

Breakfast

Monday – Friday 7am to 10:30am

BREAKFAST CLASSICS

Board of Morning Pastries 13
chef's selection, butter, house jam

Vanilla Yogurt Parfait 9
fresh berries, house pepita granola

Salmon Breakfast Sandwich 17
crombolini, smoked salmon, farm egg, avocado, boursin

Bacon & Mushroom Quiche 20
bacon, mushroom, boursin cheese, frisée salad

DFH Breakfast Sandwich 15
crombolini, fried egg, house bacon, arugula, red eye mayo, breakfast potatoes

Firehouse Breakfast 18
two farm eggs, breakfast potatoes, bacon or sausage, multi-grain toast

Sourdough Pancakes 19
brambles, whipped butter, michigan maple syrup

SIDES

Toast 5
multi-grain toast, butter, house jam

Breakfast Potatoes 7
cottage style, herb salt

Berry Bowl 14

House Cured & Smoked Bacon 9

House Chicken Breakfast Sausage 5

PLEASE CALL EXTENSION **7010** TO PLACE YOUR ORDER

20% GRATUITY WILL BE ADDED TO EACH ORDER

Brunch

Saturday & Sunday 7am to 2pm

Berry Bowl 14

Vanilla Yogurt Parfait 9
fresh berries, house pepita granola

Gem Caesar 18
parmigiana reggiano, black pepper crumb, white anchovy
add chicken breast or salmon +12

BRUNCH FAVORITES

sandwiches served with house chips; substitute fries +3 or side salad +4

Sourdough Pancakes 19
brambles, whipped butter, michigan maple syrup

Lamb Pastrami Hash 24
house lamb pastrami, crispy potatoes, bell pepper, spinach, sunny side egg

Smash Burger 20
double patty, american cheese, caramelized onion, house pickles, comeback sauce, chips

Confit Chicken Sandwich 20
chicken thigh, b&b pickles, pimento cheese, shredded lettuce, chips

Salmon Breakfast Sandwich 17
crombolini, smoked salmon, farm egg, avocado, boursin

Bacon & Mushroom Quiche 20
bacon, mushroom, boursin cheese, frisée salad

DFH Breakfast Sandwich 15
crombolini, fried egg, house bacon, arugula, red eye mayo, breakfast potatoes

Firehouse Breakfast 18
two farm eggs, breakfast potatoes, bacon or sausage, multi-grain toast

SIDES

Board of Morning Pastries 13
chef's selection, butter, house jam

Breakfast Potatoes 7
cottage style, herb salt

House Chips 5
bbq seasoning, bistro aioli

Fries 7
bbq seasoning, bistro aioli

House Cured & Smoked Bacon 9

House Chicken Sausage 5

Toast 5
multi-grain toast, butter, house jam

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Lunch

Monday – Friday 11am to 2pm

STARTERS

Crispy Cauliflower 13

gochujang, pickled red onion, lime crema

Fried Maitake 14

chicken fried, citrus, brie

SALAD

add chicken breast or salmon to any salad +12

Cobb Salad 18

house bacon, maytag bleu cheese, tomato, egg, avocado, pimento ranch

Gem Caesar 18

parmigiana reggiano, black pepper crumb, white anchovy

Garden Lettuces 18

sundried tomato, fried shallot, buttermilk vinaigrette

Arugula & Strawberry 15

pickled strawberry, bramble vinaigrette, aged gouda

PASTA

Orecchiete 26

calabrian sausage, soffrito bianco, pecorino

SANDWICHES

sandwiches served with house chips; substitute fries +3 or side salad +4

Smash Burger 20

double patty, american cheese, caramelized onion, house pickles, comeback sauce

Chicken Ciabatta Club 18

grilled chicken, gruyère, dijon aioli, bacon, crushed avocado, gem lettuce

Cuban 20

mojo pork, house ham, swiss cheese, marinated red onion, pickle, yellow mustard

Lamb Pastrami Sandwich 20

lamb pastrami, gruyère, broccoli slaw, seeded deli rye

Confit Chicken Sandwich 20

chicken thigh, b&b pickles, pimento cheese, shredded lettuce

SIDES

House Chips 5

bbq seasoning, bistro aioli

Fries 7

bbq seasoning, bistro aioli

Slaw 6

cabbage, apple, carrot

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Dinner

Monday – Saturday 5pm to 10pm, Sunday 5pm to 9pm

BREAD SERVICE

Heritage Sourdough

whipped butter, sea salt 10

pimento cheese 12

house charcuterie selection, preserves 18

STARTERS

Crispy Cauliflower 13

gochujang, pickled red onion, lime crema

Fried Maitake 14

chicken fried, citrus, brie

SALADS

Gem Caesar 18

parmigiana reggiano, black pepper crumb, white anchovy

Garden Lettuces 18

sundried tomato, fried shallot, buttermilk vinaigrette

Arugula & Strawberry 15

pickled strawberry, bramble vinaigrette, aged gouda

PASTA & PROTEIN

Orecchiete 26

calabrian sausage, soffrito bianco, pecorino

Lobster Radiatore 32

soffrito, chili crunch, chervil

MAINS

Trumpet Mushroom 26

spinach, black garlic, mushroom veloute

Hokkaido Scallop 55

kohlrabi, celeriac, country ham

Roasted Chicken 30

truffle mousse, carrot, maitake

Michigan Heritage Pork 36

farro, kale, sorghum jus

Flank Steak 38

potato pave, spring vegetables, natural jus

SIDES & ACCOMPANIMENTS

Potato Tartiflette 14

house bacon, leek, triple crème cheese

Broccolini 12

bagna càuda, yuzu, hazelnut

Cauliflower 10

black tahini, turmeric pickle, celery heart

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Dessert

Monday – Saturday 5pm to 10pm,
Sunday 5pm to 9pm

Kashmir 12

carrot cake, rum raisin, pistachio praline

Bittersweet Symphony 14

chocolate torte, burnt orange caramel,
amaro ice cream, kumquat

Afternoon Delight 10

lemon & blueberry-lavender ice cream
sandwich, white chocolate

The Distance 14

basque cheesecake, amarena cherry,
marcona almond

Drift Away 12

coconut banana ice cream, miso, sake
pineapple, sesame

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From the Bar

WINE

SPARKLING

PROSECCO SUPERIORE 15/60
Casa Farive MV Valdobbiadene, Veneto, IT

GAMAY 17/68
Domaine Franck Besson, Brut, Rose Granit MV
Beaujolais, FR

MOSCATO D' ASTI 15/60
Elio Perrone, Sourgal '22 Piedmont, IT

WHITE

60Z/90Z/BTL

GRÜNER VELTLINER 14/20/56
Broadbent Niederösterreich, AT

PINOT GRIGIO 14/20/56
Gaierhof, Torre di Luna Alto Adige, IT

SAUVIGNON BLANC 17/25/68
LaDoucette, LesDeux Tours Loire Valley, FR

GAVI DI GAVI 16/23/64
Villa Sparina Liguria, IT

CHARDONNAY 17/25/68
Salem Wine Co. Eola-Amity Hills, Willamette
Valley, OR

ROSE

GARNACHA 16/23/64
Campo de Borja, SP

RED

60Z/90Z/BTL

NERO D'AVOLA 15/22/60
Cusumano Sicily, IT

PINOT NOIR 19/28/76
Commuter Cuvee, GC Wine Company
Willamette Valley, OR

NEBBIOLO D'ALBA 16/23/64
Tenuta Olim Bauda Piedmont, IT

**GRENACHE, SYRAH,
MOURVEDRE, MARESLAN, MERLOT** 16/23/64
L'Unique, Domaine Pierre Usseglio Rhone, FR

TEMPRANILLO 16/23/64
Cune Crianza Rioja Alta, SP

CABERNET SAUVIGNON 16/23/64
The Critic Napa Valley, CA

PACKAGED

COORS LIGHT - golden, co 6
lager | 4.2% | 12oz can

CERVEZA DELRAY - brew detroit - detroit, mi 8
mexican lager | 4.2% | 16oz can

CLASSIC - stroh's - detroit, mi 5
lager | 4.5% | 12oz bottle

MOLSON CANADIAN - ontario, ca 6
lager | 5.0% | 12oz can

SIREN - north peak - traverse city, mi 6
amber ale | 5.0% | 12oz can

GREEN MAN - tandem brewing - suttons bay, mi 8
semi-dry cider | 5.0% | 16oz can

NON-ALCOHOLIC BEER 7
rotating selection

BEER

DRAFT

CHAMPAGNE VELVET 8
upland brewing - bloomington, in
american lager | 5.5%

BLOOD ORANGE HONEY 8
cheboygan brewing - cheboygan, mi
american pale wheat | 6.2%

LOLO - mothfire brewing - ann arbor, mi 13
lit haze ddh ipa | 6.5%

SWEATER WEATHER 12
eastern market - detroit, mi
hazelnut porter | 7.2%

DETROIT STYLE IPA 12
eastern market - detroit, mi
midwest ipa | 7.6%

DRIPA - kuhnenn brewing - warren, mi 12
imperial ipa | 9.5%

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