WEEKEND BRUNCH

JUICE =	
TOMATO	3
ORANGE	3
GR APEFRUI T	3
	,
GRANOLA & GREEK YOGUF SEASONAL BERRIES 8	ťΤ
STEEL CUT OATS & FARRO SEASONAL FRUIT, ALMOND MILK)
SIDES OF	න
FRESH FRUIT BOWL	6
MEAT	5
ham, smoked bacon, pork sausage, chicken apple sa	iusage
TOAST sourdough, brioche, ancient grain	2
JAMES BEARD'S HASH BROWNS	3
PURE MICHIGAN MAPLE SYRUP additional servings	1
FRAW BAR =	
OYSTERS * - 1/2 DOZEN	15
east / west coast prosecco mignonette, cocktail sauce	
KING CRAB LOUIE	14
avocado, cucumber, pickled onions	
SOUPS SOUPS	0د
DU JOUR	5
featured on the board PASTA e FAGIOLI	
SPLIT PEA & HAM	5
	5
SALADS =	
ROASTED BEET & PEAR burrata, arugula, toasted walnuts balasmic gastrique	12
KALE CAESAR romaine, toasted bread crumbs, parmesan lemon caesar dressing	7
HARRIS O. romaine, iceberg, crumbled roquefort, bacon tomato, red onion, sweet & sour dressing	6

Ce_	TO	DECIM	೨೦
Co	10	BEGIN	~

ING	
BLOODY ITALIAN basil infused vodka, bloody mary mix, chevre stuffed tomato lemon, basil	12
BILL'S BELLINI white peach puree, prosecco, peach liqueur	9
POMEGRANATE MIMOSA domaine de canton, cava	12
BREAKFAST OF	
OMELETTE OF THE DAY fresh fruit, english muffin	mķt
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
VEGETABLE SCRAMBLE wild mushrooms, brussels sprouts, cipollini onions, truffle herb cream cheese add turkey	IO I2
AVOCADO TOAST *	10
poached eggs, house ricotta, watercress, basil add smoked salmon	14
EGGS BENEDICT * ham, poached eggs, hollandaise	13
BRAISED SHORT RIB POLENTA BOWL * brussels sprouts, poached eggs, honey calabrian gastrique	12
BRIOCHE FRENCH TOAST cinnamon butter, poached pears, candied pecans, bourbon maple syrup	13
STEAK & EGGS * petite filet mignon, choice of eggs bill's steak sauce, james beard's hash browns	25
LUNCH FAVORITES	D
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
SKUNA BAY SALMON * fregola, roasted brussels sprouts, arugula salsa verde, pistachios	22
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 substitute chicken	18 16
substitute 40z skuna bay salmon*	20
ROASTED CHICKEN & BRUSSELS SPROUT WALDORF wild rice, roasted grapes, apples toasted walnuts, champagne yogurt dressing	15

www.BillsBloomfieldHills.com

15