

weekly summer specials

WINE NOT WEDNESDAY- half price all wine bottles

CHEF'S TASTING MENU THURSDAY- 4- course prix fixe for \$25

SUNDAY SUPPER- family-style fried chicken dinner weekly at 5pm

HAPPY HOUR Wed-Sun 4-6pm: \$5 Snacks & Cocktails



brunch

summer 2018

daily until 2:30pm

to share

avocado fries | \$10

chipotle-lime aioli

empanadas | \$10

ground beef, chimichurri

nachos | \$10

chipotle-cheddar cheese sauce,
beans, pickled red onions, guacamole,
sour cream, choice of pork or chicken

soup & salad

seasonal soup | \$4/8

summer kale salad | \$10.5

tomatoes, radish, pickled red onions,
caesar yogurt dressing, parmesan

cauliflower salad | \$8.5

olives, celery, fresh herbs, black
olive oil, lemon vinaigrette

aztec salad | \$10

field greens, tomatoes, avocado, black
beans, jack cheese, tortilla strips, lime

add grilled chicken, steak or spicy shrimp | \$7

breakfast sides

breakfast meats | \$4

house made chicken sausage patties,
house smoked bacon, ham, chorizo, soyrizo

home fries | \$4

savory breakfast

nanadict | \$14

house made sopes, poached eggs, chorizo,
poblano cream; served with greens & home fries

baked chilaquiles | \$14

corn tortillas, chihuahua cheese, poblano cream
served with black beans & two eggs

huevos rancheros | \$13.5

corn tortillas, veggies, beans, two eggs, chorizo,
poblano cream, guacamole & queso fresco

garden omelet | \$13

summer vegetables; served with greens & toast

all-american breakfast | \$11.5

two eggs, choice of breakfast meat,
home fries, greens & toast

breakfast burrito | \$12

scrambled eggs, chihuahua cheese,
beans, potatoes, chorizo

breakfast sandwich | \$10.5

house baked english muffin, scrambled egg, cheddar,
aioli, choice of breakfast meat or avocado;
served with greens & home fries

tofu scramble | \$12

summer vegetables, black beans, soyrizo & toast

sweet breakfast

cherry french toast | \$13

michigan cherries, ricotta cream, brioche

peaches & cream pancakes | \$13

michigan peaches, honey cream, granola

sandwiches

el cubano | \$13

pulled pork, ham, jack, pickled onion-poblano relish
served with cilantro-lime slaw

grilled shrimp & fried oyster po'boy | \$15

arugula, tomato, house giardiniera, cajun mayo

plantain sandwich | \$13

seasoned grilled chicken, cheddar,
pickled red onion, cilantro-lime slaw
served with Cuban black beans & rice

vegetable burger | \$11.5

house made patty, L.T.O., spicy aioli
served with a pickle & choice of side

grilled chicken sandwich | \$13

jack cheese, L.T.O., garlic aioli
served with pickle & choice of side

slagel family farm beef burger | \$13

L.T.O., whole grain mustard aioli
served with pickle & choice of side

sides

elotes | \$6

Cuban black beans & rice | \$4

mac & cheese | \$5

farm greens | \$4

fries | \$4

ask about our
catering & events
program!

we operate a scratch kitchen that uses wheat, soy, nuts & dairy
please notify your server of any allergies
18% gratuity added to parties of 6+ | no separate checks please
items & prices subject to change