WEEKEND BRUNCH

F TO BEGIN =	
BLOODY ITALIAN basil infused vodka, bloody mary mix pepper drops, gherkins, basil	13
BILL'S BELLINI white peach puree, prosecco, peach liqueur	I2
ESPRESSO MARTINI vanilla vodka, kahlua, espresso	14
THE CASTAWAY anteel coconut lime tequila, cointreau, lime	15
JUICE =	
TOMATO	4
ORANGE	4
GRAPEFRUIT	4
= SIDES =	
FRESH FRUIT BOWL	7
MEAT ham, smoked bacon, chicken apple sausage	7
TOAST	3
sourdough, brioche, ancient grain	
JAMES BEARD'S HASH BROWNS	4
PURE MICHIGAN MAPLE SYRUP additional servings	2
= RAW BAR =	
OYSTERS * - 1/2 DOZEN	20
east / west coast prosecco mignonette, cocktail sauce	
JUMBO LUMP CRAB LOUIE avocado, cucumber, pickled onion	16
SMOKED WHITEFISH BRUSCHETTA scallions, capers, peppadews	14
≈ SOUPS =	
FRENCH ONION	12
SPLIT PEA & HAM	7 / 8
SALADS 5	
MARKET VEGETABLE spring greens, heirloom tomato, french beans cucumber, red bell pepper, corn, fennel red wine vinaigrette	10
KALE CAESAR romaine, toasted bread crumbs, parmesan lemon caesar dressing	8
HARRIS O.	9
romaine, iceberg, crumbled roquefort, bacon tomato, red onion, sweet & sour dressing	,

BREAKFAST ®	
EGGS BENEDICT * ham, poached eggs, hollandaise	18
OMELETTE OF THE DAY fresh fruit, english muffin	mkt
BILL'S BREAKFAST * 2 eggs, james beard's hash browns, choice of meat, english muffin	16
EGG WHITE FRITTATA basil, chevre, tomato, arugula & avocado salad	15
VEGETARIAN BREAKFAST SANDWICH dill havarti, scrambled eggs, grilled zucchini & red bell pepper avocado, shaved red onion, spring greens, james beard's hashbrowns	15
VEGETABLE SCRAMBLE spinach, red bell pepper, leeks, asparagus, herb cream cheese add chicken sausage 17	15
AVOCADO TOAST * poached eggs, feta, slow roasted tomatoes, basil add smoked salmon 18	15
BRIOCHE FRENCH TOAST blueberries, house granola, spiced mascarpone, michigan maple syrup	18
STEAK & EGGS * petite filet mignon, roasted mushroom scrambled eggs bill's steak sauce, james beard's hash browns	34
6V20	
25/10/20	
LUNCH FAVORITES	
BILL'S BURGER *	18
	18
BILL'S BURGER * provolone, gruyere, or roquefort, arugula, port wine onions dijon aioli, house cut fries MEATBALLS	18
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BILL'S BURGER * provolone, gruyere, or roquefort, arugula, port wine onions dijon aioli, house cut fries MEATBALLS polenta, tomato basil sauce, house ricotta	18
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*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.