

SUNDAY BRUNCH

10am – 2:30pm

EGG DISHES

BUBBLE & SQUEAK* gf v
seasonal vegetables. mashed potato. local kale.
brown butter béarnaise. cage-free eggs to order 12
add pastured sander's bacon 3.5

PORK BELLY HASH* gf
braised pastured pork. seasonal vegetables.
cheese blend. michigan maple syrup. cage-free eggs to order 14

TOFU SCRAMBLE gf v df vg
michigan tofu. seasonal vegetables.
white beans. house-made basil pesto 13

FRITATTA gf
black beans. house-made chorizo. ancho chili sauce.
local zucchini. caramelized onion. cheese blend. cage-free eggs 15
add dancing goat chévre 3

KALE EGGS BENEDICT*
house-smoked ham. local wilted kale.
little rooster multigrain bread. caramelized onions.
brown butter hollandaise 13

SMOKED SALMON SCRAMBLE
house-smoked salmon. cage-free eggs. capers. caramelized onion.
cream cheese. little rooster multigrain bread 13

BREAKFAST SANDWICH*
cage-free sunny side up egg. house-smoked ham.
house-made jam. brie. dressed local greens.
little rooster bread. potato cake. 13

HAIR OF THE DOG BOWL
house-made drop biscuits. house-made sausage gravy.
local kale. cage-free scrambled eggs. caramelized onions.
farm country cheddar. housemade hot sauce 11
add a pbr 2

BREAKFAST BURRITO v
black beans. brown rice. cage-free scrambled eggs.
farm country cheddar. el milagro flour tortilla.
ancho chili sauce. scallions 12
add house-made chorizo 3.5

FROM THE GRIDDLE

BREAD PUDDING FRENCH TOAST
house-made ricotta. michigan blueberry compote.
served with michigan maple syrup 12

ORANGE-GINGER PANCAKES
served with house-made honey butter
michigan maple syrup 11

SIDES

YOGURT & GRANOLA v
vanilla yogurt. granola goddess peanut butter & coconut granola
bowl or cup 8/4

STEEL CUT OATMEAL v vg
dried michigan cherries. candied pecans. brown sugar 8

MASHED POTATO CAKES gf
crème fraiche. two per order 5

CARAMEL APPLE STICKY BUN
salted caramel. friske orchard apples. candied pecans 4

BUTTERMILK BISCUITS & GRAVY
house-made drop biscuits. house-made sausage gravy 7
add cage-free egg 2.5

SAGE BREAKFAST PATTIES df gf
house-made pastured pork sausage 4.5

SANDER'S BACON df gf
pasture raised. smoked 3.5

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

SINGLE EGG* df gf
michigan raised. cage-free. cooked to order 2.5

OMELETTES

*served with choice of little rooster bread.
butter. house-made jam.
add house-made chorizo or sander's bacon to any omelet 3.5*

MUSHROOM & GOAT CHEESE
brandied mushroom cream sauce. local greens 12

HAM & CHEDDAR
house-smoked ham. farm country cheddar 13

VEGGIE OMELETTE v
seasonal vegetables. local kale. caramelized onion 12

CHEF'S OMELETTE
changes weekly

FROM THE WOOD OVEN

gluten-free crust available for 3

BREAKFAST PIZZA*
sander's bacon. local kale. potatoes.
cage-free sunny side up egg. hand-pulled mozzarella.
brown butter hollandaise. house-made red sauce 18
add house-made fennel sausage or chorizo 3.5

FENNEL SAUSAGE
house-made pork & fennel sausage. house-made pesto.
roasted garlic. caramelized onion.
hand-pulled mozzarella. sarvecchio 18

MUSHROOM PIZZA v
mushrooms. dancing goat chévre. local kale. roasted garlic butter.
hand-pulled mozzarella. sarvecchio. cracked black pepper 16

SALADS

TERRA GREEN SALAD gf df v vg
local greens. seasonal farm vegetables. shallot vinaigrette 5/9

KALE CAESAR*
garlic bread crumbs. kale.
house-made caesar dressing. sarvecchio 7/12
add anchovies 1.5

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

BRUNCH COCKTAILS

ORGANIC BLOODY MARY
tito's vodka. housemade bloody mary mix 9.5
substitute earl grey gin or jalapeño tequila 10.5
long road aquavit 12.5
bourbon bloody 11.5
shorts locals light side car 2.5

TRADITIONAL MIMOSA
sparkling wine. orange juice 6.5
share a carafe of orange juice & a bottle of sparkling wine 28
make it *grand* with grand marnier 9

TERRA COFFEE
house-made irish crème liqueur. amaretto disaranno.
rowsters coffee. caramelized sugar rim 8

BIERMOSA
shorts locals light. tito's vodka.
orange juice 8
substitute cheboygan blood orange honey 9.5

ORANGE GIN BLOSSOM 10
earl grey infused gin, tuaca, honey orange simple
fresh squeezed lemon, splash soda.

THE DIAMOND SEA 11
lemongrass pink peppercorn vodka. ginger liqueur.
hand-pressed lemon juice. honey turmeric syrup. cayenne.

*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

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