WEEKEND BRUNCH

JUICE =	
TOMATO	3
ORANGE	3
GRAPEFRUIT	3
GRANOLA & GREEK YOGURT SEASONAL BERRIES	•
7	
STEEL CUT OATS & FARRO SEASONAL FRUIT, ALMOND MILK	
SIDES SIDES	
FRESH FRUIT BOWL	6
MEAT	5
ham, smoked bacon, pork sausage, chicken apple saus	age
TOAST sourdough, brioche, ancient grain	2
JAMES BEARD'S HASH BROWNS	3
PURE MICHIGAN MAPLE SYRUP additional servings	I
FRAW BAR	
OYSTERS * - 1/2 DOZEN east / west coast prosecco mignonette, cocktail sauce	15
KING CRAB LOUIE avocado, cucumber, pickled onions	12
TUNA CRUDO * avocado, basil, peppadews	11
SOUPS SOUPS	
DU JOUR featured on the board	5
MINESTRONE	5
SPLIT PEA & HAM	5
SALADS =	
ROASTED BEET & BURRATA white balsamic vinaigrette, arugula walnuts	Ю
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

F TO BEGIN =	J
BLOODY ITALIAN basil infused vodka, bloody mary mix, chevre stuffed tomato lemon, basil	10
BILL'S BELLINI white peach puree, prosecco, peach liqueur	9
SPARKLING SANGRIA limoncello, mint, 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
KING CRAB SCRAMBLE broccolini, arugula, lemon zest, whipped cream cheese	13
VEGETABLE SCRAMBLE scallions, asparagus, spinach, heirloom tomatoes, fontina	10

add turkey 12 AVOCADO TOAST * IO poached eggs, house ricotta, watercress, basil add smoked salmon

add smoked salmon	14
EGGS BENEDICT * ham, poached eggs, hollandaise	13
BRIOCHE FRENCH TOAST	13

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macerated berries, vanilla bean mascarpone, lemon curd, toasted almonds	
STEAK & EGGS *	25

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	14
polenta, tomato basil sauce, house ricotta	
MICHIGAN RAINBOW TROUT	20
panzanella salad, asparagus, rhubarb, heirloom tomatoes, basil & alm	ond pesto

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	16
substitute 40z skuna bay salmon*	20
CHICKEN & SHAVED BRUSSELS SPROUTS	15

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apple, citrus poached cherries, toasted almonds, maple vinaigrette