

Meekends at ,

Nosh

BREAKFAST SALAD - \$8

A heavy breakfast dish's best friend is a lightly dressed pile of greens, pickled red onions, and shaved fennel.

THE KITCHEN ISLAND - \$12

A feast of meats, cheeses, and other snacks to nosh on pre-breakfast or as breakfast! *Priced per person, 2 person min*

Mains

BARNYARD - \$16

Smoked turkey, fried egg, bacon, honey goat cheese spread, arugula on a lightly toasted everything bagel. Served with twice fried breakfast potatoes

SUNDAY - \$16

Everything bagel, fried egg, capicola, dill mustard, arugula, onion, mayo. Served with twice fried breakfast potatoes.

SIX PACK - \$10

Sixer of Deviled Eggs topped with crispy bacon and fresh dill.

MOAST - \$16

Roasted marrow, in bone, served with crunchy baguette slices and parsley salad (parsley, capers, fennel, shallots, olive oil, S&P, lemon juice)

Specials

Check the board or ask your server for what other breakfast and brunch items we are serving up today.

WARNER - \$14

Two egg scramble with seasonal ingredients, twice fried breakfast potatoes, and toasted farm bread.

Add local bacon or breakfast sausage for \$3

THE CLASSIC - \$12

Two eggs, twice fried breakfast potatoes, two slices bacon, and toasted farm bread.

HUEVOS RANCHEROS - \$14

Two corn tortillas fried golden, topped with smashed pintos, two fried eggs, avocado, cilantro, cheese, and salsa.

BREAKFAST TACOS - \$14

House smoked pulled pork, scrambled eggs, pickled red onions, avocado, salsa, and cilantro on corn tortillas.

Sweets

GRANDMA'S FRENCH TOAST - \$13

A stack of fried French toast topped with butter, Michigan maple syrup, and seasonal fruit.

CAST IRON CINNAMON ROLL - \$13

6.5-inch personal cast iron cinnamon roll slathered in icing. Top with candied pecans and crispy bacon for \$4

RICOTTA PANCAKES - \$16

Six silver dollar ricotta pancakes topped with lemon-blueberry-ginger compote. Served with your choice of local bacon or breakfast sausage.

Kids

BUTTERMILK PANCAKE - \$8

One large buttermilk pancake topped with butter and Michigan maple syrup. Served with one piece of bacon.

CHEESY EGGS - \$9

One egg scrambled with shredded cheddar served with twice fried breakfast potatoes, one slice of bacon, and a slice of toasted farm bread.

PARFAIT PARTY - \$7

Whole milk yogurt, fruit, and cereal layered and topped with whipped cream.

KIDS DRINKS - \$4 OJ, Apple Juice, Milk, Chocolate Milk

Cocktails

LIMONCELLO DRIP - \$13

House made limoncello and Tower Vodka team up to make a delicious twist on a classic lemon drop.

MICHIGAN MORNING MARTINI - \$14

Highline Spirits Vodka, Ann Arbor Distilling Co. Spaulding Coffee Liqueur, and Higher Grounds Espresso team up to create the perfect all Michigan sourced Espresso Martini.

I DRINK MY BREAKFAST - \$12

Our award winning Bloody Mary garnished with a house Deviled Egg.

*Vegetarian option available with house pickled veggies

BUENOS DIAS SOLANA - \$13

Good morning sunshine! Smoky Mezcal, sweet Meyer Lemon Juice, pineapple juice and the spice of freshly grated ginger balance each other out perfectly. Finished with a salty, sweet, and citrus rim. It's sunshine in a glass.

MAMA'S SECRET SANGRIA - \$13

Pears. Apples. Oranges. White Wine. Gin. Brandy. Mint. Dangerously delicious.

HYDE STREET - \$11

A classically prepared Irish Coffee featuring Tullamore D.E.W and Higher Grounds Funky Mamacita Blend topped with softly whipped cream.



Notice: Consuming raw or undercooked poultry, meats, seafood, shellfish, or eggs may increase your risk of food borne illness.