



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

Beef Crostini
red onion jam, moutarde au raifort,
ciboulette \$12

Poached Oysters
chardonnay garlic butter, spinach parsley sauce,
crispy lardon, roasted bread crumbs \$16

LES SALADES

Wedge Salad
tomato, bacon, basil, blue cheese,
ranch dressing \$10

Michigan Beet Salad
mixed greens, lavender goat cheese gougère,
honey, walnut balsamic vinaigrette \$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

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

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

LES SANDWICHES

Rosemary Jambon Baguette
red onion jam, crème de moutarde, lettuce, roma tomato, gruyère cheese \$14

Brisket Panini
slow roasted brisket, sautéed onions, swiss cheese, moutarde au raifort \$16

Cafe Turkey & Avocado
bibb lettuce, tomato, bacon, havarti dill cheese, cracked black pepper mayo, ciabatta bread \$16

*** Cafe Prime Burger**
whiskey glazed onions, bacon, blue cheese, house bun \$18

Wild Mushrooms & Prosciutto Tartine
prosciutto, melted leeks, sautéed spinach, black pepper herb aioli, pecorino romano \$14

Croque Monsieur
ham, gruyère cheese, brioche, mornay sauce \$14

Middle Eastern Wrap
dahl, tomato, red onion, cucumber, falafel, toum, mixed greens, herb oil \$16

Vegetable Parmesan Crusted Grilled Cheese
spinach, spicy broccoli, shallots, garlic, cheddar, swiss, parmesan crust \$14

ENTRÉES

Broiled Prawns Pomodoro
bechamel, herbs, toasted epi \$16

Quiche Lorraine
bacon, gruyère, leeks \$14

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

Pork Belly & Poached Pear
celeriac puree, fig, artisan greens,
golden raisin jus \$14

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

*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