



## BREAKFAST & BRUNCH

### **The Classic Breakfast ~ \$15**

Two farm-fresh eggs any style, served with your choice of cherrywood smoked bacon, country ham, or breakfast sausage links. Comes with golden hash browns and toast from Crescent Bakery, our neighborhood bakery.

### **Classic Eggs Benedict~ \$17**

Poached eggs layered over Canadian bacon and toasted English muffin halves, finished with a drizzle of our silky, house-made hollandaise. Served with golden hash browns.  
A true brunch classic.

### **Corned Beef Hash & Eggs~ \$15**

Two eggs paired with our house-made corned beef hash — crisped to perfection with potatoes and onions — served alongside Crescent Bakery toast. Chef Jim's specialty.

### **Made-to-order Omelets ~ \$15**

Three-egg omelets, folded with your choice of three fillings: cheddar, Swiss, Gouda or feta cheese; sautéed mushrooms, spinach, grilled onions, grilled bell peppers, bacon, sausage, or ham. Served with hash browns and Crescent Bakery toast. *Each additional item \$2.00*

### **Breakfast Sandwich ~ \$13**

Two scrambled eggs with your choice of cheese: cheddar, swiss, gouda, feta, or pepperjack. Paired with savory cherrywood-smoked bacon. All stacked on a warm, toasted croissant bun layered with melted cheese and finished with a creamy smear of cream cheese for extra richness.  
Served with golden hashbrowns.

### **The Egg & Cheese ~ \$11**

Just like the breakfast sandwich, minus the bacon. Keep it classic with just eggs and cheese. Served with golden hashbrowns. Creamy, savory and satisfyingly indulgent.

### **Classic Biscuits & Gravy ~ \$14**

Flaky biscuits topped with rich gravy full of a blend of Italian and breakfast sausage

### **Buttermilk Pancakes ~ \$14**

Two fluffy house-made pancakes griddled golden brown and served with Michigan maple syrup and creamy butter. Served with your choice of cherrywood smoked bacon, country ham, or breakfast sausage links. Add blueberries \$3 or pecans \$3

### **Oatmeal Bowl ~\$7**

Oats topped with Michigan dried cherries, toasted walnuts and a drizzle of maple syrup. Comforting, wholesome, and naturally sweet.

### **Additional Sides:**

Add 1 Egg \$2, Hashbrowns \$3; Bacon, Ham, or Sausage \$4; Corned Beef Hash \$6



## SOUPS & SALADS

### **New England Clam Chowder \$8/\$10**

Crafted by Chef Jim, this rich, creamy chowder is packed with tender clams and savory flavors. A bowl of pure excellence.

### **Tomato Bisque \$8/\$10**

### **Michigan Salad \$16**

A vibrant mix of fresh greens, dried cherries, crisp apples, fresh blueberries, pecans, and crumbled feta cheese.  
A taste of Michigan in every bite.

### **Garden Salad or Classic Caesar Salad \$8**

*Dressing Choices - Ranch, Blue Cheese, Italian, Raspberry Vinaigrette, Honey Mustard, French & Thousand Island*

## BRUNCH SANDWICHES

*All sandwiches come with choice of Coleslaw, Great Lakes potato chips, French Fries or Sweet Potato Fries.*

### **Bistro Burger ~ \$16**

A perfectly grilled, hand-formed beef patty that's simple, tasty, and always hits the spot.  
DF/GF

### **Hotel Frankfort Grilled Cheese ~\$15**

Melted cheddar, smoked Gouda and Asiago cheese layered on potato bread and grilled to a crisp, golden finish. Served with a cilantro avocado sauce.

Add crispy bacon \$3 or a tomato slice \$1  
- or both \$4!

### **The Hotel Reuben ~ \$17**

Our house-marinated and slow-roasted corned beef piled high with tangy sauerkraut, melted Swiss cheese and creamy Russian dressing on grilled rye.

### **The Vegetarian ~ \$15**

A hearty layered sandwich with marinated roasted vegetables, fresh mozzarella, provolone, and herbed olive tapenade, pressed into our house made focaccia.

### **BLT ~ \$16**

Crispy cherrywood smoked bacon, fresh lettuce and tomato slices layered on toasted potato bread, made just for us by Crescent Bakery.  
Served with creamy mayonnaise.

## SIPS & SPIRITS

**Orange Juice ~ \$4**

**Cranberry Juice ~ \$4**

**Apple Juice ~ \$4**

**V-8 ~ \$4**

**Bloody Mary ~ \$12**

**Mimosa ~ \$8**

**Aperol Spritzer ~ \$14**

Food allergies: We are happy to accommodate dietary needs to the best of our ability. However, please be aware that our kitchen handles a variety of ingredients, including common allergens. While we take precautions, we cannot guarantee that any menu item is completely free of allergens.

\* ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. SOME ITEMS ARE PRODUCED USING NUTS.