

SYLVAN TABLE

BRUNCH MENU

ENTREES

MINI SCONES \$8

6 mini orange white chocolate scones served with jams and house-made butter

BREAKFAST CHARCUTERIE \$20

Canadian bacon, smoked turkey, Michigan cheeses, hard boiled egg, pickles, house-made condiments, pane Siciliano

BUCKWHEAT PANCAKES \$18

5 fluffy buckwheat pancakes, butter, warm Michigan maple syrup

LAMB BURGER \$23

Michigan lamb, sundried tomato, lettuce, onion, marjoram, BBQ sauce, feta, potato roll, plus one choice of our sides: grits, home fries, or mini yogurt & granola

3 EGG OMELETTE \$21

Délice de Bourgogne Brie, caramelized onion, spinach, toast, plus one choice of our sides: grits, home fries, or mini yogurt & granola

BREAKFAST PLATE \$20

two eggs cooked to order (poached, scrambled, or fried), toast & jam, one choice of meat, one choice of sides: grits, home fries, or mini yogurt & granola

VEGETABLE PAJEON \$20

Korean potato & scallion pancake, folded egg, kimchi, kale, tamari, sesame

VEGAN "HUEVOS" RANCHEROS \$20

corn tortilla, chickpea scramble, smoked "crema", cowboy jalapeños, farm greens, Hoppin' John, salsa verde

CITRUS & ROSEMARY FRENCH TOAST \$19

sliced brioche, orange & maple syrup, powdered sugar

COUNTRY HAM & EGGS BENEDICT \$19

ham, poached eggs, spinach, Hollandaise sauce, herbs, English muffin, with one choice of sides: grits, home fries, or mini yogurt & granola

BACON FRIED RICE \$20

jasmine rice, bacon, leeks, tamari, eggs, pickled vegetables, spinach, radish, topped with a fried egg

CORNERED BEEF HASH \$20

house-cured corned beef, onion, peppers, home fries, topped with 2 fried eggs, side of toast

SIDES

HOMEMADE CINNAMON ROLLS \$12

PARMESAN & BROWN BUTTER GRITS \$7

HERBED HOME FRIES \$7

TOAST, BUTTER & JAM \$6

house-made sourdough, multigrain or honey wheat bread
house-made strawberry or blueberry jam

YOGURT & GRANOLA \$8

PORK BREAKFAST SAUSAGE \$6

HOUSE-SMOKED PORK BACON \$6

CHICKEN SAUSAGE \$7

LAMB BACON \$8

ADD AN EGG \$5

DRINKS

FRESH SQUEEZED ORANGE JUICE (8 oz) \$12

JAMES OLIVER MOCHA JAVA COFFEE \$5

JAMES OLIVER DECAF COFFEE \$5

JAMES OLIVER ESPRESSO \$5

ICED LATTE \$7

TEA \$5

ALLERGENS

 DAIRY FREE

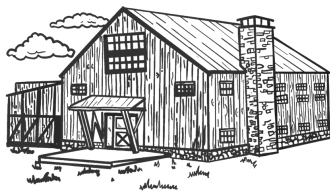
 GLUTEN FREE

 VEGETARIAN

 VEGAN

Due to the possibility of traces of allergens, please let your server know of ANY food allergies in your party before you place your order for food or beverages.

DUE TO INCREASED POPULARITY ON HOLIDAYS, PLEASE BE RESPECTFUL OF OTHER GUESTS AND KEEP YOUR RESERVATION TO YOUR 90 MINUTE ALLOTTED TIME. THANK YOU FOR YOUR UNDERSTANDING.



SYLVAN TABLE

BRUNCH MENU

COCKTAILS

MIMOSA \$13
prosecco with your choice: orange, cranberry, grapefruit or pineapple juice

MIMOSAS FOR THE TABLE \$45
A bottle of prosecco with your choice of juice

BLOODY MARY \$17
house-made bloody mary mix, pickle vodka, pickles, bacon strip

TOP OF THE MORNIN' \$18
Iron Fish maple barrel Bourbon, Bailey's whipped cream, maple syrup, coffee, cinnamon

ESPRESSO MARTINI \$18
vanilla-infused Valentine Vodka or Olmeca Altos Reposado Tequila, Kahlua, Baileys, espresso, cinnamon syrup

LAVENDER HAZE \$18
chamomile-infused Olmeca Altos Reposado, lavender syrup, lemon, splash of prosecco

SARAH'S SPRITZ \$15
Aperol, grapefruit, hibiscus syrup, bubbles, soda

STRAWBERRY CREAM SAVER \$17
Burl & Sprigs spiced rum, Koloa coconut rum, dry curacao, milk washed strawberries, lemon, salted vanilla syrup

HUGO SPRITZ \$15
St. Germain, Prosecco, mint

MOCKTAILS

MI-NO-SA \$13
N.A. sparkling wine with your choice: orange, cranberry, grapefruit or pineapple juice

WILD MOUNTAIN HONEY \$15
Tenneyson liquid black ginger botanicals, honey, lemon

CASAMARA CLUB \$7
"Fora" strawberry, rhubarb, hibiscus

CURIOUS ELIXIR \$11
blood orange spritz

TED SEGERS "UNLEADED REGAL BREW" \$5

MIONETTO SPARKLING WINE
glass \$12
bottle \$44

DRINKS

FRESH SQUEEZED ORANGE JUICE (8 oz) \$12

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JAMES OLIVER DECAF COFFEE \$5

JAMES OLIVER ESPRESSO \$5

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