



E A T

Bill's

DRINK

## WEEKEND BRUNCH

## TO BEGIN

BLOODY ITALIAN 12  
*basil infused vodka, bloody mary mix  
 chevre stuffed tomato, lemon, basil*

BILL'S BELLINI 11  
*white peach puree, prosecco, peach liqueur*

DETROIT LAVENDER LEMONADE 14  
*valentine vodka, lavender, lemonade*

## JUICE

TOMATO 3

ORANGE 3

GRAPEFRUIT 3

## SIDES

FRESH FRUIT BOWL 6

MEAT 5  
*ham, smoked bacon, chicken apple sausage*

TOAST 3  
*sourdough, brioche, ancient grain*

JAMES BEARD'S HASH BROWNS 3

PURE MICHIGAN MAPLE SYRUP 2  
*additional servings*

## RAW BAR

OYSTERS \* - 1/2 DOZEN 15  
*east / west coast  
 prosecco mignonette, cocktail sauce*

KING CRAB LOUIE 14  
*avocado, cucumber, pickled onions*

## SOUPS

TORTELLINI & BRODO 6 / 7

SPLIT PEA & HAM 6 / 7

## SALADS

HEIRLOOM TOMATO CAPRESE 12  
*burrata, almond & basil pesto  
 arugula*

KALE CAESAR 7  
*romaine, toasted bread crumbs, parmesan  
 lemon caesar dressing*

HARRIS O. 7  
*romaine, iceberg, crumbled roquefort, bacon  
 tomato, red onion, sweet & sour dressing*

## BREAKFAST

OMELETTE OF THE DAY *mkt*  
*fresh fruit, english muffin*

BILL'S BREAKFAST \* 3  
*2 eggs, james beard's hash browns, choice of meat, english muffin*

EGG WHITE FRITTATA 12  
*basil, chevre, tomato, arugula & avocado salad*

VEGETABLE SCRAMBLE 12  
*roasted wild mushrooms, spinach  
 cipollini onions, asparagus, fontina  
 add chicken sausage 14*

AVOCADO TOAST \* 12  
*poached eggs, house ricotta, watercress, basil  
 add smoked salmon 15*

EGGS BENEDICT \* 13  
*ham, poached eggs, hollandaise*

BRIOCHE FRENCH TOAST 13  
*fresh berries, vanilla mascarpone, orange syrup, toasted pistachios*

STEAK & EGGS \* 28  
*petite filet mignon, choice of eggs  
 bill's steak sauce, james beard's hash browns*

## LUNCH FAVORITES

BILL'S BURGER \* 15  
*gruyere, provolone, or roquefort, arugula, port wine onions  
 dijon aioli, house cut fries*

MEATBALLS 16  
*polenta, tomato basil sauce, house ricotta*

SKUNA BAY SALMON \* 22  
*fregola, leeks, roasted corn, zucchini  
 grilled asparagus, basil & almond pesto*

## ENTREE SALADS

TRADITIONAL TUNA NICOISE 17  
*albacore, french beans, new potato, egg, olive, tomato*

GRILLED SHRIMP KALE CAESAR 18  
*romaine, toasted bread crumbs, parmesan, lemon caesar dressing  
 substitute chicken 16*

SKUNA BAY SALMON SALAD \* 18  
*fresh berries, shaved red onion, dried figs, chevre  
 toasted hemp seeds, herb balsamic vinaigrette*

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.