



RESTAURANT

# Brunch

## Vegetarian

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| <p>01 <b>AVOCADO TARTINE</b> <span style="border: 1px solid black; padding: 0 2px;">VG</span> <b>\$16</b></p> <p>Artisan sourdough, smashed avocado, burrata, microgreens, cherry tomatoes, house-pickled onions, balsamic reduction.</p> | <p>02 <b>RANCHERO GRITS BOWL</b> <span style="border: 1px solid black; padding: 0 2px;">VG</span> <b>\$16</b></p> <p>Stone-ground creamy grits, spicy sautéed peppers, black beans, spinach, house Pico de Gallo, crispy tortilla chips, cilantro.</p> |
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## Crepes, French Toast & Pancakes

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| <p>03 <b>BERRY CRÈME CREPES</b> <b>\$17</b></p> <p>House-made crêpes, whipped cream cheese, strawberries or blackberries, warm berry compote, lightly sweetened whipped cream.</p>   | <p>04 <b>CINNAMON ROLL FRENCH TOAST</b> <b>\$17</b></p> <p>House-made sourdough cinnamon roll, griddled golden, velvety cream cheese frosting, whipped butter.</p> |
| <p>05 <b>SOUFFLÉ PROTEIN PANCAKES</b> <b>\$17</b></p> <p>Whipped egg whites folded into our house-made batter — light, airy silver-dollar pancakes. Served with whipped butter and yogurt parfait. <i>Add fresh blueberries \$2.</i></p> |  |

## Bowls

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| <p>06 <b>HUEVOS RANCHEROS GRITS BOWL</b> <b>\$16</b></p> <p>Creamy stone-ground grits, shredded cheddar, black beans, spiced chorizo, two eggs your way, fresh Pico de Gallo, crispy tortilla chips, cilantro.</p> | <p>07 <b>SEASONAL OATMEAL BOWL</b> <b>\$13</b></p> <p>Warm oats, house granola, fresh berries, brown sugar &amp; milk. <i>Almond milk available on request.</i></p> |
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## Classics

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| <p>08 <b>BISCUITS &amp; GRAVY</b> <b>\$17</b></p> <p>Warm, flaky house-made buttermilk biscuits smothered in rich Italian sausage gravy.</p>          | <p>09 <b>CLASSIC BREAKFAST</b> <b>\$17</b></p> <p>Two eggs your way, golden hash browns, toasted bread; choice of bacon, sausage, or Canadian bacon.</p> |
| <p>10 <b>CORNED BEEF HASH</b> <b>\$17</b></p> <p>Shredded corned beef sautéed with red &amp; green peppers and diced potatoes, two eggs your way.</p> |  |

## Breakfast Sandwiches

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| <p>11 <b>HOTEL STACKED EGG CROISSANT</b> <b>\$16</b></p> <p>House-baked cheese croissant, fried egg, microgreens, ripe tomato, choice of applewood smoked bacon, sausage, or ham.</p> | <p>12 <b>CLASSIC BISCUIT EGG SANDWICH</b> <b>\$13</b></p> <p>House-made buttermilk biscuit, farm-fresh egg, cheese, hash browns. <i>Add ham, bacon, or sausage \$2.</i></p> |
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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.

# Brunch, Continued

BENEDICTS · LUNCH · GREENS

## Benedicts

- 13 **THE HOTEL CRAB CAKE BENEDICT** \$26  
Toasted English muffin, house-crafted jumbo lump crab cake, two perfectly poached eggs, homemade hollandaise, fresh herbs. *Served with hash browns.*
- 14 **TRADITIONAL CANADIAN BACON BENEDICT** \$23  
Toasted English muffin, premium Canadian bacon, two poached eggs, homemade hollandaise. *Served with hash browns.*
- 15 **SPICY CHORIZO BENEDICT** \$23  
Toasted English muffin, spiced chorizo, two poached eggs, sriracha hollandaise, fresh-sliced jalapeño. *Served with hash browns.*
- 16 **CORNED BEEF HASH BENEDICT** \$23  
Toasted English muffin, house-roasted corned beef, golden crisp hash browns, two poached eggs, classic hollandaise. *Served with hash browns.*

*Additional sides — add 1 egg \$2 · hash browns \$3 · bacon, ham or sausage \$4 · corned beef hash \$7*

## Lunch Sandwiches

*Served with fries, sweet potato fries, Great Lakes chips, or slaw.*

- 17 **THE HOTEL REUBEN** \$19  
Grilled rye, stacked house corned beef, sauerkraut, Thousand Island dressing.
- 18 **RACHEL REUBEN** \$19  
Grilled rye, roasted turkey, house-made slaw, melted Swiss cheese.
- 19 **CHICKEN CAESAR WRAP** \$17  
Chopped romaine, classic Caesar, shaved parmesan, grilled chicken, warm honey-wheat tortilla.
- 20 **CLUB WRAP** \$17  
Roasted turkey, smoked ham, crispy bacon, Swiss & cheddar, cilantro-avocado sauce, honey-wheat tortilla.
- 21 **GARDEN VEGGIE WRAP**  
Searched bell peppers, caramelized onions, mushrooms, spinach, Asiago & Swiss, olive tapenade, giardiniera, honey-wheat tortilla.

## Bistro Burger

- 22 **BISTRO BURGER** DF/GF \$17  
Handcrafted beef patty on a toasted brioche bun, lettuce, tomato, onion. Served with fries, chips, or slaw. *Cheese (Swiss, cheddar, American) \$1 · grilled onions, mushrooms, or olives \$2*

## Salads

*Add protein — shrimp \$10 · chicken \$8 · salmon \$15*

- 23 **MICHIGAN SALAD** \$16  
Mixed greens, fresh blueberries, toasted pecans, feta cheese, crisp sliced apples.
- 24 **CAESAR SALAD** \$14  
Chopped romaine, classic Caesar, shaved parmesan, house croutons. *Add anchovies \$3.*
- 25 **PROTEIN BOWL** VEGAN \$16  
Shredded kale, broccoli, cabbage, chickpeas, quinoa, sliced almonds, dried cherries, house balsamic vinaigrette.
- 26 **HOUSE GARDEN SALAD** \$13  
Mixed greens, cucumbers, cherry tomatoes, carrots, shredded cheddar, croutons.

## DRESSINGS

Ranch · Blue Cheese · Italian · French · Thousand Island · Berry Vinaigrette