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Bill's

DRINK

WEEKEND BRUNCH

JUICE

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| TOMATO | 3 |
| ORANGE | 3 |
| GRAPEFRUIT | 3 |

GRANOLA & GREEK YOGURT
SEASONAL BERRIES

7

STEEL CUT OATS & FARRO
SEASONAL FRUIT, ALMOND MILK

8

SIDES

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| FRESH FRUIT BOWL | 6 |
| MEAT <i>ham, smoked bacon, pork sausage, chicken apple sausage</i> | 5 |
| BRÛLÉED GRAPEFRUIT <i>caramelized brown sugar</i> | 6 |
| TOAST <i>sourdough, brioche, wheat, ancient grain</i> | 2 |
| JAMES BEARD'S HASH BROWNS | 3 |

RAW BAR

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| OYSTERS * - 1/2 DOZEN <i>east / west coast prosecco mignonette, cocktail sauce</i> | 15 |
| KING CRAB LOUIE <i>avocado, cucumber, pickled onions</i> | 12 |
| TUNA CRUDO * <i>avocado, basil, peppadews</i> | 11 |

SOUPS

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

SALADS

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| ROASTED BEET & BURRATA <i>white balsamic vinaigrette, arugula walnuts</i> | 10 |
| 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 & sour dressing</i> | 6 |

TO BEGIN

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| BLOODY ITALIAN <i>basil infused vodka, bloody mary mix, chevre stuffed tomato lemon, basil</i> | 10 |
| BILL'S BELLINI <i>white peach puree, prosecco, peach liqueur</i> | 9 |
| HIBISCUS MIMOSA <i>hibiscus nectar, champagne, raspberries</i> | 10 |

BREAKFAST

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| 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> | 11 |
| EGG WHITE FRITTATA <i>basil, chevre, tomato, arugula & avocado salad</i> | 11 |
| KING CRAB SCRAMBLE <i>broccolini, arugula, lemon zest, gruyere</i> | 13 |
| VEGETABLE SCRAMBLE <i>wild mushrooms, butternut squash, swiss chard, cipollini onions, fontina add turkey</i> | 9 12 |
| LOX SCRAMBLE <i>spinach, capers, red onion, whipped dill cream cheese</i> | 13 |
| AVOCADO TOAST * <i>poached eggs, house ricotta, watercress, basil</i> | 9 |
| EGGS BENEDICT * <i>ham, poached eggs, hollandaise</i> | 11 |
| BRIOCHE FRENCH TOAST <i>apple & raisin compote, vanilla bean mascarpone bourbon maple syrup, toasted walnuts</i> | 13 |
| STEAK & EGGS * <i>petite filet mignon, choice of eggs bill's steak sauce, james beard's hash browns</i> | 25 |

LUNCH FAVORITES

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| CROQUE MADAME * <i>ham, gruyere, egg, dijon</i> | 15 |
| BILL'S BURGER * <i>gruyere or roquefort, arugula, port wine onions dijon aioli, house cut fries</i> | 15 |
| MEATBALLS <i>polenta, tomato basil sauce, house ricotta</i> | 14 |
| MICHIGAN RAINBOW TROUT <i>roasted sweet potatoes, cipollini onions, swiss chard wild mushrooms, cherry mostarda</i> | 18 |

ENTREE SALADS

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| 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 16 |
| <i>substitute 4oz skuna bay salmon*</i> | 20 |
| CHICKEN & SHAVED BRUSSELS SPROUTS <i>apple, citrus poached cranberries, toasted almonds, maple vinaigrette</i> | 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.