RAW BAR

West Coast Oyster 5ea
tart apple,
horseradish mignonette

East Coast Oyster 5ea
tart apple,
horseradish mignonette

Plateau 185
3 west coast oysters, 3 east coast oysters,
poached shrimp,
smoked whitefish dip, mussels escabeche,
lobster salad, golden osetra caviar

Chilled Shrimp 20
michelada aioli, horseradish,
tajin, lime

Smoked Whitefish Dip 18
smoked halibut, sourdough,
hot dilly pickles

BRUNCH COCKTAILS

Bloody Mary 16
dcd hometown horseradish vodka,
house pickles

Lafayette Spritz 18
thatcher's blood orange, honey, lemon,
prosecco

Southwest Drip Collins 17
reposado tequila, espresso, vanilla,
tonic water

OTHER SIPS

Drip Coffee 5

Cappuccino 7

Latte 7

Cold Brew Coffee 7

Rishi Tea 7
jade green, english breakfast, earl grey,
chamomile, peppermint rooibos,
blueberry hibiscus

Juice 7
orange, grapefruit, cranberry

all coffee & espresso sourced locally;
hyperion coffee company, ypsilanti, mi

PASTRY

Croissant 6

Ham & Cheese Roll 6

Cinnamon Roll 6

Seasonal Muffin 6

Board of Morning Pastries 15
choose any three from above,
butter, house jam

HEALTHY START

Berry Bowl 14
seasonal selection

Vanilla Yogurt Parfait 10
fresh berries, house pepita granola

Romaine Hearts 18
garlic croutons, boquerones, caesar dressing
add chicken breast or salmon +12

BRUNCH FAVORITES

Smoked Salmon Plate 22
everything bagel, avocado, greens,
pickled shallot, red onion & cream cheese

Buttermilk Pancakes 18
macerated berries, whipped butter,
michigan maple syrup

Firehouse Breakfast 20
two farm eggs, breakfast potatoes, bacon or
sausage, multi-grain toast

Seasonal Quiche 21
mushroom, gruyere, caramelized onion,
frisee salad

Fried Chicken & Waffles 26
lemon thyme syrup, kale,
pepper mash vinaigrette

Shakshuka 23
harissa, farm eggs,
butter beans, sourdough, feta

Breakfast Sandwich 18
bacon, cheddar, folded eggs, red eye aioli,
arugula, brioche bun, breakfast potatoes

Smash Burger 20
double patty, american cheese,
caramelized onion, house pickles,
comeback sauce, chips
substitute fries +3 or side salad +4

SIDES

Breakfast Potatoes 8
cottage style, herb salt

House Chips 5
bbq seasoning, bistro aioli

Fries 7
bbq seasoning, bistro aioli

House Cured &
Smoked Bacon 9

Chicken Breakfast Sausage 7

Toast 5
multi-grain, butter, house jam

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.

An automatic 20% grauity will be added to all parties of six or more

HOUSE COCKTAILS

FOUNDATION'S CREATIONS

LA VIE EN ROSE 18
norden aquavit, blackberry, strawberry vermouth, cocchi rosa

FRIDA + DIEGO 17
guava-infused blanco tequila, passionfruit, ancho reyes verde, lime, tajin

ROYAL MUTINY 16
planteray pineapple & coconut rums, grilled pineapple, orgeat, lemon

DOLOMITES 16
grappa italiana caffo, lime, pine, genepy

CHATEAU DETROIT 16
brown-butter martell vs cognac, house pear amaro, vanilla, ginger bitters

FOUNDATION'S TWISTS

LAFAYETTE SPRITZ 18
thatcher's blood orange, honey, lemon, prosecco

RUTH ELLIS MARTINI 17
valentine berry blossom vodka, blueberry, limoncello, elderflower, lemon sugar rim

JAZZY BELLE DAISY 17
Liberator Gin, yuzu, Campari, raspberry, lemon

SOUTHWEST DRIP COLLINS 17
reposado tequila, espresso, vanilla, tonic water

BLACK MAGIC MANHATTAN 19
rittenhouse rye, wild turkey 101 bourbon, averna, sweet vermouth,luxardo maraschino, orange bitters

AMBASSADOR OLD-FASHIONED 19
lot 40 rye (canada), valentine mayor pingree bourbon (michigan), cinnamon, house bitters blend

SPIRIT FREE

WEEKEND UP NORTH 14
apple cider, ginger, citrus, bubbles

PEAR ELIXIR 14
pear, cinnamon, orgeat, lemon, bubbles

CASAMARA CLUB 'COMO' 10

CASAMARA CLUB 'SERA' 10

HEINEKEN 0.0 7

DRAFT BEER

D.F.H. LAGER - *saugatuck - saugatuck, mi* 10
american lager | 4.2%

STAIRWELL - *mothfire - ann arbor, mi* 13
irish dry stout| 5.5%

AUTUMN LAGER - *florian east - hamtramck, mi* 12
SEASONAL LAGERBIER| 5.4%

PUMPKIN PORTER - *witch's hat - south lyon, mi* 11
american porter | 6.8%

OBERON ECLIPSE - *bell's - kalamazoo, mi* 11
american pale wheat | 6.2%

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

DRIPA - *kuhnhenn brewing – warren, mi* 12
imperial ipa | 9.5%

PACKAGED BEER

ROAR PILSNER - *roar brewing co. - detroit, mi* 7
lager | 6.0% | 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

4 ELF - *dark horse brewing co. - marshall, mi* 9
spiced ale | 8.75% | 12oz can

ROSE - *aval – bretagne, fr* 8
cider | 5.0% | 12oz can

BLANC - *aval – bretagne, fr* 8
cider | 5.0% | 12oz can

THE APPARATUS ROOM

WINES

SPARKLING

GLERA 5OZ/BTL 14/65
Casa Farive Valdobbiadene Prosecco Superiore, Veneto, IT

GAMAY 17/80
Domaine Franck Besson 'Rose Granit' Brut, MV Beaujolais, FR

WHITE

GRÜNER VELTLINER 5OZ/BTL 13/60
Broadbent Niederösterreich, AT

CHARDONNAY 18/85
Lioco Sonoma County, CA

SAUVIGNON BLANC 14/65
Les Athletes du Vin Loire Valley, FR

PINOT GRIGIO, CHARDONNAY 14/65
BOS 'Wishflower' Old Mission Peninsula, MI

ERBALUCE 25/120
Le Piane 'Vino Bianko' Piedmont, IT

ROSE

BARBERA, DOLCETTO 5OZ/BTL 13/60
The Piedmont Guy 'Ercole' Rose Piedmont, IT

RED

PINOT NOIR 5OZ/BTL 19/90
Dominique Gruhier Bourgogne Epineuil, FR

GROLLEAU 13/60
Les Athletes du Vin Loire Valley, FR

GRENACHE, SYRAH, CINSAULT, CARIGNAN, MOURVEDRE 14/65
Kermit Lynch Cotes du Rhone Villages, FR

CANNONAU 16/75
Cardedu 'Caladu' Sardegna, IT

CABERNET SAUVIGNON 25/120
Ashes & Diamonds 'Rouge No. 7' Napa Valley, CA