

# The Brunch Bar

\$18 EACH WITH \$2 REFILLS

## Mimosa and Bellini Cocktails

Casa dei Faveri Prosecco - orange, peach or mixed berry

## Pure Michigan Bloody Mary

Brewt's Bloody Mary, Valentine Vodka, hunters sausage and dill pickle by Srodek's of Hamtramck

## New Bullshot

Moletto Gin, house made beef consommé, balsamic bitters, lemon, candied applewood smoked bacon

## Eggs and Breakfast Plates

- Steak and Eggs** ..... \$29  
wood fired 6 ounce Filet Mignon, eggs any style... with fresh fruit or home style potatoes with peppers and onions
- Bananas Foster French Toast** ..... \$13  
Myers's Original Dark Rum, 99 Bananas Liqueur, pecans
- Chicken and Waffles** ..... \$14  
A Belgium waffle topped with buttermilk fried chicken and grade A maple syrup
- Corned Beef Hash** ..... \$14  
corned beef with potatoes, peppers and onions, soft poached eggs
- Omelette** ..... \$12  
3 egg omelette, the Chef's daily creation - with fresh fruit or home style fried potatoes with peppers and onions
- Housemade Greek Yogurt** ..... \$12  
honey, fresh fruit, granola

## Benedicts

SERVED WITH HOME STYLE FRIED POTATOES OR FRESH FRUIT

- Classic** ..... \$12  
poached eggs over smoked ham on a wood fired English muffin, finished with sauce Hollandaise
- California** ..... \$14  
poached eggs over layers of sliced tomatoes, spinach, and avocado on a wood fired English muffin, sauce Hollandaise
- Crab Oscar** ..... \$24  
poached eggs over layers of wood fired asparagus, king crab, and wood fired English muffin, sauce Béarnaise

## Sandwiches

- Monte Cristo** ..... \$12  
smoked ham and turkey, gruyere, and strawberry preserves pressed in sourdough, stout beer battered and fried, dusted in confectioners sugar
- Brunch in the Alps** ..... \$14  
Crusty sourdough, sautéed asparagus, ribbons of Prosciutto di San Daniele, Soft poached eggs, melted Fontina Cheese, served open face, cracked pepper
- Salmon Club** ..... \$14  
grilled Scottish salmon, applewood smoked bacon, avocado, smoked gouda, field greens, tomatoes, Sriracha mayonnaise on wood fired ciabatta
- Croque Madame et Monsieur** ..... \$12  
pressed sourdough sandwich of smoked ham and gruyere cheese, one half finished with sauce mornay and chives, the other with a fried egg
- Steak-Burger** ..... \$12  
house ground steak, wood fired, served on a brioche bun with field greens, tomatoes, onions, finished with choice of cheese
- Prime Rib French Dip** ..... \$12  
shaved prime rib on a crunchy baguette finished with caramelized onions, Swiss cheese, presented au jus

## Soup & Salad

- Lobster Bisque** ..... \$9  
Amontillado Sherry
- Wood Fired Wedge** ..... \$12  
wood fired iceberg, heirloom tomatoes, pancetta, bleu cheese dressing, crostini
- French Onion Soup au gratin** ..... \$10
- Tuna Niçoise** ..... \$22  
A-1 Ahi Tuna, edamame, French green beans, heirloom tomatoes, cucumbers, bell peppers, red onions, hard boiled egg, basil, anchovy vinaigrette

ADD A PROTEIN: Seared Salmon 8 • Wood Fired Chicken Breast 6 • Seared Ahi Tuna 12 • Tenderloin Steak Tips 14

## Sides

- Home Style Fried Potatoes** ..... \$4  
with peppers and onions
- Eggs** ..... \$3  
two, prepared any style
- Fresh Fruit** ..... \$4  
seasonal variety
- Toast** ..... \$3  
sourdough, marble rye, pumpernickel
- Meat** ..... \$4  
Applewood Smoked Bacon, Sausage Links or Ham
- French Fried Potatoes** ..... \$4  
house made