

# BRUNCH COCKTAILS

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## FLORA ADORA

HENDRICK'S FLORA ADORA GIN, PALLINI LIMONCELLO, HIBISCUS SYRUP, FRESH LEMON JUICE, SAN PELLEGRINO AND BASIL. 12

## THAT'S MY JAM

BACARDI SUPERIOR, LIME JUICE, RASPBERRY JAM SYRUP, AND VAL D'OCA PROSECCO. 11

## BLOODY MARY

VODKA, HOUSE-MADE BLOODY MARY MIX, RIMMED WITH STEAK SEASONING AND SERVED WITH A SAVORY SKEWER. 5  
TRY HABAÑERO OR HORSERADISH VODKA +1

## MIMOSA SPLIT

VAL D'OCA PROSECCO SPLIT SERVED WITH A SIDE OF ORANGE JUICE. 5

## MIMOSA FLIGHT

A BOTTLE OF VAL D'OCA PROSECCO, SERVED WITH ORANGE, PINEAPPLE, AND GRAPEFRUIT JUICES ON THE SIDE. 20

## COFFEE DRINKS

LOCALLY ROASTED CREATION COFFEE, MIXED WITH YOUR CHOICE OF LIQUOR, AND TOPPED WITH WHIPPED CREAM. 8.5

BAILEY'S AND COFFEE - BAILEYS IRISH CREAM

FRANGELICO COFFEE - FRANGELICO HAZELNUT LIQUEUR

ITALIAN COFFEE - DISARONNO AMARETTO

IRISH COFFEE - JAMESON IRISH WHISKEY AND A SUGAR CUBE

SPANISH COFFEE - DOLCE NERO AND COINTREAU



# REGIONAL CHARCUTERIE

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## GERMAN HERITAGE

BLACK FOREST SCHINKEN, KERN'S PISTACHIO JAGDWURST & SUMMER SAUSAGE, WILLI'S LIVER PÂTÉ, BUTTERKÄSE CHEESE, HOUSE-MADE CARAWAY SEED & BEER MUSTARD, SAUERKRAUT, BREAD & BUTTER PICKLES

## SPANISH MEZCLAR

JAMON SERRANO, CHORIZO, CAMPO DE MONTALBAN, MEDITERRANEAN OLIVES, MARCONA ALMONDS, BALSAMIC ONION JAM, ROASTED RED PEPPERS, FIG & ALMOND CAKE

## FRENCH COUNTRY

JAMBON DE BAYONNE, WILD BOAR SAUCISSON SEC, HOUSE-MADE PÂTÉ, LE ROULE, CORNICHONS, CAPERBERRIES, AND DIJON MUSTARD

## ITALIAN SPECIALTY

PROSCIUTTO DI PARMA, PARMIGIANO REGGIANO, SALAMI, COPPA, SLOW ROASTED TOMATOES, CASTELVETRANO OLIVES, AND GIARDINERA

## PROSCIUTTO TASTING

A VARIETY OF OUR CURED HAM OFFERINGS INCLUDING, PROSCIUTTO DI PARMA, JAMBON DE BAYONNE, JAMON SERRANO, AND BLACK FOREST SCHINKEN. SERVED WITH CASTELVETRANO OLIVES AND CAPERBERRIES

## FARMHOUSE CHEESE BOARD

A SELECTION OF FIVE CHEESES SERVED WITH CANDIED NUTS, HONEY, BALSAMIC ONION JAM AND DRIED FRUIT

## KIDS BOARD

ROASTED TURKEY, SUMMER SAUSAGE, MILD CHEDDAR CUBES, BREAD & BUTTER PICKLES, AND DRIED MANGOES. SERVED WITH BREAD AND CRACKERS. 13

# LIGHTER PLATES

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LIGHTER APPS AND SHARABLES

## OLIVE OIL & BREAD

EXTRAVIRGIN OLIVE OIL WITH BALSAMIC GLAZE & BREAD DIPPING SPICES. SERVED WITH THICK CUT CIABATTA BREAD. 8

## SNACK TRIO

A TRADITIONAL ASSORTMENT OF ANTIPASTI INCLUDING POTATO CHIPS, OLIVES, AND GIGANDES BEANS. 7

## GARLIC PARMESAN POTATOES

ROASTED FINGERLING POTATOES TOSSED IN GARLIC BUTTER & GRATED PARMESAN CHEESE. SERVED WITH A YOGURT & FETA SAUCE. 11

## BRUSCHETTA

TOMATOES, RED ONION, GARLIC, PARMIGIANO CHEESE, BASIL, BALSAMIC REDUCTION, AND EVOO, ON TOASTED CIABATTA BREAD. 12

## HONEY WHIPPED RICOTTA

RICOTTA CHEESE WHIPPED WITH HONEY AND TOPPED WITH BEE POLLEN POWDER. SERVED WITH CIABATTA BREAD. 9

## SMOKED WHITEFISH SPREAD

MICHIGAN WHITEFISH, RIESLING, CAPERS, CREAM CHEESE, AND DILL. SERVED WITH BALSAMIC ONION JAM, CIABATTA BREAD, AND CRACKERS. 15

## KALE & ARTICHOKE DIP

KALE, ARTICHOQUES, PARMESAN AND CREAM CHEESE, BAKED AND SERVED WITH CORN CHIPS. 13

# BRUNCH SPECIALTIES

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BENEDICTS ARE TOPPED WITH HOLLANDAISE SAUCE AND SERVED WITH A  
SIDE SALAD (CHIPS AND OLIVES UPON REQUEST)  
GLUTEN FRIENDLY OPTIONS AVAILABLE

## CLASSIC BENEDICT

TOASTED  BUTTERED BISCUIT WITH BACON, POACHED EGGS,  
AND MICRO GREENS. 13

## BISCUITS BENEDICT

TOASTED BISCUIT, TOPPED WITH HOUSE-MADE SAUSAGE  
GRAVY, POACHED EGGS, AND MICRO GREENS. 13

## LOBSTER BENEDICT

TOASTED  BUTTERED BISCUIT, LOBSTER CLAW SALAD,  
POACHED EGGS, MICROS GREENS. 17

## CHIMICHURRI BENEDICT

TOASTED BISCUIT, SHREDDED PORK, POACHED EGGS, TOPPED  
WITH CHIMICHURRI SAUCE. 14

## AVOCADO TOAST

YOGURT-FETA CREAM SAUCE, MASHED AVOCADO, TOMATOES, FRIED  
EGG, PAPRIKA, AND MICRO GREENS ON CIABATTA. 14

## BERRY RICOTTA FLATBREAD

TOASTED ROMAN PINSA FLATBREAD, CINNAMON-SUGAR BUTTER,  
BLUEBERRY RICOTTA, TOPPED WITH MIXED BERRIES AND CRUSHED  
CANDIED NUTS. 17

## CHORIZO HASH

POTATOES, CHORIZO, SHREDDED MOZZARELLA CHEESE, AND  
EGGS. BAKED AND TOPPED WITH AVOCADO AND PICO. SERVED  
WITH BUTTERED CIABATTA BREAD. 13

## BISCUITS GRAVY

TWO BISCUITS SPLIT AND TOPPED WITH A HOUSE-MADE  
SAUSAGE GRAVY, AND A BASTED EGG. 12

# PANINI & SALADS

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PANINI ARE SERVED WITH A SIDE SALAD (CHIPS AND OLIVES UPON REQUEST)

## MONTE CRISTO

HAM, SWISS, RASPBERRY JAM, AND DIJONNAISE, GRILLED BETWEEN TWO PIECES OF FRENCH TOAST, TOPPED WITH POWDERED SUGAR. 13

## AVOCADO BLT

BACON, ARUGULA, MOZZARELLA, TOMATOES, AND AVOCADO-GARLIC AIOLI. SERVED GRILLED. 13 **MAKE IT SPICY WITH CHERRY PEPPER SPREAD**

## CHORIZO WRAP

CHORIZO, SCRAMBLED EGG, ONION, ROASTED POTATOES, AVOCADO-GARLIC AIOLI, MOZZARELLA CHEESE, AND PICO. SERVED IN A WRAP AND GRILLED. 13

## BREAKFAST CLUB

ROASTED TURKEY, BACON, PROVOLONE, SPRING GREENS, TOMATOES, FRIED EGG AND SPICY MAYO ON TOASTED BREAD. 15

## HOLD THE MEAT

ARTICHOKES, ROASTED RED PEPPERS, RED ONIONS, GARLIC, PROVOLONE, AND PESTO IN A WRAP. 11  
DOUBLE L AMISH FARMS CHICKEN +6

## CAESAR SALAD

ROMAINE AND HOUSE-MADE CAESAR DRESSING, TOPPED WITH CIABATTA CROUTONS AND GRATED PARMESAN CHEESE. 10  
ADD DOUBLE L AMISH FARMS CHICKEN +6

## CHOPPED WEDGE

CHOPPED ROMAINE, CRUMBLED BLUE CHEESE, CRISPY BACON, RED ONION, CHERRY TOMATOES, AND HOUSE-MADE BLUE CHEESE DRESSING. 12

## CUCUMBER & TOMATO

CUCUMBERS, ROMA TOMATO, RED ONION, TOSSED IN LEMON VINAIGRETTE, WITH A YOGURT-FETA SAUCE. TOPPED WITH OREGANO AND FRESH DILL. 9