

DESSERT

WATERMELON AQUA FRESCA 14
watermelon sorbet, cocoa nib, tequila,
lime, lemon basil licorice

WARM CHOCOLATE COOKIES 8
dark chocolate, spelt, sea salt

CHOCOLATE OLIVE OIL CAKE 20
ver jus poached peaches,
honey chantilly, honeycomb candy

MEYER LEMON BOMBE 14
meyer lemon, blueberry compote,
brown butter pistachio soil,
burnt honey gelato

DRINKS

ORANGE JUICE 7

PINEAPPLE JUICE 9

GRAPEFRUIT JUICE 7

COFFEE 5

LATTE 6

ESPRESSO 5

RISHI TEAS 5

BOTTLED EVIAN 10

BOTTLED FERRELLE 10

SODA 5

BELL'S TWO HEARTED ALE 11

MILLER LITE 9

HEINEKEN 9

GRIFFIN CLAW MADAM LAGER 9

BORTOLOTTI BRUT PROSECCO 18

HOFSTATTER PINOT GRIGIO 20

RAMEY CHARDONNAY 20

ROUTESTOCK CABERNET 20

ELK COVE PINOT NOIR
HALF BOTTLE 60

PRIDE CABERNET
HALF BOTTLE 60

*PLEASE CALL FRONT DESK TO INQUIRE ABOUT
MORE BEVERAGE SELECTIONS

IN-ROOM DINING

Madam

BREAKFAST *7am-11am*

Mains

BRIOCHE FRENCH TOAST 16
dulce de leche, fresh berries,
maple syrup

BUTTERMILK PANCAKES 14
roasted summer stone fruit,
maple syrup

TWO EGGS ANY STYLE 16
potatoes, sourdough toast,
bacon or chicken sausage

BREAKFAST SANDWICH 14
bacon or chicken sausage,
farm egg, aged cheddar,
bearnaise aioli, house sourdough

FARM EGG OMELET 17
gruyere, fine herbs, endive salad
add truffle 20

BAVETTE STEAK & EGGS 27
potatoes, endive salad,
salsa verde

AVOCADO TOAST 14
house sourdough radish,
heirloom tomato, petite greens
add smoked salmon +7
add any style egg +3

Sides

BREAKFAST PASTRIES 11
strawberry basil eclair,
heirloom biscuit,
orange cinnamon roll

SOURDOUGH TOAST 6

SEASONAL FRUIT 11

MIXED BERRIES 14

**YOGURT & BEE POLLEN
GRANOLA** 10

HERITAGE BACON 8

CHICKEN SAUSAGE PATTIES 8

HOMESTYLE POTATOES 9

ALL DAY *11am-11pm*

Appetizers

SOURDOUGH 12
michigan whole grains, housemade
cultured butter

WHITE BEAN 'NDUJA 20
calabrian chili, heritage white bean,
charred onion vinaigrette,
spicy greens, sourdough

SPICY SOPPRESSATA PIZZA 20
pork salami, 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

PANZANELLA 17
house sourdough, feta, gem lettuces,
watermelon rind, heirloom tomato,
coriander 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

BUCATINI 40
big eye tuna, pole beans, spinach,
tomato, lingotto

SEA SCALLOPS 36
grilled peaches, corn succotash,
braised bacon, citrus miso butter

DRY AGED BURGER 22
aged white cheddar, iceberg, pickles,
pepper mash aioli, milk bread bun

GREEN CIRCLE CHICKEN 36
new potatoes, green olive,
chermoula, carrot

BAVETTE STEAK 35
sweet potato, mole, roasted carrot,
husk cherry salsa

Sides

SEASONAL GREENS 14
parmesan fonduta,
smoked new potato, frico

ASPARAGUS 15
mushroom marmalade,
oil cured olives, egg yolk

BABY VEGETABLES 16
patty pan, pickled carrot,
marcona almond, romesco

TRUFFLE FRIES 17
house ketchup