

BRUNCH

saturday & sunday 10am – 2:30pm

EGG DISHES

PORK BELLY * gf

potato hash. salsa macha. radish.
black beans. sunny egg 15

KIMCHI FRIED RICE* df v

peas. peanut. brown rice. tofu. soy.
coconut. brûléed egg yolk 14

STEAK + EGGS*

country fried steak. cheddar grits.
poached egg. sausage gravy 19

REUBEN BENEDICT

corned beef. swiss. pickled pepper kraut.
“lower peninsula” hollandaise. dill.
pickled mustard seed. english muffin 14.5

HAIR OF THE DOG BOWL

cheddar buttermilk biscuits. sausage gravy.
scrambled eggs. caramelized onions. kale.
white cheddar. smoked jalapeño hot sauce 14
add a shorts locals light 2
vegetarian gravy available

AVOCADO TOAST v

milk bread. radish. pickled red onion.
cilantro. seed blend 9
add egg cooked to order 2.5

BREAKFAST BURRITO v

black beans. brown rice. scrambled eggs.
queso fresco. flour tortilla. ancho chili sauce.
cilantro-lime crema. scallions 13
add bacon or chorizo 3.5

BREAKFAST SANDWICH

served with rice + beans
english muffin. chorizo patty. cheddar. avocado.
pickled red onion. scrambled egg. crema 11

MUSHROOM + GOAT CHEESE OMELETTE v

served with choice of toast
brandied mushroom cream sauce.
roasted mushrooms. pesto oil 13
add chorizo or bacon 3.5

SIDES

YOGURT & GRANOLA v

roasted apple. vanilla-maple granola.
apple butter. honey 8

WHITE CHEDDAR BUTTERMILK BISCUITS & GRAVY 7

add egg cooked to order 2.5
vegetarian gravy available

GRITS gf

whey. white cheddar. butter. scallion 5

FENNEL SAUSAGE PATTIES 5 gf df

BACON gf df 3.5

CINNAMON ROLL v

chèvre-cream cheese frosting 4.5
with bacon 6.5

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

TIRAMISU FRENCH TOAST v
milk bread. chocolate-vanilla ricotta.
chocolate crumble. coffee syrup 12

BIRTHDAY CAKE PANCAKES v

lemon-funfetti cake batter.
whipped cream. honey butter 11

WOOD-FIRED PIZZAS

gluten-free crust available for 3

BREAKFAST PIZZA

bacon. potatoes. scrambled egg. kale.
hand-pulled mozzarella. brown butter hollandaise.
tomato sauce 18.5
add fennel sausage or chorizo 3.5

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

GAZELLE 2.0 df v vg

mixed greens. farro. green lentil. seasonal farm vegetables.
lemongrass vinaigrette. smoked walnuts 7/12

KALE CAESAR*

garlic bread crumbs. caesar dressing. sarvecchio 7/12
add anchovies 1.5

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

BROWN BUTTER TODDY 9

brown butter bourbon. lemon juice.

michigan maple syrup

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