



## Brunch

May 11th, 2024

### Pastry Board | 6/16

Cinnamon Roll, Mushroom Horseradish Scone, Spiced Honey Pecan Muffin (gf)

### Salmon & Salmon | 18

Cured Salmon, Smoked Salmon Rilette, Vegetable Cream Cheese, Pickled Beet, Pickled Carrot, Capers House Mustard, Everything Bagel

### Eggs Benedict | 14

English Muffin, Slow Egg, Carnitas, Hollandaise, Chive

### Chicken & Biscuit | 16

Crispy or Nashville Hot Chicken, Honey Butter, Pickled Cucumber, Chili Honey, Micro Greens

### French Toast (v) | 14

Preserves, Cashew Creme Anglaise, Coconut Yogurt, Toasted Nuts, Infused Maple Syrup

### Bibimbap (v) | 16

Pork Belly, Kimchi, Soy Marinated Mushroom, Radish, Sesame Soy Roasted Vegetable, Chive, Sunny Side Egg

### Chilaquiles (v/gf) | 14

Ancho Honey Chicken, Tortilla Chip, Mole, Jalapeno, Onion, Sunny Side Egg, Salsa Verde, Ancho Citrus Crema, Cilantro

### JDBC Grand Slam (gf) | 16

Two Eggs, Crispy Potato, English Muffin, Honey Butter, Chive, Choice of Breakfast Sausage, Veal Sausage, Bacon or Falafel

### Biscuits & Gravy | 16

Biscuit, Breakfast Gravy, Two Fried Eggs, Chive

### Brunch Burger (v) | 21

English Muffin, Wood Farms Beef Patty, Bacon, Cheddar, Crispy Onion, Soft Scrambled Egg, Horseradish Aioli, Frites w/ Sambal Aioli

### Veal Eggs in Purgatory (gf) | 19

Braised Veal, Spicy Tomato, Crispy Potatoes, Slow Eggs, Herb Coulis

### Millet Crepe (v/gf) | 15

Grilled Veggies, White Bean Spread, Herb Coulis, Millet Crepe, Arugula, Shallot, Dill Gremolata

### Additional Sides & Pastries | 6

Side of Eggs (3 eggs)

Fried Potatoes (v/gf)

House-made Sausage (gf)

Side of Breakfast Gravy

Biscuit & Jam

Side of Veal Sausage

Ham & Cheese Croissant

Bagel and Vegetable Cream Cheese



Thanks to our local farms and producers: Strauss Farms, Gunthorp Farms, Wood Farms, Broxonberry Farms, Something Better with Beth, Cook's Orchard, & Berry Hill

Items denoted with (v) signify a vegan option is available, (gf) signifies a gluten free option is available. As always, please inform your server of any allergies or dietary restrictions

Consuming raw or undercooked products may increase your risk of food-borne illness.

Parties of 10 guests or more will be subject to 20% gratuity



**Beer, Wine, & Other Libations**

May 11th, 2024

ask about our carryout options

**House Beer on Draft**  
Full Pour | 6 Flight Pour | 4

**Andy Pants** Cream Ale  
16oz 5.0% ABV 20 IBU

**Main Street Premium**  
Czech Premium Pale Lager  
16oz 4.6% ABV 30 IBU

**Hefeweizen**  
16oz 5.6% ABV 13 IBU

**Slow News Day** German Style Gose  
16oz 3.8% ABV 8 IBU

**Just A Lil Guy** Session IPA  
16oz 3.8% ABV 45 IBU

**Golden Oats** Oatmeal IPA  
12oz 7.2% ABV 70 IBU

**Chill Dad** Cold IPA  
12oz 6.4% ABV 70 IBU

**Quick Elixir** Double IPA  
12oz 8.7% ABV 70 IBU

**Batch** English Strong Bitter  
16oz 5.2% ABV 40 IBU

**Mr. Jacklette** Dunkel Lager  
16oz 4.8% ABV 20 IBU

**Tmave Pivo** Czech Dark Lager  
16oz 4.9% ABV 30 IBU

**St. Jerome** | English Porter  
16 oz 5.0% ABV 35 IBU

**Viceroy** | Maibock  
12oz 6.8% ABV 35 IBU

**16oz House Cans**

**Glitches Get Stitches** IPA | 8  
5.4% ABV 70 IBU

**Spectacular Draculas** Hazy IPA | 8  
6.6% ABV 20 IBU

**Coffee House Blues** | 13  
Imperial Milk Stout with Coffee and Coconut  
10.2% ABV 30 IBU

**Guest Beer & Other Libations**

**Mimosa** Orange Juice, Cava | 9

**Kombucha Spritzer** House Kombucha, Cava | 10

**Blake's Original** Sweet Hard Cider made with Michigan Apples | Blake's Hard Cider Co. | 6  
12oz Can 5.5% ABV

**Triple Jam** Cider with Strawberries, Blackberries, and Raspberries | Blake's Hard Cider Co. | 6  
12oz Can 6.5% ABV

**Lil' Sour Me America** Sour Ale made with Cherry & Raspberry Purees & Lime | DuClaw Brewing Co. | 8  
12oz Can 5.5% ABV

**Mango Sorbet** Mead with Mango and a Hint of Black Peppercom | B.Nektar Meads & Ciders | 8  
12oz Can 6% ABV

**Seedless Strawberry** Non-Alcoholic Fruit Tart made with Strawberries | Urban Artifact | 8  
12oz Can <0.5% ABV

**Wine**

Full Wine Menu Available by Request

**Featured White**  
**Grayson** Chardonnay California | 12/36  
Brilliantly ripe with brisk acidity and good minerality with aromas of pineapple and apricot, while the palate offers green apple and vanilla

**House Red**  
**Auspicion** Cabernet Sauvignon California | 12/36  
Bold and lush red and black berry fruit with a touch of chocolate and toffee. Herbal and dusty with a silky finish.

**Sparkling Wine**  
**Mistinguett** Cava Spain | 9/27  
Notes of apple and melon are carried by tight bubbles and a lasting finish

**Non-Alcoholic Wine**  
**Opia** Sparkling Chardonnay France | 9/27  
Delicious flavors of fresh peach and white pear, brightly acidic

**Non-Alcoholic Beverages**

**Sparkling Lemonade** | 3

**Sparkling Orange Lemonade** | 4

**House Kombucha** Red Raspberry | 6

**Iced Tea** Sencha Green | 3

**Hot Tea** | 3

Apple Spiced Black Tea

Herbal Mint

Elderberry Citrus Green Tea

**Conjure Coffee**

Hot Mug | 3

Cold Brew | 5

**Coca-Cola, Diet Coca-Cola, Sprite** | 3