

## BRUNCH MENU

VG VEGETARIAN    GLUTEN FREE

*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.*

### Gruyère & Arugula Quiche

VG  
fennel, onion,  
sundried tomato tapenade  
15

### Corned Beef Hash

onion, poblano, potato,  
bitter spring greens, herbs,  
duck egg cooked to order, toast  
16

### Kedgeree

poached whitefish, jasmine rice,  
crispy shallot, cumin seed, cilantro,  
curry spice, lime, hard boiled hen egg  
14

### Biscuits & Red-Eye Gravy

pork sausage, poached hen egg,  
James Oliver Mocha Java coffee  
12

### Breakfast Plate

12  
two hen eggs cooked to order  
one choice of meat  
toast & jam  
one choice of side:  
grits, fries or mini yogurt parfait

### Lamburger

brioche, mustard greens, blueberry bbq,  
feta, pickled onion, herbs,  
one choice of side:  
grits, fries or mini yogurt parfait  
16

### Ploughman's

assorted hams, local cheese,  
multigrain rolls, mustard, butters,  
beer cheese, soft boiled hen egg  
14

### Frittata

VG  
green garlic, mushroom, chevre,  
pickled mustard seed, black vinegar,  
greens, toast  
14

### Dutch Baby

VG  
strawberry jam, lemon, powdered sugar  
10

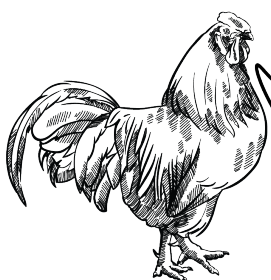
### Breakfast Bowl

VG  
quinoa, Job's tears, sorghum, arugula,  
mustard greens, spinach, shallot,  
pickled green strawberry, pickled onion,  
tarragon vinaigrette, green peppercorn,  
poached hen eggs  
12

### Vegetable Pajeon

VG  
scallion, egg, kimchi, kale,  
potato, tamari, sesame  
13

SIDES	
<b>Parmesan &amp; Brown Butter Grits</b> 4 VG	<b>Herbed Home Fries</b> 4 VG
<b>Pork Breakfast Sausage (4oz)</b> 4 	<b>Maple &amp; Tarragon Chicken Sausage</b> 4 (4oz) 
<b>House-Smoked Bacon (4oz)</b> 4 	<b>Lamb Bacon (4oz)</b> 5 
<b>Add a Hen Egg</b> 2 VG	<b>Granola &amp; Yogurt</b> 6 dried fruit, honey, lemon conserva VG
<b>Add a Duck Egg</b> 2 VG	<b>Croissant</b> 7 butter, seasonal jam VG
<b>Toast &amp; Jam</b> 5 VG	



### Cock-a-Doodle Doo

Welcome to our brunch!  
Please **Cock-a-Doodle Don't**  
linger long after you munch!  
Be mindful of those who've overslept,  
and arrived here after you.  
Try to limit your time to 90mins,  
so they can enjoy brunch  
too!

## Ask your server about our housemade condiments!

Ketchup • Hot Sauce  
Raisin Sauce • Mustard

plus our D.A.F. Specialty Salt  
and Michigan Maple syrup

07-23-22

*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.*