

DESSERT

MANGO SORBET SUNDAE *14*

mango sorbet, boba pearls,
coconut, chili powder

CITRUS OLIVE OIL CAKE *16*

burnt honey gelato, orange zest,
ganache, chocolate anglaise,
crystallized chocolate

LOCAL APPLE PIE *20*

heaven's door bourbon, cheddar crust,
miso caramel, vanilla ice cream

CHOCOLATE CHIP COOKIES *10*

dark chocolate, spelt, sea salt

HOUSE MADE GELATO *11*

3 scoops of chef's seasonal offerings

DRINKS

FRESH ORANGE JUICE *12*

FRESH GRAPEFRUIT JUICE *12*

COFFEE *5*

LATTE *6*

ESPRESSO *5*

HOT TEA *5*

1 L BOTTLED EVIAN *10*

1 L BOTTLED FERRELLE *10*

SODA *4*

IN-ROOM DINING

Maddam

BREAKFAST *7am-11am*

Mains

ACAI SMOOTHIE BOWL 17

coconut granola,
fresh berries, goji

FRENCH TOAST

BREAD PUDDING 21

brioche, caramel,
roasted apple, candied pecans

PUMPKIN PANCAKES 19

warming spice whipped cream,
pepita brittle, local maple syrup

TWO EGGS ANY STYLE 20

potatoes, house bacon or
chicken sausage
choice of toast:
whole grain sourdough
house english muffin
croissant +2

FARM EGG OMELET 20

gruyere, fine herbs, endive
add truffle +24

BREAKFAST SANDWICH 17

bacon or chicken sausage,
farm egg, aged cheddar,
bearnaise aioli, sourdough

STEAK & EGGS 37

potatoes, endive,
maitre de butter

AVOCADO TOAST 20

house sourdough, radish,
petite greens, cucumber,
everything seasoning
add smoked salmon +12
add any style egg +7

Sides

WHOLE GRAIN SOURDOUGH TOAST 8

HOUSE ENGLISH MUFFIN 8

CROISSANT 10

YOGURT & BEE POLLEN GRANOLA 12

HERITAGE BACON 10

CHICKEN SAUSAGE PATTIES 10

HOMESTYLE POTATOES 10

SEASONAL FRUIT 12

MIXED BERRIES 13

ALL DAY *11am-11pm*

Appetizers

SOURDOUGH 14

michigan whole grains,
housemade cultured butter

PESTO POTATO PIZZA 20

kale pesto, yukon potato,
fontina, parmesan

MARGHERITA PIZZA 18

buffalo mozzarella,
tomato pasata, fresh basil

Mains

CRISPY CHICKEN SANDWICH 22

korean fried, spicy honey glaze,
iceberg, pickles, kimchi aioli

CLUB SANDWICH 20

smoked turkey, house bacon,
heirloom tomato, marble rye

MADAM BURGER 28

pimento cheese,
shredded lettuce, house pickles,
pepper mash aioli

Sides

HEIRLOOM CARROTS 18

miso roasted, romesco,
feta, mint

CAESAR 19

gem lettuce, sourdough crumb,
parmesan frico, anchovy vinaigrette

CHOPPED COBB 21

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

LOCAL GREENS 16

fish eye farms spicy greens, radish,
cucumber, shaved carrot,
sherry vinaigrette

salads with your choice of

seared salmon +17

grilled chicken +14

grilled shrimp +22

SAFFRON CAVATELLI 26

leeks, tomato pasata,
local mushroom, parmesan

STEAK FRITES 38

sirloin, papas bravas,
maitre de butter, bistro aioli

SALMON RISOTTO 42

ancient grains, parmesan,
caramelized root vegetable,
pimenton creme fraiche, arugula

CREOLE CHICKEN 44

airline chicken breast &
andouille sausage, kale fricassee,
piperade

BRUSSELS SPROUTS 14

mushroom marmalade,
aged balsamic

TRUFFLE FRIES 24

perigord black truffle