



E A T

Bill's

DRINK

## WEEKEND BRUNCH

## JUICE

TOMATO	3
ORANGE	3
GRAPEFRUIT	3

GRANOLA & GREEK YOGURT  
SEASONAL BERRIES

7

STEEL CUT OATS & FARRO  
SEASONAL FRUIT, ALMOND MILK

8

## SIDES

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>multi grain, sourdough, brioche</i>	2
JAMES BEARD'S HASH BROWNS	3

## RAW BAR

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

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

## SALADS

PEACH & BURRATA <i>white balsamic vinaigrette, micro basil vine ripe tomatoes</i>	10
KALE CAESAR <i>baby kale, toasted bread crumbs, parmesan lemon caesar dressing</i>	7
HARRIS O. <i>romaine, iceberg, crumbled roquefort, bacon tomato, red onion, sweet &amp; sour dressing</i>	6

## TO BEGIN

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

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 &amp; avocado salad</i>	11
KING CRAB SCRAMBLED EGGS <i>asparagus, arugula, lemon zest, whipped cream cheese</i>	13
TURKEY & PROSCIUTTO SCRAMBLED EGGS <i>spinach, provolone, fresh fruit, english muffin</i>	12
AVOCADO TOAST * <i>poached eggs, house ricotta, watercress, basil</i>	9
EGGS BENEDICT * <i>ham, poached eggs, hollandaise</i>	11
BRIOCHE FRENCH TOAST <i>fresh berries, vanilla bean mascarpone, orange syrup, toasted pistachios</i>	13
STEAK & EGGS * <i>petite filet mignon, choice of eggs bill's steak sauce, james beard's hash browns</i>	25

## LUNCH FAVORITES

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>	14
MEATBALLS <i>polenta, tomato basil sauce, house ricotta</i>	14
MICHIGAN RAINBOW TROUT <i>indian brook farms, zucchini, sweet corn red bell pepper, skillet potatoes</i>	18

## ENTREE SALADS

TRADITIONAL TUNA NICOISE <i>albacore, french beans, new potato, egg, olive, tomato</i>	17
GRILLED SHRIMP KALE CAESAR <i>baby kale, toasted bread crumbs, parmesan, lemon caesar dressing substitute chicken</i>	18
<i>substitute 4oz skuna bay salmon*</i>	20
ITALIAN GRAIN SALAD <i>red bell pepper, sweet corn, fava beans, arugula chevre, red wine vinaigrette</i>	14

Additional entrance &amp; parking available in back

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.