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	12
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	7
ham, smoked bacon, chicken apple sausage	,
TOAST sourdough, brioche, ancient grain	3
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
BEET & BURRATA arugula, dijon vinaigrette, spiced pepitas	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 OF	
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, arugula, james beard's hashbrowns	15
VEGETABLE SCRAMBLE spinach, cremini mushrooms, brussels sprouts, cipollini onions 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	34
LUNCH FAVORITES	>
BILL'S BURGER * provolone, gruyere, or roquefort, arugula, port wine onions dijon aioli, house cut fries	18
MEATBALLS polenta, tomato basil sauce, house ricotta	18
TUNA MELT gruyere, tomato & peppadew relish, fresh fruit	18
ENTREE SALADS	
GRILLED SHRIMP KALE CAESAR romaine, toasted bread crumbs, parmesan, lemon caesar dressing substitute chicken 18	20
TUNA NICOISE bibb lettuce, tomato, olives, gherkins, french beans red skins, hard boiled egg, dijon vinaigrette	22

Additional entrance & 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.