



SUNDAYS 11-3PM

BRUNCH

BRUNCHTAILS

HAPPY HOUR BLOODY MARY 5

Vodka, house bloody Mary mix, rimmed with seasoning and served with a savory skewer!

Habanero or horseradish vodka +1
Add a little king beer +3

MIMOSA SPLIT 5

Sofia Coppola Blanc de Blanc can served with a side of orange juice

MIMOSA FLIGHT 17

A bottle of Veuve du Vernay, sparkling wine, with a flight of 3 juices for your own building!

KOMBUCHA MULE 8

Sobieski Vodka, fresh lime juice and GT's Synergy Gingerberry

HUGO 8

Ca' Furlan Prosecco and St. Elder, topped with soda, fresh mint and lemon. "Where Hugo, I go!"

COFFEE DRINKS 6.5

Creation Coffee, roasted in Midland, Michigan, mixed with your choice of liquor and topped with whipped cream.

Bailey's-Frangelico-Kahula-Jameson-Sambuca-Disaronno

GT'S RAW ORANGIC KOMBUCHA 6

Gingerberry offers the sweet flavor of ripe blueberries and the spice of fresh pressed ginger



CHARCUTERIE

Served with bread and crackers

ITALIAN SPECIALTY 22

Prosciutto di Parma, salami, mortadella, Parmigiano Reggiano, castelvetrano olives, slow roasted tomatoes and giardineria

SPANISH MEZCLAR 22

Jamon Serrano, chorizo, manchego, fig & almond cake, balsamic onion jam, Mediterranean olives, marcona almonds, and roasted red peppers

GERMAN HERITAGE 22

Kerns pistachio jagdwurst, braunschweiger, summer sausage, Willi's liver and bacon pâté butterkäse cheese, sauerkraut, caraway beer mustard, bread and butter pickles

FRENCH COUNTRY 22

Jambon de Bayonne, Rosette de Lyon, la roule, house Pâté, Dijon mustard, cornichons, and caperberries

FARMHOUSE CHEESEBOARD 18

A selection of four cheeses served with candied nuts, honey, balsamic onion jam and dried fruit

SALADS

CAESAR SALAD 11

Romaine tossed in house Caesar dressing, topped with Parmesan cheese, bacon, crushed house croutons and a hard boiled egg.

NONNA'S GARDEN 12

Romaine, radicchio, cucumbers, onions, cherry tomatoes and marinated artichokes, tossed in a lemon vinaigrette

CUCUMBER TAJIN 9

Cucumbers and red onions tossed in a lemon vinaigrette, served on a bed of romaine, topped with goat cheese, fresh cilantro and tajin

CAPRESE SALAD 9

Sliced Roma tomatoes and mozzarella cheese, topped with basil, balsamic reduction, and EVOO. Substitute for Burrata +6

WEDGE 12

Heart of romaine, crumbled blue cheese, crispy bacon, red onion, tomatoes and house blue cheese dressing

We proudly provide gluten free options// Taxes built into pricing// Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

APPETIZERS/SHAREABLE PLATES

SMOKED WHITEFISH SPREAD 13

Michigan whitefish, Riesling, capers, cream cheese, dill and a side of balsamic onion jam, served with bread and crackers

BRUSCHETTA 11

Diced tomatoes, red onion, and garlic, on toasted baguette bread, topped with Parmigiano cheese, fresh basil, balsamic reduction and EVOO

LOBSTER SLAW SLIDERS 13

Lobster salad, garlic butter, and honey-dijon slaw on mini brioche slider buns

BRUNCH SPECIALTIES

CLASSIC BENEDICT 10

Toasted & buttered English muffins, bacon, poached eggs, Hollandaise sauce, and green onion. Served with a side salad

SALMON BENEDICT 13

Toasted English muffins, herbed cream cheese, smoked salmon, poached eggs, Hollandaise and capers. Served with a side salad

CAPRESE BENEDICT 11

Toasted English muffins, slow roasted tomato aioli, Roma tomatoes and mozzarella, baked and topped with poached eggs, Hollandaise sauce, basil and balsamic reduction. Served with a side salad

ROAST BEEF HASH 13

Potatoes, house made roast beef, shredded provolone, peppers and onions, topped with avocado and a basted egg. Served with sliced baguette bread

BISCUITS & GRAVY 10

Two biscuits, split and topped with house made sausage gravy, a basted egg and parsley

CHORIZO SKILLET 11

Potatoes, chorizo, shredded manchego cheese and eggs baked and topped with avocado and pico. Served with buttered baguette bread

KALE & ARTICHOKE DIP 9

Kale, artichokes, cream cheese and parmesan cheese, baked and served with corn chips

SMOKED SALMON CARPACCIO 15

Smoked salmon, truffle oil, red onions, capers, arugula & radicchio served with crackers

SWISS BACON DIP 9

Bacon, green onions, swiss and cream cheese, baked and served with corn chips

BRUNCH SANDWICHES

Served with a Side Salad (chips and olives upon request)

AVOCADO BLT 12

Bacon, arugula, mozzarella, tomatoes, avocado garlic aioli, and spicy cherry pepper spread, served as a panini

SMOKED SALMON BAGEL 15

Everything bagel, toasted with herbed cream cheese, smoked salmon, arugula, red onions, and capers (GF bagel available)

BREAKFAST CLUB 13

Roasted turkey, bacon, provolone, spring greens, tomatoes, fried egg and spicy mayo on toasted bread or onion bun

GRILLED CHEESE ROYALE 12

Mozzarella, smoked cheddar, provolone, spicy pesto, bacon, and tomato, pressed as a panini

CREAM CHEESE & PROSCIUTTO 12

Cotto Prosciutto, herbed cream cheese, tomatoes, and arugula, pressed as a panini

THE G.O.A.T 12

Turkey, goat cheese, pesto, and arugula baked on naan bread

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