

SATURDAY BRUNCH

10am – 2:30pm

FROM THE GRIDDLE

BREAD PUDDING FRENCH TOAST v
blueberry compote. house-made ricotta 12

ORANGE-GINGER PANCAKES v
honey butter. maple syrup 11

FROM THE WOOD OVEN

gluten free crust available 3

BREAKFAST PIZZA*
bacon. potatoes. sunny-side up egg. kale.
hand-pulled mozzarella. brown butter hollandaise.
tomato sauce 18.5
with fennel sausage or chorizo 22

MUSHROOM v
mushroom. chévre. kale. garlic butter.
hand-pulled mozzarella. sarvecchio.
cracked black pepper 16

FENNEL SAUSAGE
garden pesto. roasted garlic. caramelized onion.
hand-pulled mozzarella. sarvecchio 18

SALADS & SANDWICHES

*sandwiches served with quick pickled vegetables &
great lakes kettle chips
substitute creamy pesto pasta salad or terra greens salad for chips 3*

MISO KALE gf v vg
napa cabbage. joi & bok choy. carrots. radish.
scallion. peanuts. miso vinaigrette 7/12

WATERMELON & ARUGULA gf v
feta. champagne vinaigrette.
Pickled rind. pepita. 9

KALE CAESAR*
garlic bread crumbs. caesar dressing. sarvecchio 7/12
with anchovies 8.5/13.5
with chicken 10/12

HERBED CHICKEN SALAD WRAP df
dried michigan cherries. green goddess dressing.
candied pecans 11

SIDES

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

BUTTERMILK BISCUITS & GRAVY 7
add egg cooked to order 2.5

FENNEL SAUSAGE PATTIES 4 df gf

BACON 3.5 df gf

STICKY BUN v
michigan apples. salted caramel. candied pecans 4

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

SINGLE EGG* df gf
cooked to order 2.5

EGG DISHES

SALMON TARTINE
ricotta. cucumber. hard boiled egg. pickled shallot.
pickled mustard seed. rice and onion bread. 11

PORK BELLY* gf
potato hash. salsa macha. radish.
black beans. sunny egg 15

FRITATTA gf
black beans. chorizo. ancho chili sauce.
zucchini. caramelized onion. sarvecchio. white cheddar 15
with goat cheese 18

HAIR OF THE DOG BOWL
buttermilk biscuits. sausage gravy.
scrambled eggs. caramelized onions. kale.
white cheddar. smoked jalapeño hot sauce 11.5
add a pbr 2

VEGGIE OMELETTE df v
seasonal farm vegetables. kale.
caramelized onion. toast. 12

MUSHROOM OMELETTE v
brandied mushroom cream sauce.
goat cheese. dressed greens. toast 12
with fennel sausage chorizo bacon 15.5

HAM & CHEDDAR OMELETTE
smoked pork. white cheddar. toast 13

BREAKFAST BURRITO v
black beans. brown rice. scrambled eggs.
white cheddar. flour tortilla. ancho chili sauce.
cilantro lime crema. scallions 12.5
with chorizo 16

BRUNCH COCKTAILS

ORGANIC BLOODY MARY
tito's vodka. house bloody mary mix 9.5
substitute jalapeño tequila 10.5
long road aquavit 12.5
basil vodka 10.5
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

THE KINGSLEY 9.5
basil vodka. house limoncello.
hand-pressed lemon juice. fresh basil

PALOMA SPRITZ 9.5
del maguey vida organic mezcal.
grapefruit juice. aperol. sparkling wine

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

***We are proud to support these local farms committed to
sustainability and ethically raised products:***

*Visser Farms | Creswick Farms | Otto's Free-Range Chicken | Harrieta Hills | Heidi's Market Stand
Jake's Country Meat | Vertical Paradise Farms | Ham Family Farms | S&S Lamb | Devrie's | BLiS
Mycopia Mushrooms | ECA Shrimp Farm | Little Rooster Bread Company | Rowster Coffee | Grand Rapids Coffee Roasters*

*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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