E	АТ	Rill's drink		
WEEKEND BRUNCH				
TOMATO	3	BLOODY ITALIAN	10	
ORANGE	3	basil infused vodka, bloody mary mix, chevre stuffed tomato		
GRAPEFRUIT	3	lemon, basil		
		BILL'S BELLINI	9	
GRANOLA & GREEK YOGURT		white peach puree, prosecco, peach liqueur POMEGRANATE MIMOSA		
SEASONAL BERRIES		cava, pomegranate, domaine de canton	II	
7				
		BREAKFAST OF		
STEEL CUT OATS & FARRO		OMELETTE OF THE DAY	mkt	
SEASONAL FRUIT, ALMOND MILK		fresh fruit, english muffin		
8		PRIME RIB HASH & EGGS * sunny eggs, english muffin, au jus	15	
		BILL'S BREAKFAST *	I2	
Ste SIDES		2 eggs, james beard's hash browns, choice of meat, english muffin		
SIDES (00)		EGG WHITE FRITTATA basil, chevre, tomato, arugula & avocado salad	11	
FRESH FRUIT BOWL	6	KING CRAB SCRAMBLE	13	
MEAT	5	broccolini, arugula, lemon zest, whipped cream cheese	•)	
ham, smoked bacon, pork sausage, chicken apple sausag	je	VEGETABLE SCRAMBLE	10	
TOAST sourdough, brioche, ancient grain	2	roasted wild mushrooms, kale, delicata squash, lemon pepper chevre add turkey	I2	
6 6		AVOCADO TOAST *	10	
JAMES BEARD'S HASH BROWNS	3	poached eggs, house ricotta, watercress, basil		
PURE MICHIGAN MAPLE SYRUP additional servings	I	add smoked salmon	14	
		EGGS BENEDICT * ham, poached eggs, hollandaise	13	
RAW BAR		BRIOCHE FRENCH TOAST	13	
s and the second		vanilla bean mascarpone, pears, blood oranges	-	
OYSTERS * - 1/2 DOZEN	15	cinnamon maple syrup, toasted pecans STEAK & EGGS *	25	
east / west coast		petite filet mignon, choice of eggs	~)	
prosecco mignonette, cocktail sauce KING CRAB LOUIE	I2	bill's steak sauce, james beard's hash browns		
avocado, cucumber, pickled onions	12	LUNCH FAVORITES	প্র ।	
		BILL'S BURGER *	15	
SOUPS SOUPS		gruyere, provolone, or roquefort, arugula, port wine onions dijon aioli, house cut fries		
DU JOUR featured on the board	5	MEATBALLS	14	

MEATBALLS polenta, tomato basil sauce, house ricotta

MINESTRONE

BED-BR 1.7 78

SPLIT PEA & HAM

SALADS 🚽 ھ G

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S. ROASTED BEET & BURRATA white balsamic vinaigrette, arugula walnuts

KALE CAESAR romaine, toasted bread crumbs, parmesan lemon caesar dressing

HARRIS O. romaine, iceberg, crumbled roquefort, bacon tomato, red onion, sweet & sour dressing

ENTREE SALADS	
TRADITIONAL TUNA NICOISE albacore, french beans, new potato, egg, olive, tomato	17
GRILLED SHRIMP KALE CAESAR romaine, toasted bread crumbs, parmesan, lemon caesar dressing	18
substitute chicken	16
substitute 40z skuna bay salmon*	20
CHICKEN & SHAVED BRUSSELS SPROUTS apple, citrus poached cranberries, toasted almonds, maple vinaigre	15

www.BillsBloomfieldHills.com

*State of Michigan Requirement: These items may be served raw or undercooked. Consumption of raw or undercooked eggs, poultry, seafood, shellfish or meat may increase your risk of food borne illness, especially if you have certain medical conditions.