

Open 3pm Monday & Tuesday  
Open 11:30am Wednesday - Friday

Open 10am  
Saturdays & Sundays

WEEKEND BRUNCH

TO BEGIN

- BLOODY ITALIAN

basil infused vodka, bloody mary mix  
pepper drops, gherkins, basil
- BILL'S BELLINI

white peach puree, prosecco, peach liqueur
- ESPRESSO MARTINI

vanilla vodka, kahlua, espresso
- THE CASTAWAY

anteel coconut lime tequila, cointreau, lime

JUICE

- TOMATO

4
- ORANGE

4
- GRAPEFRUIT

4

SIDES

- FRESH FRUIT BOWL

7
- MEAT

7

ham, smoked bacon, chicken apple sausage
- TOAST

3

sourdough, brioche, ancient grain
- JAMES BEARD'S HASH BROWNS

4
- PURE MICHIGAN MAPLE SYRUP

2

additional servings

RAW BAR

- OYSTERS \* - 1/2 DOZEN

20

east / west coast  
prosecco mignonette, cocktail sauce
- JUMBO LUMP CRAB LOUIE

16

avocado, cucumber, pickled onion
- SMOKED WHITEFISH BRUSCHETTA

14

scallions, capers, peppadews

SOUPS

- FRENCH ONION

12
- SPLIT PEA & HAM

7 / 8

SALADS

- BEET & BURRATA

12

arugula, dijon vinaigrette, spiced pepitas
- KALE CAESAR

8

romaine, toasted bread crumbs, parmesan  
lemon caesar dressing
- HARRIS O.

9

romaine, iceberg, crumbled roquefort, bacon  
tomato, red onion, sweet & sour dressing

BREAKFAST

- EGGS BENEDICT \*

18

ham, poached eggs, hollandaise
- OMELETTE OF THE DAY

mkt

fresh fruit, english muffin
- BILL'S BREAKFAST \*

18

2 eggs, james beard's hash browns, choice of meat, english muffin
- EGG WHITE FRITTATA

16

basil, chevre, tomato, arugula & avocado salad
- VEGETARIAN BREAKFAST SANDWICH

16

dill havarti, scrambled eggs, grilled zucchini & red bell pepper  
avocado, shaved red onion, arugula, james beard's hashbrowns
- VEGETABLE SCRAMBLE

16

spinach, cremini mushrooms, brussels sprouts, cipollini onions  
herb cream cheese

add chicken sausage 17
- AVOCADO TOAST \*

16

poached eggs, feta, slow roasted tomatoes, basil

add smoked salmon 20
- BRIOCHE FRENCH TOAST

18

blueberries, mixed nut granola, spiced mascarpone, michigan maple syrup
- STEAK & EGGS \*

34

petite filet mignon, roasted mushroom scrambled eggs

LUNCH FAVORITES

- BILL'S BURGER \*

20

provolone, gruyere, or roquefort, arugula, port wine onions  
dijon aioli, house cut fries
- MEATBALLS

20

polenta, tomato basil sauce, house ricotta
- TUNA MELT

18

gruyere, tomato & peppadew relish, fresh fruit

ENTREE SALADS

- GRILLED SHRIMP KALE CAESAR

22

romaine, toasted bread crumbs, parmesan, lemon caesar dressing

substitute chicken 20
- TUNA NICOISE

22

bibb lettuce, tomato, olives, gherkins, french beans  
red skins, hard boiled egg, dijon vinaigrette

Please be advised that food prepared in our kitchen may contain:  
milk, egg, wheat, soy, peanuts, tree nuts, fish and shellfish. Alert your server of any allergies you may have.  
\*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.

Additional entrance & parking available in back  
www.BillsBloomfieldHills.com