

DESSERT

PETIT GATEAU 18

dark chocolate mousse & glaze,
hazelnut caramel nougat,
chocolate nut crunch

BAKED ALASKA 20

burnt honey gelato, apricot,
black sesame cake,
earl gray meringue

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

MEUSLI 17

overnight oats,
vanilla lemon poached pear,
strawberry, candied pistachio

FRENCH TOAST 21

cinnamon swirl,
banana foster caramel sauce

BUTTERMILK PANCAKES 20

seasonal topping, 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 seasonal truffle MP

BREAKFAST SANDWICH 20

bacon or chicken sausage,
farm egg, creamy jack cheese,
green onion aioli,
shishito relish, arugula

STEAK & EGGS 37

potatoes, endive,
maitre de butter

AVOCADO TOAST 20

house sourdough, pea shoots,
pickled golden & red beets
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

MUHAMARRA 18

walnut, red pepper,
pomegranate, fresh pita

MARGHERITA PIZZA 18

buffalo mozzarella, tomato
pasata, fresh basil

Mains

HOT CHICKEN SANDWICH 22

bread & butter pickles, creamy
slaw, spicy BBQ rub

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

SPRING PEA CARBONARA 26

garganelli, local mushrooms,
cream, egg, chicharones, leeks

STEAK FRITES 38

sirloin, herb fries,
maitre de butter, bistro aioli

CEDAR PLANK SALMON 38

asparagus miso butter,
shaved carrot & asparagus salad

VADOUVAN CHICKEN 40

chicken breast, curry veloute,
lemongrass cous cous, puri,
dukkah

BRUSSELS SPROUTS 14

mushroom marmalade,
aged balsamic

HERB FRIES 14

bistro aioli

add seasonal truffle MP