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Phone: (734)369-2810

Room Service: 7149

breakfast

FARM BREAKFAST*

2 farm fresh eggs any style, choice of breakfast meat, fingerling potatoes, toast, & house-made jam
14

MARKET OMELET*_{VG}

3 egg omelet, filled with shaved onions, fresh spinach, tomato & goat cheese served with sautéed fingerling potatoes, fresh tomato salad, toast & house-made jam
14

CHALLAH FRENCH TOAST_{VG}

Thick-cut slices of battered challah bread, dusted with powdered sugar served with pure maple syrup
11

ADD-INS

Chopped bacon, chocolate chips, fresh blueberries & strawberries
2 each

EGGS BENEDICT (6AM to NOON)

Served on a grilled English muffin, topped with farm fresh poached eggs, Canadian bacon & topped with hollandaise sauce, served with sautéed fingerling potatoes & fresh tomato salad
14

VG Sautéed spinach & fresh tomato

introduction

DUCK FAT FRIES

Thick-cut potato wedges, tossed in duck fat, sprinkled with black truffle salt, parsley & served with garlic aioli
12

SOURDOUGH BITES_{VG}

Fried sourdough, tossed with garlic confit, oregano & parmesan cheese. Served with a Michigan craft beer cheese sauce
12

CHICKEN WINGS

Mild, hot or bbq. Celery sticks & blue cheese dressing or ranch
12

sandwiches

GRILLED SOURDOUGH_{VG}

Aged white cheddar, caramelized shallots, herbed butter & a spicy tomato dipping sauce
12

RED PEPPER BIRD

Grilled chicken breast, applewood bacon, melted brie, caramelized shallots, red pepper jelly, baby spinach on ciabatta
14

REUBEN

Corned beef, sauerkraut, swiss cheese, house-made thousand island served on caraway rye
14

BUILD YOUR OWN BURGER

Lettuce, tomato, grilled onion, pickles, jalapeno, sautéed mushrooms, blue cheese, smoked cheddar, smoked gouda, Swiss or American
14

Add Applewood bacon or sliced avocado 3.00

sides & such

GRANOLA, YOGURT, & FRESH FRUIT_{VG}

Honey-drizzled fresh fruit, flavored greek yogurt & granola
12

FRESH FRUIT

Selection of seasonal fruit
Bowl 6 Plate 10

Sautéed fingerling potatoes, Bacon, Sausage, Ham
4

greens

MICHIGAN SALAD_{VG GF}

Mixed greens, granny smith, red delicious, dried cherries, smoked gouda, candied walnuts & apple balsamic vinaigrette
11

CLASSIC CAESAR_{VG}

Torn leaves of Romaine lettuce, shaved parmesan cheese & focaccia croutons, tossed in our house-made Caesar dressing
11

QUINOA & TOMATO SALAD_{VG GF}

Red quinoa & ancient grain medley, golden beets, maple roasted sweet potato, toasted pumpkin seeds, blue cheese, candied walnuts & aged sherry vinaigrette
11

HOUSE SALAD & CUP OF SOUP

Mixed salad greens, shaved parmesan, cherry tomatoes, cucumbers, house-made croutons, choice of dressing, serve with our market cup of soup
9

ADD TO ANY SALAD

Chicken 4 Steak 5 Salmon or Shrimp 6

entrees

SMOKED SWEET POTATO_{VG GF}

Charred brussels, red onion, seared cauliflower, fried egg, goat cheese, balsamic vinegar & micro greens
18

GRAHAMS CHICKEN

Otto Farm chicken breast, sour cream & panko, white wine cream sauce, red quinoa & ancient grain medley
19

NEW YORK STRIP *_{GF}

Center cut NY strip served with fingerling potatoes sautéed in duck fat & asparagus
29

MEATLOAF

Ground beef, pork, pancetta, parmesan cheese, fresh herbs, demi-glace, served with Yukon potato croquette & asparagus
19

GRILLED ATLANTIC SALMON *_{GF}

Wild caught Atlantic Salmon char-grilled & finished with a Michigan whiskey maple glaze, red quinoa & ancient grain medley & asparagus

GF - Gluten Free **VG** - Vegetarian

NOTICE: *Can be cooked to order or served under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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drinks

bubbles

Canella Prosecco 9
Gruet Brut 15
Pommery 25

light bodied whites

Tiziano Pinot Grigio 7/25
14 Hands Sauvignon Blanc 7/25
Parducci Sauvignon Blanc 8/28
Kono Sauvignon Blanc 9/32
St. Julian Late Harvest Riesling 8/28
Foris Moscato 9/32
Saracco Moscato 10/36

full bodied whites

Kendall Jackson Chardonnay 8/28
Dablon Un-oaked Chardonnay 9/32
Pozzan Chardonnay 9/32
Rombauer Chardonnay (Half Bottle) 30
Rombauer Chardonnay 16/58

light bodied reds

Louis Jadot Rose 8/32
Parducci Pinot Noir 7/25
Alias Pinot Noir 8/28
Foris Pinot Noir 9/32
Pozzan Pinot Noir 10/36

medium bodied reds

Red Diamond Malbec 8/28
Parducci Merlot 8/28
Pozzan Merlot 9/32
Maibe Malbec 9/32

full bodied reds

Jump Stump Shiraz 8/28
Parducci Cabernet Sauvignon 8/28
Pozzan Cabernet Sauvignon 8/28
14 Hands Cabernet Sauvignon 8/28
Dablon Cabernet Sauvignon 10/36
Penfolds Cabernet 13/48
BV Cabernet Sauvignon 15/55
Rombauer Red Zinfandel (Half bottle) 35
Penfolds Cabernet 35

beers

LIGHT BEERS

Bud Light, Miller Light, Labatt Blue, Coors Light, Michelob Ultra, Short's Local Light, Amstel Light, Corona Light

OTHER FAVORITES

Sierra Nevada, Angry Orchard, Bell's Two Hearted Ale, Founders Centennial IPA, Founders All Day IPA, Founders Breakfast Stout, Budweiser, Sam Adams, Corona Extra, Heineken, Shorts Soft Parade

**Ask for more on our rotating list of local beers
on draft!**

cocktails

mi thyme

Two James 28 island Vodka, lemon-thyme syrup,
sparkling wine, fresh lemon, thyme & lemonade
8

sunrise sangria

New Age Argentinian dulce wine, blood orange puree,
fireball bourbon & orange slices
8

tincho

New Age Argentinian white wine blend, lime juice and
ice
8

sweet heat margherita

Sauza gold, triple sec, house made sour mix, jalapenos
and cucumbers
8

island mojito

Bacardi superior rum, mint, fresh lime juice, simple
syrup & topped with soda
8

scotch & bourbons

Bulleit Rye 8
Bulleit 9
Rouge Dead Guy 10
Knob Creek Rye 10
Makers Mark 10
Glenfiddich (12 year) 11
Glenlivet (12 year) 11
Glenmorangie (10 year) 11
Laphroaig (10 year) 12
Basil Hyden 13
Macallan (12 year) 16
Talisker (10 year) 19

dessert

Lemon Mist Torte

yellow genoise, lemon cream cheese
buttercream, lemon-custard buttercream,
apricot preserve glaze & crushed almonds.
9

Triple Chocolate Torte

white chocolate mousse, fudgy flourless
chocolate cake, marble chocolate shavings &
chocolate jimmies.
9

Mango Teardrop

yellow sponge, white chocolate mango mousse
& mango gelee.
9

Italian Almond Cake

rum soaked almond cake, amaretto mascarpone
cream, caramelized almonds & powdered sugar.
9

Bavarian Apple Cheesecake

sweet pastry crust, rich cheesecake filling,
Granny Smith apples, walnuts,
cinnamon & sugar
9

LEMON SORBET

5

ICE CREAM

Guernsey Vanilla or Chocolate
5