

MERTENS BRUNCH MENU

SOUPS

FRENCH ONION SOUP 10

French onion soup is a comforting, savory classic.
House made stocks.

CLAM CHOWDER 10 (SF)

New England-style clam chowder

SALADS

ROASTED BEET & CHEVRE SALAD 15 (VGO/VO/NT/GF)

Marinated beets over house salad with crumbled goat cheese, candied walnut & dried cranberries.
Add Bacon, Steak Bites, Salmon bites or Shrimp +5

CAESAR SALAD 12

Classic Caesar Salad served family-style.
Add Bacon, Steak Bites, Salmon bites or Shrimp +5

HOUSE SALAD (VGO) 12

Mixed greens, tomato, onion, carrot, shaved parmesan, crouton.

Choice of ranch, blue cheese or house vinaigrette.
Add Bacon, Steak Bites, Salmon bites or Shrimp +5

CHIPS & DIPS

SMOKED CRAB DIP 12 (SF)

Lump crab served in a creamy Cajun style sauce.
Smoky finish. Pita Chips.

SWEETFIRE SPREAD 12 (V/S)

Warm cream cheese covered in a red & green sweet pepper jelly. Served with pita chips. *Has a Kick!*

TOASTED SPINACH & ARTICHOKE DIP 12 (V)

Blend of fresh spinach, water chestnuts and artichokes.
Topped with creamy cheeses.
Baked until bubbling. Served with pita chips.

STARTERS

ESCARGOT 14 (GFO)

Traditional preparation with fresh herbs and butter. Crostini

ROASTED BONE MARROW 12 (GFO/DF)

Canoe cut. Accompanied with onion jam, fresh herbs, toasted French baguette.

CAJUN SHRIMP STUFFED BEIGNETS 2 for 12 or 4 for 18

Fresh beignet dough stuffed with a seasoned shrimp mixture. Deep fried and tossed in a sweet/savory mixture of Cajun seasoning and powdered sugar.

JUMBO SHRIMP COCKTAIL 15(GF/DF)

5 jumbo shrimp served with cocktail sauce & creamy horseradish

HOT HONEY PORK BELLY BITES 15

Crispy fried pork belly skewers glazed in a hot honey.

MERTENS BREAKFAST BACON 12 (DF)

3 Thick cut pieces of bacon served sizzling.
Maple Bourbon Glaze

DEEP FRIED CAULIFLOWER BITES WITH ROMESCO 14 (V/DF)

Cauliflower florets battered and deep fried till golden. Served with romesco sauce and pumpkin seeds.

TRUFFLE FRIES 12 (V)

Finely shaved Pecorino infused with truffle piled high on a big bowl of fries. Garlic aioli & ketchup

FIGS IN A BLANKET 13 (GF/NT)

5 goat cheese stuffed figs wrapped in prosciutto. Drizzled with honey-balsamic glaze. Served with candied walnuts.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

MAINS

SMOOTHIE BOWL 14 (GFO)

Blended mix of Michigan fruits served smoothie bowl style , Topped with banana slices, fresh berries, granola and honey drizzle. *Dairy Free*

VEGAN HASH 14 (VG)

fried potatoes loaded high with broccolini, peppers, onions and mushrooms topped with a Moroccan stew. Fresh parsley and shaved almonds.
Add Scrambled Egg +4

CHICKEN & WAFFLES CHARCUTERIE 40 serves 2

Crispy, golden-breaded chicken cutlets. Buttermilk waffles. Served with a variety of seasonal fruits and all the toppings

HONEY & ORANGE GLAZED SALMON 21 (GF)

Glazed Atlantic salmon. Broccolini.
Option for plain grilled salmon

STEAK BITE BOWL 22

Seasoned steak bites served over garlic potato puree with crispy onion shreds and aus jus

SHAVED RIBEYE SANDWICH 19

French dip style meets Philly toppings. Shaved Ribeye. Provolone cheese. Peppers & onions. Au jus. Creamy Horseradish. Served with side salad OR fries.

STEAK & EGGS 22

Petite Sirloin served with scrambled eggs. Buttered baguette.

DRUNKEN EGG RAMEN 15 (V)

Korean drunken eggs served over ramen noodles and snow peas. Crispy chili oil. Soy based broth.
Add crispy pork belly +6

SCRAMBLED EGG HASH 15 (V)

Fried potatoes loaded high with broccolini, peppers, onions and mushrooms topped provolone cheese.
Add Bacon, Steak Bites, Salmon bites or Shrimp +5

NUTELLA FRENCH TOAST STICKS 14

Cinnamon sugar topped sticks with a nutella drizzle. Stewed apples side.

ACCOMPANIMENTS

GLAZED BRUSSEL SPROUTS (VG)	12
ROASTED GARLIC POTATO PURÉE	10
SEARED MUSHROOM & ONIONS (VG)	9
SIDE HOUSE SALAD (VGO)	8
SIDE CAESAR SALAD	8
FRIED POTATOES	6
ROASTED BROCCOLINI (VG)	7
1 SLICE OF BACON	5
SIDE FRENCH TOAST STICKS	5
SIDE SCRAMBLED EGGS	6

SWEETS

Beignets per piece	4
Nutella drizzled Beignet per piece	5
Chocolate Lava Cake	10
Apple Crumble	12

Brunch Drinks

House Sparkling Bottle \$20
with choice of 2 juices

Bloody Mary Pitcher \$30

1/2 off all Sparkling Wine & Champagne

Bloody Mary	\$10
Aperol Spritz	\$10
Elderflower Spritz	\$10
Vodka Redbull	\$10
Espresso Martini	\$10
Red or White Sangria	\$10

VG: Vegan
VGO: Vegan Option
V: Vegetarian
VO: Vegetarian Option
GF: Gluten free
GFO: Gluten free option
NT: Contains nuts
S: Spicy
SF: Contains shellfish