

BRUNCH

quick snack jars

Shrimp Cocktail

Six Chilled Shrimp, Classic Sauce | 12

Miso Carrot "Butter"

Sesame Cornmeal Cracker | 7

Smoked Whitefish Spread

Classic Michigan Recipe, Crackers | 8

Mushroom Pâté

Cream Cheese, Herb, Crisp Flats | 7

crispy flat breads

Fresh Mozzarella, Balsamic, Roasted Tomato, Red Onion, Basil Pesto | 10

Prosciutto, Goat Cheese, Caramelized Onion, Fig Jam, Arugula | 13

Gluten Free Cauliflower Crust, 5 Cheese Blend, Forest Mushroom, Roasted Garlic | 11

bowled over

Michigan's Best Caesar

The Original Since 1954 | 10

Basil Crusted & Boursin Filled Chicken Breast

Michigan's Best Caesar | 15

Watermelon "Steak" Salad Arugula, Feta, Grilled Corn, Tomato, Toasted Pepitas, Lime, Sea Salt | 12

Add an actual Steak | 25

She-She Hodgepodge

Chopped Greens, Blue, Scallion, Egg, Bacon, Herb Buttermilk | 14

Summer Salad Mixed Greens, Prosciutto, Candied Almond, Blackberry, Blueberry, Aged Gouda, Champagne-Honey Vinaigrette | 14

Chilled Lobster Salad

Romaine, Tomato, Egg, Cucumber, Creamy Lemon Dressing | 16

Add: Grilled Salmon | 6 Grilled Chicken | 5 Roasted Shrimp | 6

jump starters

Giant Pot O'Mussels Spicy Tomato Ah-Mu-Yu | 15
Add Chorizo Sausage | 16

Crispy Calamari Fried Rings & Tentacles, Sriracha Aioli, Scallion, Sesame Seed | 10

Michigan Butcher Block Local Cheese, Charcuterie, Vanilla Infused Michigan Honey | 16

Buffalo Wings Lightly Battered & Spicy, Blue Cheese Cole Slaw | 13

Mediterranean Plank Roasted Garlic, Hummus, Tapenade, Fried Artichoke, Crisp Pita | 14

Garlic Shrimp White Wine, Scallion, Tomato, Red Pepper Flakes, Butter, Herbs | 13

Giant Lamb Meatballs Ricotta, Spinach & Zesty Marinara | 10

Grilled Feta Olives, Basil Chili Oil, Grilled Baguette | 10

brunch plates

Chicken & Waffles Buttermilk Fried Chicken Breast, Belgian Waffle, Sriracha Honey | 13

DJB Waffle Sweet Belgium Waffles, Fresh Berries, Whipped Cream, MI Maple | 10

Beer Can Breakfast Two MI Eggs, Hash Browns, Bacon, Rye, PBR | 9 Hold the Beer | 8

Veggie Scramble Organic Eggs, Mushroom, Tomato, Shallot, Gruyère, Multi-Grain Toast | 9

Breakfast Flat Bread Scrambled Eggs, Spanish Chorizo, Tomato, Jalapeño, Italian Cheeses | 13

Lobster Scramble Michigan Eggs, Poached Lobster, Asparagus, Spinach, Hollandaise, Multi-Grain Toast | 14

Jim Brady's Chili

1954's Classic Recipe | 7

Gazpacho

Chilled Tomato Broth, Crisp Veggies, Crostini | 7

Swiss Creamy Onion

Gruyère Cheese, Baked Crostini | 8

Vegetarian Black Bean Chili

Tortilla Straw, Cilantro Sour Cream | 6

stacked, pressed & grilled

All sandwiches served with French Fries or Cole Slaw. For Deluxe add \$2.50

DJB Big Burger ½# Custom Grind, The Detroit Original | 11

Pancho Burger Open-Faced Rye, Swiss, Grilled Onion, Chili | 13

Turkey Burger Ground with Low Fat Ricotta, Sriracha Mayo | 11

Charlie Brown Burger Swiss, Apple Wood Bacon | 13

Buffalo, N.Y.'s Beef on Weck Prime Rib, Salted-Caraway Pretzel Roll, Horseradish | 12

Vegan Burger House Made Green Vegetable Patty, Garlic Sauce | 12

Salmon Gyro Tomato, Onion, Tzatziki Sauce, Grilled Pita | 12

Grilled Chicken Ciabatta Fresh Mozzarella, Tomato, Spinach, Pesto, Balsamic | 11

Lobster BLT Applewood Bacon, Tomato, Arugula, Lemon Mayo, Ciabatta Roll | 16

Chicken Salad Sandwich

Sun-Dried Cranberries, Walnuts, Toasted Multi-Grain Bread | 10

Tuna Meltdown Cheddar, Jalapeño, Sliced Tomato, Open-Faced Pita | 11

Vegetarian Sloppy Jo

Braised Black Lentils, Shredded Carrot, Sloppy Spices, Crispy Onion Rings, Sesame Seed Bun | 10

sides (5 bucks each): Savory Tomato Cobbler ♦ Six Cheese Macaroni ♦ Chèvre Cheese Onion Tart Sautéed Spinach ♦ Green Vegetable Tangle ♦ Smashed Sweet Potato

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.

wine

BUBBLES	BOTTLE	SPLIT
Chandon Classic Brut NV ♦ CA (187ml)	13	
Sentio Prosecco ♦ Italy (200ml)	10	
Il Follo Prosecco ♦ Italy	29	
Raventos i Blanc ♦ Spain	36	
L. Mawby Blanc de Blancs ♦ MI	38	
Veuve Clicquot Brut ♦ France	69	

THE NEW WORLD

*Expressive and dramatic, impressive and exciting,
unique and inspiring, Cheers!*

WHITE	BOTTLE	GLASS
Ranga Ranga Sauvignon Blanc ♦ New Zealand	24	6
J Lohr Riverstone Chardonnay ♦ CA	24	6
Elk Cove Pinot Gris ♦ OR	32	8
Girard Chardonnay ♦ Russian River Valley	40	10
Côtière Chardonnay ♦ Santa Barbara	44	11
Shady Lane Semi-Dry Riesling ♦ MI	28	7
Sineann Gruner Veltliner ♦ OR	36	9

RED	BOTTLE	GLASS
The Immortal Zin Zinfandel ♦ CA	24	6
Thurston Wolfe "The Teacher" Cabernet ♦ WA	44	11
Duck Pond Pinot Noir ♦ Willamette Valley	40	10
JB Neufeld Cabernet Sauvignon ♦ WA	58	
Keenan Winery Cabernet Sauvignon ♦ Napa	54	
Anne Amie Pinot Noir ♦ OR	44	11
Alexandria Nicole A2 Cabernet Sauvignon ♦ WA	44	11
Desert Wind Merlot ♦ WA	32	8
Groth Cabernet Sauvignon ♦ Napa	89	
Ca' Momi Cabernet Sauvignon ♦ Napa	44	11
Tahuan Malbec ♦ Argentina	32	8

THE OLD WORLD

*Classic with finesse, traditional and balanced.
Generations of family working the land, Salute!*

WHITE & ROSÉ	BOTTLE	GLASS
La Noble Chardonnay ♦ Languedoc	24	6
Nicolas Idiart Sancerre ♦ France	44	11
Château Argadens Blanc ♦ Bordeaux	36	9
Villa des Anges Rosé ♦ Languedoc	24	6
Nicolas Idiart Provenence Rosé ♦ Europe	24	6
Gran Sasso Pinot Grigio ♦ Italy	28	7
Richter Riesling "Zeppelin" ♦ Germany	24	6

RED	BOTTLE	GLASS
Château Montus (Tannat, Cab) ♦ France	58	
Château Mayne Vieil Bordeaux ♦ France	40	10
La Reserve d'Angludet, Margaux ♦ Bordeaux	79	
Artuke Tempranillo, Rioja ♦ Spain	32	8
Puydeval (Cab Franc, Syrah) ♦ France	28	7
Bacaro Nero d'Avola ♦ Sicily	28	7
Nicolas Idiart Pinot Noir ♦ France	28	7
Morisfarms Avvoltore Super Tuscan ♦ Italy	79	
Luccarelli Primitivo (Zin Clone) ♦ Italy	32	8

AFTER DINNER	GLASS
Château d'Orignac Pineau ♦ Cognac	9
Pousada Special Reserve Tawny Port ♦ Portugal	7
Sichel Sauternes ♦ Bordeaux	10
Pallini Limoncello ♦ Italy	3
Pousada Special Reserve Ruby Port ♦ Portugal	7

beer

MICHIGAN	ABV	PRICE
Local's Life Lager ♦ Short's Brewing Co	5.2%	4
Bellaire Brown ♦ Short's Brewing Co	7.0%	5
Centennial IPA ♦ Founders Brewing Co	7.2%	6
Crooked Tree IPA ♦ Dark Horse Brewing Co	6.0%	6
Porter ♦ Bell's Brewery	5.6%	4
Two Hearted Ale ♦ Bell's Brewery	7%	5

DOMESTIC

Blue Moon Belgian White	5.4%	4
Samuel Adams Boston Lager	5%	5
Bud Light	4.2%	3
Miller Lite	4.2%	4
Pabst Blue Ribbon	5%	2
Ace Perry Cider	5%	5

IMPORTS

Smithwick's Irish Red Ale ♦ Ireland	4.5%	5
Labatt Blue ♦ Canada	5%	3
Stella Artois ♦ Belgium	5.2%	5
Reissdorf Kölsch ♦ Germany	4.8%	6
Guinness Stout ♦ Ireland (14.9 oz)	4.3%	6
Hacker-Pschorr ♦ Germany	5.8%	6
Amstel Light ♦ Holland	3.5%	5
Heineken ♦ Holland	5%	4
Corona ♦ Mexico	4.6%	3
Pilsner Urquell ♦ Czech Republic	4.4%	5
Buckler NA Beer ♦ Holland	0.5%	4

**PLEASE CHECK CHALKBOARDS
FOR DJB'S DRAFT BEERS**

hand-crafted cocktails

MOTOWN MULE

Valentine Vodka, Ginger Beer, Lime | 11

HENRY'S COOLER

Hendrick's Gin, Cucumber, Mint,
Lime, Tonic | 10

BLUSHING LADY

Pama Pomegranate Liqueur, Gypsy Vodka,
Grapefruit Juice, Sugar Rim | 9

DETROIT OLD FASHIONED

Detroit City Butcher's Cut Bourbon, Orange,
Sugar, Bitters, Cherry | 12

BEE'S KNEES

Maker's Mark Bourbon, Burnt Honey,
Lemon Juice, Apricot Jam | 8

PINK BLOSSOM

Valentine White Blossom Elderflower Vodka,
Muddled Strawberry, Lemonade | 10

CHOOSE YOUR MARGARITA | 10

♦ Coconut

♦ Muddled Berry

♦ Peach Nectar

Have a million dollar day!