

BRUNCH SELECTIONS

SUNDAY, JUNE 15TH, 2025

SUNSHINE SCRAMBLE WITH CHORIZO & OAXACA

three eggs scrambled with spicy chorizo,
roasted corn, black beans, & melted Oaxaca cheese;
topped with fresh avocado crema & cilantro;
served with warm flour tortillas

16

SUMMER HARVEST BENEDICT

crispy polenta cakes topped with grilled asparagus,
blistered cherry tomatoes, poached eggs,
lemon-basil hollandaise, & fresh microgreens

16

LEMON RICOTTA PANCAKES WITH CANDIED BLUEBERRIES

choose a short (2) or full (3) stack of light ricotta
pancakes with lemon zest; topped with candied
blueberry compote & whipped cream

14 | 16

BERRY BLISS YOGURT PARFAIT

Greek yogurt layered with house-made granola
& a medley of fresh strawberries, blueberries,
& raspberries; topped with a drizzle of local honey
& toasted coconut flakes

14

PEACH & BOURBON FRENCH TOAST BAKE

cinnamon bread soaked in a rich vanilla custard,
baked with sweet summer peaches with a hint of
bourbon, topped with pecan streusel,
served with maple syrup

15

LOCAL PRODUCE PROVIDED BY
INGRABERG FARM (ROCKFORD, MI) &
EAGLEWOOD FARM (ENSLEY CENTER, MI)