



E A T

Bill's

D R I N K

WEEKEND BRUNCH

JUICE

<i>cold pressed DROUGHT juices</i>	12oz.	
A.L.G <i>apple, lemon, ginger</i>		10
GREEN <i>kale, celery, apple</i>		10
BEEF <i>apple, carrot, citrus</i>		10
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		5
<i>ham, smoked bacon, pork sausage, chicken apple sausage</i>		
TOAST		2
<i>sourdough, brioche, ancient grain</i>		
JAMES BEARD'S HASH BROWNS		3
PURE MICHIGAN MAPLE SYRUP		1
<i>additional servings</i>		

RAW BAR

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

SOUPS

DU JOUR		5
<i>featured on the board</i>		
PASTA e FAGIOLI		5
SPLIT PEA & HAM		5

SALADS

ROASTED BEET & PEAR		12
<i>burrata, arugula, toasted walnuts</i>		
<i>balasmic gastrique</i>		
KALE CAESAR		7
<i>romaine, toasted bread crumbs, parmesan</i>		
<i>lemon caesar dressing</i>		
HARRIS O.		6
<i>romaine, iceberg, crumbled roquefort, bacon</i>		
<i>tomato, red onion, sweet & sour dressing</i>		

TO BEGIN

BLOODY ITALIAN		12
<i>basil infused vodka, bloody mary mix, chevre stuffed tomato</i>		
<i>lemon, basil</i>		
BILL'S BELLINI		9
<i>white peach puree, prosecco, peach liqueur</i>		
POMEGRANATE MIMOSA		12
<i>domaine de canton, cava</i>		

BREAKFAST

OMELETTE OF THE DAY		mkt
<i>fresh fruit, english muffin</i>		
PRIME RIB HASH & EGGS *		15
<i>sunny eggs, english muffin, au jus</i>		
BILL'S BREAKFAST *		12
<i>2 eggs, james beard's hash browns, choice of meat, english muffin</i>		
EGG WHITE FRITTATA		11
<i>basil, chevre, tomato, arugula & avocado salad</i>		
VEGETABLE SCRAMBLE		10
<i>wild mushrooms, brussels sprouts, cipollini onions, truffle herb cream cheese</i>		
<i>add turkey</i>		12
AVOCADO TOAST *		10
<i>poached eggs, house ricotta, watercress, basil</i>		
<i>add smoked salmon</i>		14
EGGS BENEDICT *		13
<i>ham, poached eggs, hollandaise</i>		
BRAISED SHORT RIB POLENTA BOWL *		12
<i>brussels sprouts, poached eggs, honey calabrian gastrique</i>		
BRIOCHE FRENCH TOAST		13
<i>cinnamon butter, poached pears, candied pecans, bourbon maple syrup</i>		
STEAK & EGGS *		25
<i>petite filet mignon, choice of eggs</i>		
<i>bill's steak sauce, james beard's hash browns</i>		

LUNCH FAVORITES

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

ENTREE SALADS

TRADITIONAL TUNA NICOISE		17
<i>albacore, french beans, new potato, egg, olive, tomato</i>		
GRILLED SHRIMP KALE CAESAR		18
<i>romaine, toasted bread crumbs, parmesan, lemon caesar dressing</i>		
<i>substitute chicken</i>		16
<i>substitute 4oz skuna bay salmon*</i>		20
ROASTED CHICKEN & BRUSSELS SPROUT WALDORF		15
<i>wild rice, roasted grapes, apples</i>		
<i>toasted walnuts, champagne yogurt dressing</i>		

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.