DESSERT

PETIT GATEAU 20
safflower mousse, mango curd, preserved mango, pistachio sponge cake, ginger shortbread, rose chantilly

FIVE SHADES OF CHOCOLATE 24
aerated milk chocolate, dark chocolate souffle, dulcey bark, crystallized dark chocolate

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 PANNA 10

1 L BOTTLED SAN PELLEGRINO 10

SODA 4
BREACKFAST 7am-11am

**Mains**

OVERNIGHT OATS 17
seasonal toppings

CHICKEN HASH 20
breakfast potato, farm egg, chicken confit

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

MADAM BAC 20
house made bacon, soft scrambled egg, pimento
cheese, english muffin

STEAK & EGGS 37
potatoes, endive,
maître de butter

AVOCADO TOAST 20
house made sourdough, elote style
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

SOURDOUGH 16
Michigan whole grains, seasonal butter

FORBIDDEN RICE 24
spicy pork sausage,
wild shrimp, leeks,
farm egg yolk, chile

BURRATA 24
white bean, roasted squash, charred corn

STEAK & EGGS 37
potatoes, endive,
maître de butter

AVOCADO TOAST 20
house made sourdough, elote style
add smoked salmon +12
add any style egg +7

**Apertizers**

CAESAR 19
gem lettuce, sourdough crumb,
parmesan frico, anchovy
vinaigrette

FALL PANZANELLA 18
cucumber, pickled tomato,
lavash

MADAM WEDGE 18
bacon, blue cheese dressing,
gem lettuce, overnight tomatoes

salads with your choice of
seared salmon +17
grilled chicken +14
grilled shrimp +22

CAMPANELLE 30
calabrian sausage, butternut
squash, white wine cream sauce

PACCHERE 28
calabrian chili sofrito, winter
greens

STEAK FRITES 38
sirloin, herb fries, maître de
butter, bistro aioli

SEA SCALLOPS 44
royal trumpet mushroom,
buttered leek, fennel puree

BRUSSEL SPROUTS 16
mushroom marmalade,
brussel kimchi

HERB FRIES 16
bistro aioli

WE SOURCE LOCAL INGREDIENTS FROM OUR FARMER FRIENDS,
ORGANIC WHENEVER POSSIBLE, AND USE HUMANELY RAISED PROTEINS.
WE ARE HAPPY TO ACCOMMODATE MOST DIETARY RESTRICTIONS AND ALLERGIES. PLEASE LET YOUR SERVER KNOW.

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.