

rugby grille

easter brunch

AMUSE

spring baby vegetables | beluga lentil salad | black pepper oil | feta

FIRST COURSE

açaï greek yogurt | orange blossom honeycomb | fresh berries | dried fruits | granola

tasting of deviled eggs | horseradish pimento | stone ground mustard | herbs | smoked paprika

seared scallops | bacon wrapped dates | goat cheese & celeriac velvet | preserved lemon

baked oysters | andouille | creamed spinach | sambuca | crispy potato

SECOND COURSE

fresh fruit | chardonnay sabayon | berries | micro mint | yuzu syrup

lemon cured salmon rilette | tarragon | tomato salad | olive dusted crostini

heirloom carrot salad | burrata | basil | tart apple | pickled white anchovy

baby greens salad | ricotta & honey | pistachio | watermelon radish | shaved dumbarton

ENTREE COURSE

(breakfast items served with choice of potato or fruit and bacon or sausage)

avocado toast benedict | jumbo lump crab | roasted peppers | poached eggs | herb hollandaise

baked french toast | candied almonds | whipped butter | michigan maple syrup | fresh berries

seared arctic char | frisée & arugula salad | cornichons | new potatoes | mustard caviar | broken olive dressing

seared duck breast | candied rhubarb glaze | farro herb salad | pomegranate | goat cheese

lamb osso bucco cassoulet | natural lamb jus | mire poix | herbs | citrus crumb

DESSERT

carrot cake | cream cheese filling | vanilla poached pears | almond praline crunch

chocolate gianduja tart | chocolate shortbread | flourless cake | chocolate crumble | gianduja mousse | chocolate glaze

Ask about menu items that are cooked to order or served raw.

Notice: consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.