

DESSERT

DARK CHOCOLATE SUNDAE *14*
tangerine, aerated chocolate,
calamansi gummies

WARM CHOCOLATE COOKIES *8*
dark chocolate, spelt, sea salt

CHOCOLATE LAYER CAKE *27*
milk chocolate pudding,
passionfruit ice cream

CRANBERRY TART *14*
crunchy meringue, cocoa nibs,
cranberry sorbet

DRINKS

ORANGE JUICE *7*

PINEAPPLE JUICE *9*

GRAPEFRUIT JUICE *7*

COFFEE *5*

LATTE *6*

ESPRESSO *4*

RISHI TEAS *4*

BOTTLED EVIAN *10*

BOTTLED FERRARELLE *10*

SODA *4*

BELL'S TWO HEARTED ALE *11*

COORS LIGHT *9*

HEINEKEN *9*

GRIFFIN CLAW MADAM LAGER *9*

RAVENTOS SPARKLING ROSÉ *20*

CANTINA CALDARO PINOT GRIGIO *15*

RAMEY CHARDONNAY *27*

PATTON VALLEY PINOT NOIR *20*

KIONA VINEYARDS CABERNET *18*

TORRES ALTOS IBERICOS RIOJA *16*

IN-ROOM DINING

Madam

BREAKFAST *7am-11am*

Mains

BREAKFAST PASTRIES 11

citrus eclair, sunflower biscuit,
orange cinnamon roll

BRIOCHE FRENCH TOAST 16

banana caramel, orange,
candied walnut

BUTTERMILK PANCAKES 14

apple jam, spiced creme fraiche,
maple syrup

TWO EGGS ANY STYLE 16

potatoes, sourdough toast,
bacon or chicken sausage

FARM EGG OMELET 17

gruyere, fine herbs, endive salad
add truffle 20

HANGER STEAK & EGGS 27

potatoes, endive salad,
salsa verde

BREAKFAST SANDWICH 14

bacon or chicken sausage,
farm egg, aged cheddar,
bernaise aioli, house sourdough

Sides

SEASONAL FRUIT 11

MIXED BERRIES 14

YOGURT & BEE POLLEN GRANOLA 10

HERITAGE BACON 8

CHICKEN SAUSAGE PATTIES 8

HOMESTYLE POTATOES 9

SUNFLOWER BISCUIT OR TOAST 6

ALL DAY *11am-11pm*

Appetizers

SOCCA 20

whipped feta, local greens,
chickpea flatbread

SOURDOUGH 12

michigan whole grains,
housemade cultured butter

SPICY SOPPRESSATA PIZZA 20

fennel pollen, mozzarella,
roasted tomatoes, calabrian chili

TUSCAN KALE 16

parmigiano croutons, spirulina,
anchovy dressing

CHOPPED COBB 19

farm egg, bacon, avocado,
roasted beets, maytag blue,
buttermilk tarragon dressing

WINTER PANZANELLA 17

house sourdough, persimmon,
heirloom radish, butter lettuce,
pear vinaigrette

*salads with your choice of
grilled organic salmon, chicken,
or shrimp +11*

Mains

TAGLIOLINI 33

calabrian sausage, rapini,
pecorino, fisheye farms spinach,
pickled peppers

BUSIATE 31

corkscrew pasta, sugo finto,
heirloom squash, sourdough

SEA SCALLOPS 40

honeynut squash, bacon gastrique,
winter root vegetables

GREEN CIRCLE CHICKEN 36

preserved lemon, caper,
smashed potato, chili

HANGER STEAK 33

charred broccoli, piquillo confit,
fingerling

DRY AGED BURGER 21

aged white cheddar, iceberg,
pepper mash aioli, pickles,
milk bread bun

Sides

TRUFFLE FRIES 17

house ketchup

BLACK KALE 12

tahini miso, leek, mushroom

BROCCOLINI 12

egyptian dukkah, cashew tahini

THUMBELINA CARROTS 13

harissa yogurt, pepitas