WEEKEND BRUNCH

JUICE =	
TOMATO	3
ORANGE	3
GRAPEFRUIT	3
	,
GRANOLA & GREEK YOGUR' SEASONAL BERRIES 8	T
STEEL CUT OATS & FARRO SEASONAL FRUIT, ALMOND MILK	
a second	
SIDES SIDES	
FRESH FRUIT BOWL	6
MEAT ham, smoked bacon, pork sausage, chicken apple sau	5 usage
TOAST sourdough, brioche, ancient grain	2
JAMES BEARD'S HASH BROWNS	3
PURE MICHIGAN MAPLE SYRUP additional servings	I
RAW BAR	
OYSTERS * - 1/2 DOZEN	15
east / west coast prosecco mignonette, cocktail sauce	
KING CRAB LOUIE avocado, cucumber, pickled onions	14
SOUPS SOUPS	
DU JOUR featured on the board	5
PASTA e FAGIOLI	5
SPLIT PEA & HAM	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

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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 ST	
OMELETTE OF THE DAY fresh fruit, english muffin	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	12
EGG WHITE FRITTATA basil, chevre, tomato, arugula & avocado salad	11
VEGETABLE SCRAMBLE wild mushrooms, brussels sprouts, cipollini onions, truffle herb cream cheese	10
add turkey	12
AVOCADO TOAST * poached eggs, house ricotta, watercress, basil add smoked salmon	10
EGGS BENEDICT * ham, poached eggs, hollandaise	13
BRAISED SHORT RIB POLENTA BOWL * brussels sprouts, poached eggs, honey calabrian gastrique	16
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	
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	18
substitute chicken substitute 40z skuna bay salmon*	16 20
ROASTED CHICKEN & BRUSSELS SPROUT WALDORF wild rice, roasted grapes, apples toasted walnuts, champagne yogurt dressing	15

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