

SYLVAN TABLE

BRUNCH MENU

ENTREES

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.

3 EGG OMELETTE \$21

Délíce de Bourgogne Brie, caramelized onion, spinach, toast, plus one choice of our sides.

BREAKFAST CHARCUTERIE \$20

Canadian bacon, smoked turkey, Michigan cheeses, hard boiled egg, pickles, housemade condiments, pane Siciliano

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 liqueur & sorghum syrup, powdered sugar

COUNTRY HAM & EGGS BENEDICT \$19

ham, poached eggs, spinach, Hollandaise sauce, herbs, English muffin, with one choice of sides

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

PARMESAN & BROWN BUTTER GRITS \$7

HERBED HOME FRIES \$7

TOAST, BUTTER & JAM \$6

YOGURT & GRANOLA \$8

PORK BREAKFAST SAUSAGE \$6

HOUSE-SMOKED PORK BACON \$6

CHICKEN SAUSAGE \$7

LAMB BACON \$8

HONEYED STRAWBERRIES \$5

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

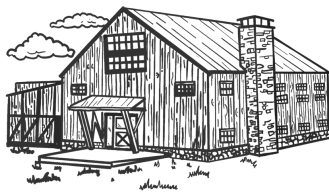


VEGETARIAN



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.



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COCKTAILS

MIMOSA \$13

prosecco with your choice: orange, cranberry, grapefruit or pineapple juice

MIMOSAS FOR THE TABLE \$40

A bottle of prosecco with 6 oz of your choice of juice

BLOODY MARY \$17

house-made bloody mary mix, Valentine vodka, pickles
+\$2 horseradish vodka

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 \$16

chamomile-infused Olmeca Altos Reposado, lavender syrup, lemon, 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

Zilch NA sparkling wine with your choice: orange, cranberry, grapefruit or pineapple juice

GHOST FLOWER SOUR \$15

Lyre's Amaretti, lemon, lime, whey, lavender, Earl Grey foam

DRAM ADAPTOGENIC SPARKLING WATER \$7

holy basil & lemon

CURIOUS ELIXIR NO. 2 \$11

spicy & stormy pineapple margarita

UNITY VIBRATION KOMBUCHA \$8

black forest

ST. AGRESTIS PHONY NEGRONI \$10

TED SEGERS "UNLEADED REGAL BREW" \$5

ZILCH SPARKLING WINE

glass • \$9

bottle • \$32

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