WEEKEND BRUNCH

JUICE =	
TOMATO	3
ORANGE	3
GRAPEFRUIT	3
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GRANOLA & GREEK YOGURT SEASONAL BERRIES 7	
A CONTRACT OF THE PARTY OF THE	
STEEL CUT OATS & FARRO SEASONAL FRUIT, ALMOND MILK	
8	
SIDES SIDES	
FRESH FRUIT BOWL	6
MEAT	5
ham, smoked bacon, pork sausage, chicken apple sausag	e
TOAST sourdough, brioche, ancient grain	2
JAMES BEARD'S HASH BROWNS	3
RAW BAR	
OYSTERS * - 1/2 DOZEN east / west coast	15
prosecco mignonette, cocktail sauce	
KING CRAB LOUIE	12
avocado, cucumber, pickled onions	
TUNA CRUDO * avocado, basil, peppadews	П
SOUPS SOUPS	
DU JOUR featured on the board	5
MINESTRONE	5
SPLIT PEA & HAM	5
SALADS 3	
ROASTED BEET & BURRATA	IO
white balsamic vinaigrette, arugula walnuts	
KALE CAESAR	7
romaine, toasted bread crumbs, parmesan lemon caesar dressing	,
HARRIS O. romaine, iceberg, crumbled roquefort, bacon tomato red onion speet & sour dressing	6

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BLOODY ITALIAN basil infused vodka, bloody mary mix, chevre stuffed tomato lemon, basil	IC
BILL'S BELLINI white peach puree, prosecco, peach liqueur	9
SPARKLING SANGRIA limoncello, mint, cava	12
BREAKFAST ST	
OMELETTE OF THE DAY fresh fruit, english muffin	mki
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	12
EGG WHITE FRITTATA basil, chevre, tomato, arugula & avocado salad	11
KING CRAB SCRAMBLE broccolini, arugula, lemon zest, whipped cream cheese	13
VEGETABLE SCRAMBLE ramps, asparagus, spinach, heirloom tomatoes, fontina	10
add turkey	12
AVOCADO TOAST * poached eggs, house ricotta, watercress, basil add smoked salmon	10
EGGS BENEDICT * ham, poached eggs, hollandaise	11
BRIOCHE FRENCH TOAST macerated berries, vanilla bean mascarpone, lemon curd, toasted almonds	13
STEAK & EGGS * petite filet mignon, choice of eggs bill's steak sauce, james beard's hash browns	25
LUNCH FAVORITES))
BILL'S BURGER * gruyere, provolone, or roquefort, arugula, port wine onions dijon aioli, house cut fries	15
MEATBALLS polenta, tomato basil sauce, house ricotta	14
MICHIGAN RAINBOW TROUT	20
panzanella salad, asparagus, rhubarb, heirloom tomatoes, basil & almond p	esto
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 substitute 40z skuna bay salmon*	16 20

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CHICKEN & SHAVED BRUSSELS SPROUTS

apple, citrus poached cherries, toasted almonds, maple vinaigrette