



E A T

Bill's

D R I N K

## WEEKEND BRUNCH

## JUICE

TOMATO	3
ORANGE	3
GRAPEFRUIT	3

GRANOLA & GREEK YOGURT  
SEASONAL BERRIES

8

STEEL CUT OATS & FARRO  
SEASONAL FRUIT, ALMOND MILK

8

## SIDES

FRESH FRUIT BOWL	6
MEAT <i>ham, smoked bacon, pork sausage, chicken apple sausage</i>	5
TOAST <i>sourdough, brioche, ancient grain</i>	2
JAMES BEARD'S HASH BROWNS	3
PURE MICHIGAN MAPLE SYRUP <i>additional servings</i>	1

## RAW BAR

OYSTERS * - 1/2 DOZEN <i>east / west coast prosecco mignonette, cocktail sauce</i>	15
KING CRAB LOUIE <i>avocado, cucumber, pickled onions</i>	14

## SOUPS

DU JOUR <i>featured on the board</i>	5
MINESTRONE	5
SPLIT PEA & HAM	5

## SALADS

HEIRLOOM TOMATO CAPRESE <i>peaches, avocado, buffalo mozzarella, balsamic</i>	12
KALE CAESAR <i>romaine, toasted bread crumbs, parmesan lemon caesar dressing</i>	7
HARRIS O. <i>romaine, iceberg, crumbled roquefort, bacon tomato, red onion, sweet &amp; sour dressing</i>	6

## TO BEGIN

BLOODY ITALIAN <i>basil infused vodka, bloody mary mix, chevre stuffed tomato lemon, basil</i>	12
BILL'S BELLINI <i>white peach puree, prosecco, peach liqueur</i>	9
PARISIAN PUNCH <i>valentine liberator gin, aperol, sweet vermouth, blood orange</i>	12

## BREAKFAST

OMELETTE OF THE DAY <i>fresh fruit, english muffin</i>	mkt
PRIME RIB HASH & EGGS * <i>sunny eggs, english muffin, au jus</i>	15
BILL'S BREAKFAST * <i>2 eggs, james beard's hash browns, choice of meat, english muffin</i>	12
EGG WHITE FRITTATA <i>basil, chevre, tomato, arugula &amp; avocado salad</i>	11
VEGETABLE SCRAMBLE <i>wild mushrooms, brussels sprouts, cipollini onions, truffle herb cream cheese add turkey</i>	10
AVOCADO TOAST * <i>poached eggs, house ricotta, watercress, basil add smoked salmon</i>	10
EGGS BENEDICT * <i>ham, poached eggs, hollandaise</i>	13
BRIOCHE FRENCH TOAST <i>blood orange mascarpone, blueberries, peaches vanilla maple syrup, toasted almonds</i>	13
STEAK & EGGS * <i>petite filet mignon, choice of eggs bill's steak sauce, james beard's hash browns</i>	25

## LUNCH FAVORITES

BILL'S BURGER * <i>gruyere, provolone, or roquefort, arugula, port wine onions dijon aioli, house cut fries</i>	15
MEATBALLS <i>polenta, tomato basil sauce, house ricotta</i>	14
SHRIMP CARBONARA * <i>pancetta, peas, black pepper fettuccine, sunny egg</i>	17
SKUNA BAY SALMON * <i>fregola, roasted brussels sprouts, arugula salsa verde, pistachios</i>	22

## ENTREE SALADS

TRADITIONAL TUNA NICOISE <i>albacore, french beans, new potato, egg, olive, tomato</i>	17
GRILLED SHRIMP KALE CAESAR <i>romaine, toasted bread crumbs, parmesan, lemon caesar dressing substitute chicken</i>	18
<i>substitute 4oz skuna bay salmon*</i>	16
CHICKEN & SHAVED BRUSSELS SPROUTS <i>apple, citrus poached cherries, toasted almonds, maple vinaigrette</i>	20
	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.