

SAVORY

ALL AMERICAN BREAKFAST

2 EGGS | CRISPY POTATO | CHOICE OF MEAT | CHOICE OF TOAST
MEAT: BACON | CHICKEN SAUSAGE | PORK SAUSAGE
TOAST: BRIOCHE | MULTIGRAIN
15

FRENCH OMELETTE (V, GF)

DIJON AIOLI | ARUGULA | LEMON CREAM | POTATO | SWISS
ADD BACON & WHITE CHEDDAR +2
ADD HEN OF THE WOODS MUSHROOMS, GRUYÈRE, & CHIVE +2
17

FEATHERWEIGHT BREAKFAST (GF)

EGG WHITE | BLACKENED CHICKEN | HUMMUS | TOUM | GREENS
19

BISCUITS & GRAVY

2 OF ERIKA'S BISCUITS | SAUSAGE GRAVY | EGGS | CRISPY POTATO
18

HOST MCMUFFIN (V)

ENGLISH MUFFIN | RED HOT AIOLI | GRIDDLED EGG | AMERICAN CHEESE | BREAKFAST POTATO
ADD BACON +3 | ADD CHICKEN SAUSAGE +4 | ADD PORK SAUSAGE +4
12

BOWL PARMESAN TOMATO BISQUE (V)

WITH GARLIC KNOT CROISSANT
10

BREAKFAST QUESADILLA

SERVED WITH CRISPY POTATO | AVOCADO | SOUR CREAM
GRINGO: BACON | CHEDDAR EGGS | RED HOT AIOLI
BRISKET: HONEY CHIPOTLE BRISKET | MUENSTER | PICKLED PEPPERS | EGGS
POTATO (V): CRISPY POTATO | PICO EGGS | WHITE CHEDDAR | JALAPENO CREME
16

CROISSANT SANDWICH (V)

CRISPELLI'S CROISSANT | CHEDDAR | SCRAMBLED EGG | DIJON AIOLI | BREAKFAST POTATO | ARUGULA
ADD BACON +3 | CHICKEN SAUSAGE +4 | PORK SAUSAGE +4
16

Host
BRUNCH
SWEET

COUNTRY CHICKEN AND WAFFLE

BELGIAN WAFFLE | CRISPY FRIED CHICKEN | DETROIT SAUSAGE GRAVY | CHEDDAR | BACON | FRIED EGG
21

BERRIES & CREAM PANCAKES (V)

SEASONAL BERRIES | WHIPPED CREAM
16

HONG KONG FRENCH TOAST (V)

FRENCH TOAST LOAF | CREME BRULEE SPREAD | SLICED STRAWBERRY
18

CRÈME BRÛLÉE CROISSANT (V)

CREME BRULEE CUSTARD | STRAWBERRIES | WHIPPED CREAM
11

ORIGINAL PANCAKES (V)

ADD CHOCOLATE CHIPS +0.50
13



SALADS

ADD CRISPY OR GRILLED CHICKEN +7

CAESAR (V)

PARMESAN TUILE BOWL | ROMAINE | BRIOCHE CROUTON
15

MEDITERRANEAN (V)

WHIPPED FETA | QUINOA | FARRO | PEPPER ESCAECHE | BEETS | CUCUMBER | CITRUS VIN
15

SANTA FE SALAD (V)

GEM LETTUCE | CHIPOTLE | PICO | AVOCADO | CORN | TORTILLA
15

TOASTS

CRISPY CHICKPEA TOAST (V)

HUMMUS | AVOCADO | CRISPY CHICKPEA | CUCUMBER | TOMATO | SHAVED EGG | ZA'ATAR
14

LOX BAGEL

SMOKED SALMON | GARLIC HERB CREAM CHEESE | RED ONION | TOMATO | CRISPY CAPERS
16



SANDWICHES

COMES WITH HAND CUT FRIES

THE LEGEND

DETROIT SAUSAGE | CHEESY EGG | BACON | AVOCADO | HOT AIOLI
17

(V) FALAFEL POCKET

PITA POCKET | FALAFEL | PICKLED RED ONION | CUCUMBER | TOMATO | HUMMUS
16

TRAVERSE CITY CHICKEN SALAD CROISSANT

LETTUCE | TOMATO | PECAN | CHERRY
16

CHICKEN BÁNH MI

FRIED CHICKEN | HOT HONEY | SLAW | KEWPIE MAYO
16

CRISPY PORK BELLY SANDWICH

CRISPY PORK BELLY | GREEN ONION | HONEY GOCHUJANG SAUCE | LETTUCE | CARROT
17

CALI CHICKEN SANDWICH

GRILLED CHICKEN | AVOCADO | BIBB | BACON | DIJON AIOLI
16

TURKEY SANDO

TURKEY | HERB CREAM CHEESE | ARUGULA | TOMATO | CUCUMBER
16

HOST CHEESEBURGER

BEEF PATTY | HOT AIOLI | MUENSTER | LETTUCE+TOMATO+ONION
16

SANTA FE BURGER

PICO | GUACAMOLE | CRISPY TORTILLA | MUENSTER
18

SIDES

TWO EGGS	5
CRISPY POTATOES	5
HERB CHICKEN SAUSAGE	6
DETROIT SAUSAGE	6
MAPLE PORK SAUSAGE	6
CUP OF SOUP	5
SIDE ARUGULA SALAD	5
FRUIT	5
HAND CUT FRIES	6
CRISPELLI'S CROISSANT	5
AVOCADO	3
BACON	5
TOAST	3





BRUNCH

BEER

7

SAPPORO

ALASKAN AMBER

ZOMBIE DUST PALE ALE

ROTATING SOUR

SEASONAL BREW

COCKTAILS

KINGSTON NEGRONI

OVERPROOF JAMAICAN RUM, CARPANO ANTICA
VERMOUTH, CAMPARI

14

SKELETON KEY

BOURBON, ST GERMAIN, GINGER BEER, LEMON

14

CORPSE REVIVER #2

GIN, LEMON, COCCHI AMERICANO, COINTREAU

12

MEXICAN FIRING SQUAD

TEQUILA, GRENADINE, LIME, ANGOSTURA
BITTERS

13

USUAL SUSPECTS

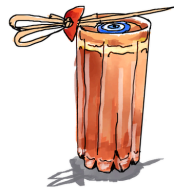
BLOODY MARY
12

MIMOSA
11

APEROL SPRITZ
12

ESPRESSO MARTINI
15

BRUNCH BUBBLES
11



Join Our
Cocktail Club

Perks Include:

- Monthly take home cocktail box
- \$35 welcome gift card
- \$10 house cocktails when dining in
- Exclusive discounts and more!

Ask your server
for more!



The Basics

COFFEE CLASSICS

Cup of House	\$3
Cold Brew	\$5.50
Espresso	\$3.50
Macchiato	\$4
Cortado	\$4
Cappuccino	\$5
Latte	\$5.50
Cafe Miel	\$5.75
Mocha	\$6.50
Caramel	\$6.50

TEA LATTES



House Chai	\$5
Matcha	\$6



MILK OPTIONS

Whole	
Oat	\$1
Almond	\$1

HOUSE MADE SYRUPS

Vanilla	\$1
Cinnamon Vanilla	\$1
Lavender Earl Grey	\$1
Crisp Apple	\$1
Pumpkin Spice	

Beans sourced by James
Oliver Coffee

Fall features

FALL FLINGS



SHAKEN MAPLE MATCHA \$8.50

matcha, maple syrup, milk, cinnamon cold foam

MISO CARAMEL LATTE \$7.50

espresso, miso caramel syrup, milk

BROWN SUGAR CARDAMOM LATTE \$7.00

espresso, brown sugar, cardamom, milk

CLARIFIED CIDER COLD BREW \$8.00

milk washed cold brew, cider, cinnamon, cloves, sugar



THE PUMPKIN PATCH

PUMPKIN SPICE LATTE \$7.00

espresso, house made pumpkin syrup, milk

PUMPKIN COLD BREW \$7.00

house cold brew, pumpkin spice cold foam

PUMPKIN CHAI \$6.00

house chai with our pumpkin spice syrup

