



BREAKFAST & BRUNCH

Please ask your server for today's fresh Crescent Bakery selections.

The Classic Breakfast ~ \$14

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~ \$15

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~ \$14

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, sausage, or ham. Served with hash browns and Crescent Bakery toast. *Each additional item \$2.00*

Breakfast Sandwich ~ \$12

Two scrambled eggs, sharp cheddar or smoked Gouda cheese, and smoked cherrywood smoked bacon, stacked on a toasted cheese croissant round bun, finished with a smear of cream cheese for an extra touch of creaminess and indulgence. Served with hashbrowns.

The Egg & Cheese ~ \$10

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

Buttermilk Pancakes ~ \$13

Fluffy, house-made pancakes griddled golden brown and served with Michigan maple syrup and creamy butter. 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 Hashbrowns \$3; bacon, ham, or sausage \$4.00; Corned Beef Hash \$6

Please be advised all card transactions will incur a 4% convenience fee.

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.



SOUPS & SALADS

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.

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

Soup Du Jour \$6/\$8

Garden Salad \$6 or Classic Caesar Salad \$8

BRUNCH SANDWICHES

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

Brisket Bacon Burger ~ \$20

Our award-winning burger featuring hand-ground bacon and brisket, stuffed with mushrooms and onions, is topped with smoked Gouda, garlic aioli and fresh greens.

This beauty was voted #1 burger in Frankfort.

Hotel Frankfort Grilled Cheese ~\$15

Melted cheddar, smoked Gouda and Asiago cheese layered on thick-cut sourdough 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 marble 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 thick-cut sourdough 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

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