

# Brunch Menu

Supporting Our Local & Midwest Farm Partners

Check "*The Chalkboard*" for Our Local Partner Feature

## SHARABLES

- Chicken Wings** – Choice of Traditional / Sweet Chili / Lemon-Thyme 10
- Slagel Farm Sweetbread "Nuggets"** – Livingston County Honey Dijon Jam 10
- Smoked Illinois Spare Ribs** – BBQ Spice / Heirloom Tomato-Corn Salad / Chive Oil 10
- Goose Island Mussels** – Goose Island Nut Brown Ale / Orange / Leek / Grilled Baguette 10
- Lump Crab "Cakes"** – Grilled Scallion Remoulade / Cucumber-Snap Pea-Red Onion Slaw 12
- Margarita Flatbread** – Chef-Grown Basil Pesto / Roasted Tomato / Hand-Pulled Mozzarella 12
- House Sausage Flatbread** – Sweet Red Pepper / Capriole Goat Cheese / Honey Cream 13
- Shrimp Flatbread** – "Scampi" Sauce / Zingerman's Herb Cream Cheese / Scallion / Corn 14
- La Quercia Prosciutto Flatbread** – Melon / Hidden Spring's Feta / Herb Crema / Arugula 15
- Chicago Strip Steak Flatbread** – Grilled Eggplant Caponatta / Golden Raisin Vin 15

## BROTHS & GREENS

- Local Carrot Soup** – English Pea / Pea Shoots / Maitake Mushroom / Lemon 8
- Tomato & Michigan White Bean Soup** – Truffle / Shiitake / Goat Cheese Crouton 8
- Spence Farm Sweet Corn Soup** – Grilled Corn Succotash / Pan-Fried Lake Erie Bluegill 8
- Market Wedge Salad** – Heirloom Tomato / Cucumber / Mushroom / Carrot / Onion / Dill Vin 9
- Caesar Salad** – Asiago Crouton / Wisconsin Parmesan / Nueske's Bacon / Lemon Caesar 9
- Michigan Apple Salad** – Arugula / Market Apple / Wisconsin Parmesan / Honey Vin 9
- 676 Green Salad** – Capriole Goat Cheese / Candied Almond / Michigan Blueberry Vin 9
- Cobb Salad** – Avocado / Bacon / Tomato / Chicken / Cheddar / Egg / Parmesan Dressing 12
- Black & Blue Salad** – Blackened Beef / Tomato / Red Onion / Beer-Blue Cheese Dressing 13
- Great Lakes Niçoise Salad** – Silver Bass / Tomato / Green Bean / Potato / Egg / Olive Vin 15
- Summertime Cobb** – Freshwater Char / Melon / Cucumber / Radish / Feta / Watermelon Vin 16

## BREAKFAST TASTES

- Egg White & Wild Mushroom Frittata** – Goat Cheese / Dried Tomato / Wild Arugula Salad 15
- Challah French Toast** – Seven Grain Granola / Orange Vanilla Curd / Segmented Orange 15
- Banana Bread Pancakes** – Whole Wheat / Banana / Cinnamon / Spiced Pecan 15
- Belgian Waffle** – Strawberries / Amaretto Whipped Cream / Toasted Almonds 15
- Buttermilk Pancakes** – Orange-Orchid Butter / Pure Vermont Maple Syrup 15
- Eggs Benedict** – Canadian Bacon / Poached Eggs / Herb Hollandaise / 676 Potato 16
- Veggie Benedict** – Veggie Sausage / Poached Egg / Spinach Hollandaise / 676 Potato 16
- Pick 3 Omelet** – Ham / Bacon / Sausage / Mushroom / Onion / Tomato / Peppers / Cheese 16
- American Breakfast** – Two Eggs / Choice of Breakfast Meat / 676 Potato / Juice / Coffee 18
- Chicago Strip Steak & Eggs** – Black Pepper Tomato / Asparagus / 676 Potato 20

## SANDWICHES & MORE

- Turkey Club Panini** – Bacon / Herb Cream Cheese / Roasted Tomato / Herb Focaccia 13
- Smoke Chicken Wrap** – Charred Onion / Cheddar Cheese / Apple / BBQ / Flatbread Wrap 13
- La Quercia Iowa Prosciutto Sandwich** – Wisconsin Parmesan / Wild Arugula / Truffle Oil 13
- Freshwater Char Sandwich** – Bibb Lettuce / Corn-Crab Aioli / Avocado / Onion Roll 14
- Midwest Beef Burger** – Bibb Lettuce / Tomato / Red Onion / Choice of Cheese / Pretzel Roll 14
- Pan-Fried Bluegill Sandwich** – Spicy Tomato / Horseradish Pickle / Scallion Slaw / Onion Roll 15
- Hand Rolled Sweet Corn Ravioli** – Corn Pesto / Hen of the Woods Mushroom / Leek 16
- Salt & Pepper Miller Farm's Chicken** – Green Bean / Warm Pee Wee Potato Salad 16
- Grilled Freshwater Char** – Mustard Green / Seedling Farm Peach / Tableside Smoke 18

## SWEET SENSATIONS

- Butterscotch Crème Brûlée** – Mixed Berries / Shortbread Cookies 9
- Vanilla Bean Cheesecake** – Lemon-Blueberry Compote / Maple Tulle 9
- Local Carrot Cake** – Cream Cheese Frosting / Goose Island Root Beer-Raisins / Carrot Crisps 9
- Fresh Strawberry Tart** – Vanilla Pastry Cream / Sour Cream Ice Cream / Candied Lemon 9
- Warm Michigan Apple Crisp** – Cinnamon Ice Cream / Bourbon Caramel / Lemon-Apple 9
- Bittersweet Chocolate Truffle Mousse Cake** – Fresh Raspberry Sauce 9

**Executive Chef Daven Wardynski**