



march 14, 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

**egg benedict**

english muffin topped with canadian bacon, poached egg, and hollandaise sauce

**rhubarb french toast**

warm vanilla sauce

**quiche lorraine**

made with creswick farm eggs

**classic pancake**

michigan maple syrup

**sausage and bacon**

featuring sobie local pork

entrées

**hickory spice rubbed flank steak**

american fries  
vegetable du jour

**chimichurri mahi-mahi**

rice and beans  
vegetable du jour

**balinese duck**

root vegetable mash  
vegetable du jour

**venison brochette**

egg spätzle, lingonberry sauce  
vegetable du jour

**prime rib of beef**

american fries  
vegetable du jour, au jus

**roasted, honey glazed ham**

american fries  
vegetable du jour

brunch cocktail menu

**cygnus 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

**cygnus 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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