

BRUNCH

10am – 2:30pm

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

TOFU SCRAMBLE gf vg

organic tofu. seasonal farm vegetables.
white beans. basil pesto 13

FRITATTA gf

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

KALE EGGS BENEDICT*

smoked pork. caramelized onions.
house-made english muffin.
brown butter hollandaise 13

HAIR OF THE DOG BOWL

butter milk biscuits. sausage gravy.
scrambled eggs. caramelized onions. kale.
white cheddar. smoked jalapeño hot sauce 11.5
add a pbr 2

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

BREAKFAST SANDWICH

house-made english muffin.
fennel sausage. cheddar. pickled shallot.
scrambled egg. maple aioli 11

OMELETTES

*served with choice of toast. butter. seasonal jam.
add chorizo or 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

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

multigrain. wild rice & onion.
butter. seasonal jam 3
gluten-free toast 4

SINGLE EGG* gf

cooked to order 2.5

FROM THE GRIDDLE

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

ORANGE-GINGER PANCAKES v

honey butter. maple syrup 11

WOOD-FIRED PIZZAS

gluten-free crust available for 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

FENNEL SAUSAGE

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

MUSHROOM v

mushroom. chèvre. kale. garlic butter.
hand-pulled mozzarella. sarvecchio.
cracked black pepper 16

SALADS

TERRA GREENS gf df v vg

local greens. seasonal farm vegetables.
shallot vinaigrette 5/9

MISO KALE gf v vg

napa cabbage. joi & bok choy. carrots. radish.
scallion. peanuts. miso vinaigrette 7/12

CAPRESE v gf

mozzarella and pesto pinwheels. balsamic pearls.
evoo powder. heirloom tomatoes. arugula 13

BRUNCH COCKTAILS

ORGANIC BLOODY MARY

tito's vodka. house bloody mary mix 9.5
substitute jalapeño tequila 10.5
long road aquavit 12.5
shorts locals light side car 2.5

TRADITIONAL MIMOSA

sparkling wine. orange juice 6.5
carafe of orange juice & 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

br9.6.18