



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

PERCH TACOS

Two perch tacos, on a blended corn and flour tortilla with chipotle aioli and a crisp cabbage slaw, Cuban style rice and beans 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

CHICKEN SHAWARMA BOWL

Warm chicken shawarma over steamed rice, pickled red onion, cucumber, tomato, olives, hummus, za'atar, chopped parsley and dill aioli, with naan bread 16.95
add avocado +2

SPICY PORK BAO BUNS

Spicy pork in three steamed buns, with cucumber, crisp cabbage slaw, and pickled red onion, 16.95

FRENCH DIP

Tender roast beef in a fresh baked baguette with caramelized onions and Swiss cheese, au jus for dipping, Great Lakes Potato Chips 19.95

CHICKEN SHAWARMA CAESAR WRAP

Warm chicken shawarma with crisp romaine tossed in

Brunch Cocktails

Bloody Mary *Tito's Vodka, Celery, Olive, Lemon, Bacon, and Cheese* 13

Kahlo Coffee *Herradura Silver Tequila, Amaretto, Espresso, Vanilla, Cream*
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Peach Bourbon Smash *Crown Royal, Peach, Ginger Ale.* 10

Hibiscus Mezcalita *400 Conejos Mezcal, Cointreau, Hibiscus, Lime* 12

Spring Fling *Tito's Vodka, Prosecco, Elderflower, and Strawberry* 14

Aperol Spritz *Aperol, Prosecco, Lemon* 14

RIVIERA CHICKEN CREPE

Grilled 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 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

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 *San Pell Aranciata Rossa, orange* 6

Spicy Limonata Collins *San Pell limonata, ginger, lime* 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

Lunch/Brunch served Tuesday through Sunday 11 am until 3 pm