



BRUNCH

Starters

Give Thanks Bakery Pastries

fruit danish, chocolate, almond or butter croissant 8

French Onion Soup

gruyere crouton 9

Yogurt & Granola

vanilla & honey yogurt, berries, granola 12

Caesar Salad

gem lettuce, pistachio crumble, classic dressing 14
*add chicken 14/salmon 16/shrimp 16

Daxton House Salad

quinoa, greens, carrot, fennel, raisin, pickled red onion, preserved lemon-balsamic vinaigrette 14
*add chicken 14/salmon 16/shrimp 16

Watermelon & Heirloom Tomato Salad

feta, crispy shallot, basil, chive, white balsamic-calabrian chilli vinaigrette 14

Fresh Juice & Smoothie

add protein powder or creatine 1.5

Golden Glow

cantaloupe, carrot, apple, ginger, turmeric 10

Green Giant

pineapple, cucumber, kale, mint, ginger 10

Berry Wonderful

strawberries, blueberries, greek yogurt 10

PB Cup

cacao, banana, peanut butter, dates, greek yogurt 10

Tropical Dream

mango, pineapple, coconut water, dragon fruit 10

Main Course

2 Eggs Breakfast

bacon or chicken sausage, potatoes, sourdough 18

Omelette

three eggs, breakfast potato, your choice of three ingredients; wild mushrooms, peppers, jalapeno, tomato, onion, spinach, chicken sausage, bacon, ham, cheddar, gruyere, feta 16 *add ingredients +2 each

Egg White Frittata

tomato, feta, spinach, pesto, arugula & frisee salad 16

Breakfast Sandwich

house made english muffin, egg, cheddar, caramelized onion, chive aioli, farmers greens 10
*add bacon or chicken sausage +4

Vegetable Benedict

house made english muffin, vegetable fritter, tomato, poached eggs, dill hollandaise, farmers greens 12
*add crab cake, smoke salmon or lobster +10
*add bacon or chicken sausage +4

Breakfast Burrito

red onion, peppers, potato, egg, chicken sausage, bacon, gruyere, cheddar, salsa, green salad 12

Brioche French Toast

caramelized georgia peaches, peach mascarpone, biscoff crumble 14

Blueberry Lemon Pancake

lemon curd, michigan blueberry compote 14

Buttermilk Pancake

michigan maple syrup, whipped butter 12

Avocado Toast

radish, red onion, pistachio crumble, cherry tomato, chili crunch, petite greens choice of egg 18

Big Dax

½ lbs. wagyu, horseradish bar cheese, sharp cheddar, lettuce, tomato, red onion, daxy sauce, brioche bun, herb fries 22

Chicken Salad Croissant

chicken salad, frisee, give thanks bakery croissant, herb fries 19

Spicy Chicken

hot honey, pickles, creamy slaw, herb fries, brioche bun 21

Turkey

house cured peppered turkey, thick cut bacon, lettuce, tomato, herb spread, flatbread, herb fries 16

Lobster Roll

split top bun, kewpie mayonaise, old bay chips 28

Beef Bowl

beef short rib, bulgogi sauce, sushi rice, spinach, carrots, mushrooms, kimchi, fried egg 22

Crab Cake

maryland jumbo crab, lemon aioli, tomato relish 24

Po Boy Fish Taco

lake michigan whitefish, cabbage, tomato, zatteran remoulade, old bay chips 18

Steak & Eggs Frites

sirloin steak, herb fries, salsa verde, choice of egg 30

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 illnesses.

Sides

- Avocado 6
- Seeded Sourdough 6
- Chicken Sausage 7
- Smoked Salmon 10
- Fruit & Berries 12
- Truffle Fries 12
- House English Muffin 6
- Breakfast Potato 5
- Bacon 7

SPARKLING WINE

House Prosecco

italy 16/62

Veuve Clicquot

champagne, France 27/105

WHITE WINE

The Better Half Sauvignon Blanc

marlborough, new zealand 20/78

Daxton Chardonnay

monterey county, california 20/78

Rombauer Chardonnay

napa valley, california 30/110

Domaine Girault Sancerre

loire, france 23/90

Sassi Pinot Grigio

veneto, italy 20/78

RED WINE

Daxton Pinot Noir

napa valley, california 20/78

Fleur Pinot Noir

carneros, california 25/98

Caymus Cabernet Sauvignon

napa valley, california 40/125

Chappellet Mountain Cuvee Blend

sonoma county, california 24/94

Revelry Cabernet Sauvignon

columbia valley, washington 20/78

ROSÉ

Domaine de Fontsaïnte Gris de Gris

languedoc-roussillon, france 16/62

Simmonet-Febre Cremant

burgundy, france 20/78

Lago

portugal 12/46

DRAUGHT BEER

Modelo Especial

pilsner style lager 4.4%, 8

Seasonal Ale - Griffin Claw

Seasonal Ale 5%, 8

Norm's IPA - Griffin Claw

IPA 7.2%, 8

Madam - Griffin Claw

lager 5%, 8

Alaskan Amber

amber ale 5%, 8

Guinness

stout 4.2%, 8

Yuengling

lager 4.5%, 8 (can)

MOCKTAILS

Espress Ya’self

seedlip spice 94, espresso, simple 12

Lycheetini

seedlip grove 42, lychee, lime 12

Geode Spritz

seedlip garden 108, elderflower tonic 12

Peach Perfect

seedlip grove 42, peach soda 12

COCKTAILS

Madam

espolon blanco tequila, aperol, agave, pineapple, lime, firewater bitters 20

Birmingham Bubble

beefeater gin, st. germaine, butterfly pea 20

Subourbon

heaven's door bourbon, allspice, hibiscus syrup, orange bitters 23

Orange ‘Spressy-tini

thatcher's vodka, cráz orángcello, espresso, creme de cacao, borghetti, orange bitters 22

Cucumber Blossom

valentine white blossom vodka, lemoncello, lime juice 23

Golden Pony

bulleit bourbon, spiced pear liquor, amaretto, blood orange puree, lemon, bitters 22

Pretty In Pink

valentine berry blossom vodka, pineapple juice, cranberry 24

Grapefruit Fizz

valentine white blossom vodka, lemoncello, lime juice, simple syrup 23

Smoked Old Fashion

elijah craig, ornage bitters, simple syrup 24