



BREAKFAST SELECTIONS

- Eggs Benedict 23**

two cage-free poached eggs, toasted english muffin, canadian bacon, hollandaise sauce, potatoes
- Avocado Toast 16**

toasted baguette crostini, herbed-chèvre cream cheese, avocado, arugula, pickled carrot, radish, toasted sunflower seeds, lemon vinaigrette
- Shakshuka 19**

tomato sauce, two cage-free poached eggs, basil oil, flatbread, fresh basil, chèvre
- Breakfast Bowl 18**

confit fingerling potato, bacon, red onion, red pepper, spinach, sun-dried tomato aioli, feta, sunny side up egg
- French Toast Bread Pudding 19**

pistachio crusted bread pudding, fresh berries, powdered sugar, chantilly cream, Michigan maple syrup
- Two Eggs* - Any Style 17**

potatoes, choice of protein and toast

- Chicken and Waffles 16**

fried chicken, savory hot honey glaze, powdered butter, pickled pepper, scallions
- Steak and Eggs 36**

6oz prime flat iron, two sunny side up eggs, potatoes, hollandaise
- Full Breakfast Brunch Buffet 32**

self-serve buffet featuring made-to-order omelets, waffles, rotating protein selections, pastries
- Greek Yogurt Parfait 9**

JW bakeshop granola, greek yogurt, fresh berries
- Toast 5**
- English Muffin or Bagel 6**
- Assortment of Three Pastries 7**
- Assortment of Freshly Sliced Fruit 7**

LUNCH SELECTIONS

- Salade César 12**

hearts of romaine, brown butter breadcrumbs, parmesan, cèsar dressing
- Salade De Margaux 14**

vertical paradise mixed greens, pea tendrils, carrot, cucumber, radish, tomato, feta, house crouton, lemon vinaigrette
- Add-on Proteins*

 - + pan-roasted steelhead trout 9
 - + grilled marinated chicken breast 7
 - + grilled shrimp 10
 - + seared beef medallion 19

- Crispy Chicken Sandwich 20**

dredged buttermilk-marinated thigh, pickles, lettuce, honey-maple glaze, chips
- Lobster Roll 25**

lobster, remoulade, brioche roll, chips
- Dek Double 20**

two piedmontese beef smashed patties, american cheese, pickle, onion, lettuce, magic sauce, fries
- TruffleFrites 18**

white truffle oil, fine herbs, parmesan, truffle aioli

FLATBREADS

- Cheesy Pesto Flatbread 16**

house-made pesto, marinated sun-dried tomatoes, triple cheese
- Prosciutto and Fig Flatbread 17**

chèvre, ham de bayonne, arugula, balsamic glaze
- Wild Mushroom Flatbread 17**

local mushrooms, chèvre, arugula, truffle oil, parmesan, lemon

BRUNCH BEVERAGES

- Sorbet Mimosa 14**

house-made sorbet topped with sparkling wine
- Traditional Mimosa 13 | 29 carafe**

orange juice, sparkling wine
- Sangria 15 | 40 Carafe**

fruit juice, house wine, spiced rum, and fresh fruit
- Aperol Spritz 14**

aperol, sparkling wine, soda, orange
- Bloody Mary 14**

vodka, brewt's bloody mary mix, garnishes

OUR FARMS

Vertical Paradise Farm, Heffron Farms, Evergreen Lane Farm & Creamery, Shady Side Farms, Pebble Creek Farm, Perry Street Farm, JW Garden

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% Gratuity is added for parties of 6 or greater.