



march 21, 2010

we encourage you to try as many of our small plates as you'd like. all items may also be plated together, if preferred.

breakfast items

biscuits and gravy

herb biscuit topped with sausage gravy and fried egg

grand marnier french toast

warm vanilla sauce

honey goat & asparagus lorraine

made with creswick farm eggs

caramel pancake

michigan maple syrup

sausage and bacon

featuring sobie local pork

entrées

stir fried beef

lo mein noodles and vegetables

cajun black cod

topped with steamed crab leg saffron rice pilaf and vegetable du jour

pheasant stew

navy beans, carrots celery, tomatoes

coffee crusted lamb chop

sweet potato fries vegetable du jour

prime rib of beef

sweet potato fries vegetable du jour, au jus

roasted breast of turkey

sweet potato fries vegetable du jour

brunch cocktail menu

cygnum kir royal

sumarroca, cuvee klimt topped with cassis de bordeaux

champagne cocktail

zardetto, prosecco di conegliano palm sugar and a splash of bitters

mimosa

sumarroca, cuvée klimt topped with fresh orange juice

cygnum bellini

zardetto, prosecco conegliano finished with peach liqueur

cherre royal

sumarroca, cuvée klimt topped with very cherre tart cherry juice

bloody mary bar

smirnoff vodka you finish from a wide variety of fixings-\$1.00

champagne cocktails are complimentary with brunch. alcohol service begins at 12 noon



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