



French Onion Soup au Gratin
a classic topped with gruyère \$10

Soup du Jour
chef's daily creation \$6

HORS D'OEUVRES

Parmigiano-Reggiano Frites
fresh thyme, rosemary, savory,
truffle aioli \$9

LES SALADES

Caesar 1924
romaine hearts, parmesan, garlic croutons,
classic creamy caesar dressing \$10
with grilled chicken \$16

Michigan Beet Salad
artisan greens, pumpkin sauce, roasted walnuts,
pumpkin soil, cranberries, goat cheese,
house honey mustard dressing \$12

Grilled Salmon
grilled spiced pears,
candied sweet potato, almonds, artisan greens,
pomegranate vinaigrette, \$16

Chef's Chop Salad
romaine, chicken breast, avocado, bleu cheese,
virginia ham, applewood smoked bacon, tomato,
red onions, egg, chives, choice of dressing \$12

Autumn Duck Salad
confit duck leg, acorn squash, artisan frisée,
toasted pepitas, dried cranberries, grilled lemon,
maple bacon vinaigrette \$16

LES SANDWICHES

Maple Peameal Bacon Tartine
kale, apple ginger chutney, apple bacon bread \$16

Smoked Brisket
apricot barbecue, spicy fried onions, pear slaw, caramelized onion roll \$14

Griddled Turkey Club
roasted tomato, swiss cheese, cheddar cheese, spinach, chipotle mayo, bacon, country gravy \$15

*** Cafe Burger**
crisp capicola, mushroom duxelle, gruyere, fried egg, pretzel bun \$18

Blackened Fish Tacos
grapefruit, jicama and fennel slaw, chipotle black bean, flour tortilla \$16

ENTRÉES

Vegetable Tofu Pad Thai
peanut sauce, rice noodles \$13
with grilled chicken \$19 with shrimp \$22

Fall Quiche
roasted sweet potatoes, caramelized onion,
bacon, brie, pear chutney \$14

Middle Eastern Plate
falafel, toum, dahl,
roasted beet fattoush, olive oil \$14
with grilled chicken \$20 with shrimp \$23

Southwest Hummus Plate
butternut squash, chipotle black bean,
grilled maize pico de gallo, charred lime, cilantro,
garlic oil, pan de chile tostado \$16

Acorn Power Bowl
roasted squash cup, kale, sweet potato, farro,
chickpeas, cranberries, pumpkin seeds, maple
dressing \$20

Louisiana Shrimp Alfredo
andouille sausage, peppers, parmesan
cream, angel hair pasta, fried capers \$14

*A 20% gratuity will be added for parties of six or more
*Menu items made to order : Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs
may increase your risk for food borne illness, especially if you have certain medical conditions