

SATURDAY BRUNCH

10am – 2:30pm

EGG DISHES

PORK BELLY HASH* gf
braised pastured pork belly. seasonal vegetables.
cheese blend. michigan maple syrup. cage free eggs to order 13

BUBBLE & SQUEAK* gf
michigan vegetables. mashed potato. kale.
brown butter béarnaise. cage free eggs to order 12
add saunder's bacon 3.5

FRITATTA gf
black beans. chorizo. ancho chili sauce. local squash.
caramelized onion. cheese blend. cage free eggs 15
add dancing goat chevre 3

HAIR OF THE DOG BOWL
housemade drop biscuits. sausage gravy.
scrambled cage free eggs. caramelized onions. kale.
farm country cheddar. housemade hot sauce 11
add a pbr 1.5

VEGGIE OMELETTE df v
seasonal vegetables. kale. caramelized onion.
choice of little rooster toast. 11

MUSHROOM OMELETTE v
roasted crimini mushrooms. dancing goat chevre. cream.
greens. little rooster toast 12
add housemade fennel sausage, chorizo, or saunder's bacon 3.5

HAM & CHEDDAR OMELETTE
house-smoked ham. farm country cheddar.
little rooster toast 11.5

BREAKFAST BURRITO v
black beans. brown rice. cage free scrambled eggs.
farm country cheddar. el milagro flour tortilla.
ancho chili sauce. scallions 11
add housemade chorizo 3.5

FROM THE WOOD OVEN

gluten free crust available 3

BREAKFAST PIZZA*
smoked saunder's bacon. potatoes. cage free sunny side up egg.
kale. mozzarella. brown butter hollandaise.
housemade red sauce 16
add housemade fennel sausage or chorizo 3.5

MUSHROOM v
mushrooms. dancing goat chevre. hand-pulled mozzarella.
kale. roasted garlic butter. cracked black pepper 15
add housemade fennel sausage 3.5

FENNEL SAUSAGE
house-made pork & fennel sausage. pesto sauce. roasted garlic.
caramelized onion. house-pulled mozzarella. sarvecchio 17

SIDES

YOGURT & GRANOLA v
vanilla yogurt. granola goddess peanut butter
& coconut granola from ada, mi. bowl or cup 6/3

MASHED POTATO CAKES v gf
crème fraiche. two per order. 4.5

STEEL CUT OATMEAL v vg
dried Michigan cherries. sliced almonds. brown sugar 6.5

BUTTERMILK BISCUITS & GRAVY
housemade sausage gravy 6
add a visser farm egg 2.5

SAGE BREAKFAST PATTIES df gf
housemade pastured pork sausage 4

PASTURED BACON df gf
locally raised and smoked 3.5

CARAMEL APPLE STICKY BUN v
michigan apples. salted caramel. peanuts 3.5

LITTLE ROOSTER TOAST
whole wheat. multigrain. wild rice & onion. butter. jam 3
gluten-free toast 4

FROM THE GRIDDLE

BREAD PUDDING FRENCH TOAST v
michigan blueberry compote. housemade ricotta 12

ORANGE-GINGER PANCAKES v
served with housemade honey butter
michigan maple syrup 10

SALADS & SANDWICHES

*sandwiches served with pickled vegetables & great lakes kettle chips
greens may be substituted for chips 3*

WINTER KALE SALAD gf v
local delicata squash. kale. toasted pepitas.
sarvecchio. dried cherry vinaigrette. 6.5/11

GAZELLE SALAD df v vg
french green lentils. farro. walnuts. greens.
seasonal vegetables. cumin vinaigrette 12/7

TERRA CUBAN SANDWICH
house smoked pork. saunder's bacon. swiss. mcclures dill pickles.
dijon mustard dressing. greens. housemade baguette 13

QUINOA WRAP df vg
local sweet potatoes. michigan apples.
maple dijon vinaigrette. candied pecans. 10

HERB CHICKEN SALAD SANDWICH df
free range otto's chicken. dried michigan cherries. pecans.
green goddess dressing. housemade baguette 11

KALE CAESAR WRAP
garlic breadcrumbs. sarvecchio. 10
add otto's free-range chicken 4

BRUNCH COCKTAILS

ORGANIC BLOODY MARY
tito's vodka. mcclure's pickle juice.
tomatoes. house spices 9
substitute earl grey gin or jalapeno tequila 10

TERRA COFFEE
housemade irish crème liqueur. amaretto disaranno.
rowsters coffee. caramelized sugar rim 7.5

TRADITIONAL MIMOSA
sparkling wine. fresh orange juice 6
share a carafe of orange juice & a bottle of sparkling wine 28

GRAND MIMOSA
sparkling wine. fresh orange juice. grand marnier 8

BIERMOSA
terra seasonal blueberry lemon haze. tito's vodka.
orange juice 7

ORANGE GIN BLOSSOM 9.5
earl grey infused gin, tuaca, honey orange simple
fresh squeezed lemon, splash soda.

SPIRITED LEMONADE
hand pressed lemon juice. simple syrup.
*choice of house infused liquor:
vanilla bean vodka, chai spiced rum,
jalapeno tequila, earl grey gin. 9.5*

*inquire with your server for items that are cooked to order | *consuming raw or uncooked foods may increase your risk of foodborne illness
gf | gluten free df | dairy free v | vegetarian vg | vegan inform your server of any dietary restrictions