



BREAKFAST & BRUNCH

The Classic Breakfast ~ \$17

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 your choice of toast

Eggs Benedict Three Ways ~ \$18 / \$21 / \$25

Poached eggs layered over **Canadian Bacon OR Corned Beef Hash OR Crab Cakes** and toasted English muffin halves, finished with a drizzle of our silky, house-made hollandaise.

Served with golden hash browns. A true brunch classic with options!

Corned Beef Hash & Eggs~ \$17

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 ~ \$17

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*

Crepes ~ \$17

House made - berry filled with whipped pastry cream. Topped with berry compote and lightly sweetened whipped cream

Avocado Toast ~ \$16

Smashed avocado on baguettes with cherry tomatoes, pico de gallo and cilantro

Huevos Rancheros Grits Bowl ~ \$17

Creamy grits topped with cheddar cheese, pico de gallo and sautéed vegetables. Served with black bean and corn caviar, cherry tomatoes, fried tortilla strips, cilantro and parsley. Topped with two fried eggs.

Buttermilk Pancakes ~ \$16

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

Cinnamon Roll French Toast ~ \$16

House-made cinnamon roll cooked 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.

Classic Biscuits & Gravy ~ \$17

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

Breakfast Sandwich ~ \$14

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 ~ \$12

Just like the breakfast sandwich, minus the bacon - still delicious.

Oatmeal Bowl ~\$8

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/\$12

This rich, creamy chowder is packed with tender clams and savory flavors. A cup or bowl of pure excellence.

Soup du jour \$8/\$12

House Garden Salad ~ \$13

A vibrant mix of fresh greens, cucumbers, cherry tomatoes, carrots, shredded cheddar and house-made croutons

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.

Classic Caesar Salad ~ \$14

Chopped romaine tossed in house-made dressing, shaved parmesan and house-made croutons

Add Protein to any Salad: Chicken - \$8 Shrimp - \$10 Salmon - \$15

House-made Dressing Choices - Ranch, Blue Cheese, Italian, Berry Vinaigrette, Honey Mustard, French & Thousand Island

BRUNCH HANDHELDS

Bistro Burger ~ \$17

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

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

The Hotel Reuben ~ \$18

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 Wrap~ \$16

Seared bell peppers, caramelized onions, mushrooms, spinach, asiago, swiss, olive tapenade, giardiniera, wrapped in a honey wheat tortilla

Club Wrap - \$17

A traditional club with turkey, bacon and ham wrapped in a honey wheat tortilla.

All handhelds come with choice of coleslaw, Great Lakes potato chips, french fries or sweet potato fries.

SIPS & SPIRITS

All \$4

Coffee - Hot Tea

Orange Juice - Cranberry Juice

Apple Juice - V-8

Milk (whole)

Northwoods Soda

Fresh-brewed Iced Tea

Bloody Mary~ \$12

Mimosa ~ \$12

Aperol Spritzer ~ \$14

Ask server for the full selection of beer, wine and spirits

*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.