WEEKEND BRUNCH

JUICE =	<i>(</i> *
TOMATO	3
ORANGE	3
GRAPEFRUIT	3
GRANOLA & GREEK YOGURT SEASONAL BERRIES	
STEEL CUT OATS & FARRO SEASONAL FRUIT, ALMOND MILK	
SIDES SIDES	
FRESH FRUIT BOWL	6
MEAT ham, smoked bacon, pork sausage	5
BRÛLÉED GRAPEFRUIT caramelized brown sugar	6
TOAST multi grain, sourdough, brioche	2
JAMES BEARD'S HASH BROWNS	3
FRAW BAR =	
OYSTERS * - 1/2 DOZEN	15
east / west coast prosecco mignonette, cocktail sauce	
KING CRAB LOUIE	12
avocado, cucumber, pickled onions TUNA CRUDO *	11
avocado, basil, peppadews	
SOUPS SOUPS	
DU JOUR featured on the board	5
MINESTRONE	5
SPLIT PEA & HAM	5
= SALADS =	
ROASTED BEET & BURRATA white balsamic vinaigrette, arugula, walnuts	10
KALE CAESAR baby kale, toasted bread crumbs, parmesan lemon caesar dressing	7
HARRIS O.	6
romaine, iceberg, crumbled roquefort, bacon	-

TO BEGIN

	25000		
	BLOODY ITALIAN basil infused vodka, bloody mary mix, chevre stuffed tomato lemon, basil	10	
	BILL'S BELLINI white peach puree, prosecco, peach liqueur	9	
	HIBISCUS MIMOSA hibiscus nectar, champagne, raspberries	10	
BREAKFAST OF			
		mkt	
	PRIME RIB HASH & EGGS * sunny eggs, english muffin, au jus	15	
	BILL'S BREAKFAST * 2 eggs, james beard's hash browns, choice of meat, english muffin	11	
	EGG WHITE FRITTATA basil, chevre, tomato, arugula & avocado salad	11	
	KING CRAB SCRAMBLED EGGS asparagus, arugula, lemon zest, whipped cream cheese	13	
	TURKEY & PROSCIUTTO SCRAMBLED EGGS spinach, provolone, fresh fruit, english muffin	12	
	AVOCADO TOAST * poached eggs, house ricotta, watercress, basil	9	
	EGGS BENEDICT * ham, poached eggs, hollandaise	11	
	BRIOCHE FRENCH TOAST fresh berries, vanilla bean mascarpone, orange syrup, toasted pistachios	13	
	STEAK & EGGS * petite filet mignon, choice of eggs bill's steak sauce, james beard's hash browns	25	
	LUNCH FAVORITES		
	CROQUE MADAME * ham, gruyere, egg, dijon	15	
	BILL'S BURGER * gruyere or roquefort, arugula, port wine onions dijon aioli, house cut fries	14	
	MEATBALLS polenta, tomato basil sauce, house ricotta	14	
	MICHIGAN RAINBOW TROUT indian brook farms, zucchini, sweet corn red bell pepper, skillet potatoes	18	
	ENTREE SALADS		
	TRADITIONAL TUNA NICOISE albacore, french beans, new potato, egg, olive, tomato	17	
	GRILLED SHRIMP KALE CAESAR	18	

16

13

baby kale, toasted bread crumbs, parmesan, lemon caesar dressing

substitute chicken

ITALIAN GRAIN SALAD

chevre, red wine vinaigrette

red bell pepper, sweet corn, fava beans, arugula