

BRUNCH

saturday & sunday 10am – 2:30pm

EGG DISHES

PORK BELLY * gf

potato hash. salsa macha. radish.

black beans. sunny egg 15

KIMCHI HASH v vg

soy glaze. tofu. kimchi. potatoes. kimchi mayo 13.5

add egg cooked to order 2.5

CORDON BLEU FRITATTA gf

chicken. ham. cheddar. broccoli salad 15

SMOKED SALMON BENEDICT*

herb whipped ricotta. pickled red onion.

pickled mustard seed. poached eggs.

everything bagel spiced hollandaise 13.5

HAIR OF THE DOG BOWL

cheddar buttermilk biscuits. sausage gravy.

scrambled eggs. caramelized onions. kale.

white cheddar. smoked jalapeño hot sauce 11.5

add a shorts locals light 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

add chorizo or bacon to any omelette 3.5

MUSHROOM & GOAT CHEESE

brandied mushroom cream sauce. local greens 12

FEATURED OMELETTE

today's chef feature 14

SIDES

YOGURT & GRANOLA v

goddess peanut butter & coconut granola

cup or bowl 4/8

WHITE CHEDDAR 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

cinnamon. salted caramel. candied pecans 4

LITTLE ROOSTER TOAST

multigrain or wild rice & onion

butter. seasonal jam 3

gluten-free toast 4

ENGLISH MUFFIN 3.5

SINGLE EGG* gf

cooked to order 2.5

FROM THE GRIDDLE

ELVIS FRENCH TOAST

banana bread pudding. bacon jam.

peanut butter mousse 13

CANDY APPLE PANCAKES v

apple butter. roasted apples.

salted caramel corn. peanuts 12

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. chévre. 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

WARM KALE df v vg

root vegetables. farro. pomegranate. cider vinaigrette 7/12

KALE CAESAR*

garlic bread crumbs. caesar dressing. sarvecchio 7/12

with anchovies 8.5/13.5

BRUNCH COCKTAILS

BLOODY MARY

tito's vodka. house bloody mary mix 9.5

substitute jalapeño tequila 10.5

long road aquavit 12.5

wolverine state brewing co. premium lager 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

wolverine state brewing co. premium lager.

tito's vodka. orange juice

THE KINGSLEY 8

pumpkin shrub. vanilla vodka.

thyme tincture. soda water

GENESSEE GYPSY 9

rosemary-pear puree. lemon juice.

michigan honey. brandy

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