

# Salt of the Earth

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*“When you wake up in the morning, Pooh,”  
said Piglet at last, “what’s the first thing you say to yourself?”*

*“What’s for breakfast?” said Pooh.  
“What do you say, Piglet?”*

*“I say, I wonder what’s going to  
happen exciting today?” said Piglet.*

*Pooh nodded thoughtfully.  
“It’s the same thing,” he said.”*



# BRUNCH

## FIRSTS

THE MOST AMAZING CINNAMON ROLL, EVER! • maple - brown sugar streusel - cream cheese 6

ENGLISH MUFFIN BUSINESS • peanut butter - honey - jammy fruit 6

## FROM THE GRIDDLE

BUTTERMILK PANCAKES • maple - banana - seasonal fruit 9

WHOLE WHEAT OATMEAL PANCAKES • local honey - seasonal fruit 10

RUSTIC FRENCH TOAST • traditional preparation - honey butter - maple 8

BACON BREAD FRENCH TOAST • bourbon maple - honey butter 9

## TOASTS & SANDWICHES *served with crisp spicy greens salad*

AVOCADO TOAST • grainy goodness - pickled garden vegetables - fried egg 10

BLTE • pork belly - arugula - garlic mayo - tomato jam - fried egg 11

BACON FAT BISCUIT SANDWICH • berkshire ham - ramp mayo - cheddar 11

## PLATES *the following items are accompanied by hearth baked bread and seasonal house made preserves*

STEAK & EGGS • 5 oz. hanger steak - 2 farm fresh eggs - country potatoes 16

HUEVOS RANCHEROS • farm fresh eggs - salsa roja - pinto beans - fresh tortilla 15

HIPPIE SCRAMBLE • seasonal vegetables - heirloom beans - goat cheese - farm fresh eggs 14

FARMER'S PLATE • pork belly - house sausage - farm fresh eggs - country potatoes 16

## SIDES

HEARTH BAKED ARTISAN BREAD 4

BACON FAT BISCUIT 4

CONFIT PORK BELLY 5

CONFIT'ED BREAKFAST SAUSAGE LINK 5

COUNTRY POTATOES 4

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.

## COCKTAILS

SUNDAY SPRITZ • dry gin - cranberry - contratto aperitif - cardamom bitters - prosecco 7

SQUINTS SPRITZ • aperol - long road wendy peppercorn vodka - grapefruit bitters - prosecco 7

SALT HOUSE PUNCH • aged rhum agricole - dark rum - velvet falernum - demerara syrup - pineapple - lime - angostura bitters 8

FENN'S MILL FIZZ • grand traverse vodka - citrus liqueur - lime sour - seasonal herbs - soda 8

HOUSE BLOODY • valentine vodka - house mix - lime - brine - pickled things 7

US MIMOSA • US m.lawrence sparkling - fresh pressed OJ - citrus liqueur 6

## WHITE

Gruet Blanc de Noir Sparkling - Albuquerque, New Mexico 9 33

Domaine Pral Beaujolais Blanc 2016 - Burgundy, France 8 29

Zocker Gruner Veltliner 2014 - Edna Valley, CA 9 33

Chateau de Brézé Chenin Blanc 2015 - Loire Valley, France 8 29

Wyncroft 'Marland' Riesling 2015 - Lake Michigan Shore, MI 9 33

## ROSÉ

Markus Huber Zweigelt 2014 - Traisental, Austria 8 29

Serol 'Turbulent' Natural Sparkling Gamay Rosé - Loire Valley, France 11/42

## RED

Becker Family Pinot Noir 2013 - Pfalz, Germany 11 42

Shannon Ridge Cabernet Sauvignon 2014 - Lake County, CA 8 29

Chateau de Paraza Minervois 2013 - Languedoc, France 7 26

Centonze Frappato 2015 - Sicily, Italy 8 29

Wyncroft 'Marland' Cabernet Franc 2015 - Lake Michigan Shore, MI 9 33

## MICHIGAN DRAFTS *Celebrate the great beer state with one of our six Michigan brews on draft. There's a pint for every taste and meal.*

### HOT

#### **Madcap, Grand Rapids**

espresso 2/3

americano 3.5

cappuccino 3/4

#### **Organic Loose Leaf Teas 3**

english breakfast, earl grey, darjeeling, sencha green, chamomile, peppermint rooibos, lemon rooibos

### COLD

hand squeezed OJ 3/5

organic cranberry 2.5/4

white milk 2.5

chocolate milk 3