

SUNDAY BRUNCH

10am – 2:30pm

EGG DISHES

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 faroe island 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. 12

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 11.5
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 12.5
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

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

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

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 18.5
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

MISO KALE
shaved red cabbage. carrots. radish.
scallions. peanuts. miso vinaigrette 7/12

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 hosue-infused 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
or add our house-made **limoncello** 9

BIERMOSA 8
shorts locals light. tito's vodka.
orange juice

CARDAMOM SWIZZLE 9.5
cardamom gin. rosemary simple.
grapefruit juice. sparkling water

TERRA BRANDIED ALEXANDER 9
house-infused cocoa liquor.
brandy. vanilla simple. cream

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