

Cocktails

- morning glory** scotch, lemon verbena, egg yolk \$14
mr. pink gin, grapefruit, peach, mint \$14
bloody mary pickled carrots, beer back \$14 **ward 8** rye, lemon, maraschino cherry \$14
placebo punch white port, peach, sasaparilla root, prosecco \$14

Beer

- saison dupont belgium 12.7 oz \$16
stiegl pils austria 16 oz \$10
metropolitan krankshaft kolsch illinois \$7
three floyds pride & joy indiana \$7
tripel karmeliet belgium \$12
almar jk scrumpy cider michigan 22 oz \$12
great lakes edmund fitzgerald porter ohio \$12
left hand milk stout colorado \$12

Beverages \$5

- orange juice
grapefruit juice
french press coffee
espresso
cappuccino
latte
hot tea

Small Plates

- chefs selection of pastries \$10
doughnuts apricot preserves \$10
yogurt peach, granola \$9
heirloom tomato salad burrata, basil, focaccia \$14
wood fired beet salad grilled onion, basil, almonds \$12
corned beef hash soft boiled egg, potato, red pepper \$12
artisan plate selection of meats & cheeses, sourdough bread \$17

Large Plates

- omelet chanterelles, uplands cheese, chives \$14
farm fresh eggs fingerling potatoes, applewood
bacon or pork sausage \$14
poached eggs shaved prosciutto, grilled sourdough, mornay sauce \$16
brioche french toast blueberry maple syrup, crème fraîche \$14
lobster salad leek, avocado, bacon \$22
tarte flambée bacon, onion, uplands cheese, egg \$18
burger cheddar, onion, tomato remoulade, fries \$15
sea scallops chanterelles, capers, tomato \$22

Sweets \$5

- paris brest hazelnut nougatine blackberry corn parfait buttermilk
chocolate pot de creme coffee chicory ice cream

