

## HEALTHY START

<b>BERRY BOWL</b>	14
<i>seasonal selection</i>	
<b>YOGURT PARFAIT</b>	15
<i>fresh berries, house granola</i>	
<b>STEEL CUT OATS</b>	14
<i>buckwheat streusel, banana caramel</i>	
<b>"PANZANELLA" SALAD</b>	16
<i>spicy greens, butternut squash, cucamelon, fagoza crouton, huckleberry vinaigrette</i>	
<i>add chicken or salmon: +12</i>	
<b>GEM CAESAR SALAD</b>	18
<i>gem lettuce, parmigiana reggiano, black pepper bread crumb, caesar dressing, anchovy</i>	
<i>add chicken or salmon: +12</i>	

## EGG CLASSICS

<b>CROMBOLINI BREAKFAST SANDWICH</b>	15
<i>fried egg, house bacon, arugula, red eye mayo, breakfast potatoes</i>	
<b>FIREHOUSE BREAKFAST</b>	18
<i>2 eggs, bacon-or-sausage, potatoes, multi-grain toast</i>	
<b>SMOKED SALMON CROISSANT</b>	17
<i>cold-smoked salmon, farm egg, arugula, dill aioli, breakfast potatoes</i>	
<b>BACON &amp; SQUASH QUICHE</b>	20
<i>house bacon, butternut squash, house made boursin cheese, frisee salad</i>	

\*Please ask your server about items that may contain raw or undercooked ingredients. Consuming raw or undercooked meats may increase your risk of foodborne illness.

## SIDES & SWEETS

<b>BOARD OF MORNING PASTRIES</b>	15
<i>whipped butter, house jam</i>	
<b>HOUSE CHIPS</b>	6
<i>barbecue dust, bistro aioli</i>	
<b>BRAVAS FRIES</b>	7
<i>bistro aioli</i>	
<b>POTATOES</b>	7
<i>parmesan, herbs</i>	
<b>HOUSE CURED AND SMOKED BACON</b>	9
<b>BREAKFAST SAUSAGE</b>	9
<i>chicken or pork</i>	
<b>MULTI-GRAIN TOAST, BUTTER &amp; HOUSE JAM</b>	5
<b>CHEF'S SELECTION OF COOKIES</b>	10

## BEVERAGES

<b>DRIP COFFEE</b>	4	<b>RISHI TEA</b>	6
<b>CAPPUCCINO</b>	6	<i>jade (green), earl grey, chamomile, english breakfast, peppermint</i>	
<b>LATTE</b>	6	<i>rooibos, hibiscus</i>	
<b>JUICE</b>	6	<i>orange, grapefruit, cranberry</i>	

## COCKTAILS

<b>BLOODY MARY</b>	16	<b>COFFEE COQUITO</b>	17
<i>dcd hometown horseradish vodka, mcclure's mix, pickled garnish</i>		<i>dcd summer rum, chilled coffee, coco lopez, cinnamon, nutmeg</i>	
<b>LAFAYETTE SPRITZ</b>	18	<b>HAMTRAMCK DISNEYLAND</b>	18
<i>thatcher's blood orange, honey, lemon, prosecco</i>		<i>botanist gin, montenegro, blueberry-beet shrub, egg white, candied beet garnish</i>	

## BRUNCH FAVORITES

<b>BUTTERMILK WAFFLE</b>	19
<i>pepita granola, seasonal butter, michigan maple syrup</i>	
<b>FRIED CHICKEN &amp; WAFFLES</b>	23
<i>special herbs, house hot honey</i>	
<b>BISCUITS &amp; GRAVY</b>	16
<i>country sausage gravy, buttermilk, parsley, sage</i>	
<i>add an egg: +4</i>	
<b>SHAKSHUKA</b>	20
<i>harissa passata, farm eggs, butter beans, house sourdough, feta</i>	
<b>LAMB PASTRAMI HASH</b>	20
<i>house lamb pastrami, crispy potatoes, green pepper, spinach, chili oil sunny side egg</i>	
<b>PRIME SMASH BURGER</b>	20
<i>double patty ground beef, american cheese, griddled onion, pickles, shredded lettuce, burger sauce, brioche bun, chips</i>	
<i>substitute bravas fries: +3</i>	

## HOUSE COCKTAILS

LAFAYETTE SPRITZ thatcher's blood orange, honey, lemon, prosecco	18
MICHIGAN NEGRONI d.c.d. railroad gin, campari, brenngman bros piccolo dito vermouht	18
PLUM CREEK NEAR WALNUT GROVE brown butter prairie vodka, spiced pear cordial, lemon, hazelnut essence	16
RUTH ELLIS MARTINI valentine berry blossom vodka, blueberry, limoncello, elderflower, lemon sugar rim	17
PARADISI ROYALE flying ace bourbon, aperol, grapefruit rosemary cordial, egg white, rosemary 'incense'	17
FRIDA + DIEGO guava-infused blanco tequila, passionfruit, ancho reyes verde, lime, tajin	17
HAMTRAMCK DISNEYLAND botanist gin, amaro montenegro, blueberry-beet shrub, egg white, candied beet garnish	18
HYPOCRITICAL REVEREND planteray stiggins pineapple rum, doctor bird rum, tepache molasses, candied pineapple	16
THE AMBASSADOR ON DRAFT lot 40 rye (canada), flying ace bourbon (michigan), cinnamon, golden raisin, house bitters blend	21
PUMPKIN SPICE BAD OMEN thatcher's vodka, espresso, pumpkin spice	17
OL' BLACK MAGIC ON DRAFT rittenhouse rye, wild turkey 101 bourbon, averna, sweet vermouht, luxardo maraschino, orange bitters	21
WEEKEND UP NORTH N/A apple cider, ginger, citrus, bubbles	15
PEAR ELIXIR N/A pear, cinnamon, almond orgeat, lemon, bubbles	15

## PACKAGED BEER

CLASSIC - STROH'S - DETROIT, MI lager   4.5%   12oz bottle	5
MOLSON CANADIAN - ONTARIO, CA lager   5.0%   12oz can	6
COORS LIGHT - GOLDEN, CO lager   4.2%   12oz can	6
SIREN - NORTH PEAK - TRAVERSE CITY, MI amber ale   5.0%   12oz can	6
CERVEZA DELRAY - BREW DETROIT - DETROIT, MI mexican lager   4.2%   16oz can	8
GREEN MAN - TANDEM BREWING - SUTTONS BAY, MI semi-dry cider   5.0%   16oz can	8
NON-ALCOHOLIC rotating selection	7

## DRAFT BEER

EL ROJO - GRIFFIN CLAW - BIRMINGHAM, MI red ale   6.5%	12
DRIPA - KUHNHENN BREWING - WARREN, MI imperial ipa   9.5%	12
LOLO - MOTHFIRE BREWING - ANN ARBOR, MI lit haze ddh ipa   6.5%	13
CHAMPAGNE VELVET - UPLAND BREWING - BLOOMINGTON, IN american lager   5.5%	8
BLOOD ORANGE HONEY - CHEBOYGAN BREWING - CHEBOYGAN, MI american pale wheat   6.2%	8
TRUTH - RHINEGEIST BREWING - CINCINNATI, OH american ipa   7.2%	11
ROTATING SEASONAL SELECTION	MP

## WINES

SPARKLING	6OZ/BTL	ROSE	6OZ/9OZ/BTL
PROSECCO	15/60	GARNACHA	14/20/56
Casa Farive Veneto, IT		Bodegas Borsao Campo de Borja, SP	
BRUT ROSE	17/68		
Domaine Franck Besson, Granit Beaujolais, FR			
MOSCATO D' ASTI	15/60	RED	6OZ/9OZ/BTL
Elio Perrone Piedmont, IT		NERO D'AVOLA	15/22/60
		Cusumano Sicily, IT	
WHITE	6OZ/9OZ/BTL	PINOT NOIR	19/28/70
GRÜNER VELTLINER	14/20/56	Commuter Cuvee, GC Wine Company Willamette Valley, OR	
Niederösterreich, AT		NEBBIOLO D'ALBA	16/23/64
PINOT GRIGIO	14/20/56	Tenuta Olim Bauda Piedmont, IT	
Gaierhof, Torre di Luna Alto Adige, IT		GRENACHE, SYRAH,	16/23/64
SAUVIGNON BLANC	17/25/68	MOURVEDRE, MARESLAN, MERLOT	
LaDoucette, LesDeux Tours Loire Valley, FR		L'Unique, Domaine Pierre Usseglio Rhône, FR	
GAVI DI GAVI	16/23/64	TEMPRANILLO	16/23/64
Villa Sparina Liguria, IT		Cune Crianza Rioja Alta, SP	
CHARDONNAY	17/25/68	CABERNET SAUVIGNON	16/23/64
Salem Wine Co. Eola-Amity Hills, Willamette Valley, OR		The Critic Napa Valley, CA	
		01.11.25	