh basil, and aged balsamic reduction 12.95

CROQUE MONSIEUR

Michigan smoked ham, gruyere cheese, stoneground Dijon on Detroit sourdough topped with mornay sauce served with your choice of house salad 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

Ancient grains, kale, field greens, mixed local summer vegetables, black bean hummus, cucumber, tomato, balsamic reduction (vegan) 16.95 add tofu +3

CINNAMON ROLL FRENCH TOAST

Fresh baked cinnamon roll with a vanilla bean egg wash, local Michigan maple syrup, Chantilly cream 9.95

RIVIERA CHICKEN CREPE

House smoked chicken, fresh tomato, grilled summer vegetables, fresh herbs a hint of Dijon and Mornay sauce with 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, capers, red onion, creamy fresh dill sauce with parmesan risotto and fresh, seasonal vegetable
One crepe 17.95, Two crepes 21.95

POLENTA BOWL

Creamy polenta, house smoked chicken, sautéed summer vegetables, kale and mushrooms topped with a sunny side up egg 19.95

BRUNCH BURGER

Half pound Wagyu burger, chargrilled to temperature with bacon, caramelized onions, gruyere cheese and a fried egg on toasted brioche bun with your choice of house salad or Great Lakes potato chips 21.95

CHEF'S DAILY PASTA

Chef's choice of ingredients (ask your server for today's offering) with Penne pasta and a side house salad with housemade Vidalia vinaigrette 19.95

UPTOWN BLT

Applewood smoked bacon, field greens, garlic confit aioli, ripe tomato (local in season) on grilled Detroit sourdough with your choice of house salad or Great Lakes potato

Brunch Cocktails

Tito's Bloody Mary 13
French 75. Gin, champagne, fresh lemon juice 14
Saint Germain Spritz, champagne, elderflower liqueur
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 14
Irish Coffee, Jamison's, Owl Eye coffee, Chantilly cream

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*

*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

Lunch served Tuesday through Sunday 11 am until 3 pm