



# STATE ROOM GRADUATION BRUNCH

**Grilled Shrimp Cocktail (GF)** with horseradish cocktail sauce 12.50

**Baked Brie** with raspberry preserves, dried fruits and crackers 11

## Slow Roasted Prime Rib

With fingerling potatoes, haricots verts, rosemary au jus 21

*Omit haricots verts and add 2 eggs for an additional \$3*

**Go Green**, avocado toast, poached eggs, pumpkin-sunflower crisp 11

## Michigan Dried Cherry Flapjacks

Three buttermilk pancakes filled with dried cherries, white chocolate chips, and crunchy macadamia nuts, served with pure michigan maple syrup 10

**Crispy Belgian Waffle** with house-made roasted pineapple and ginger compote 10

## Chicken Pot Pie

A savory stew of tender chicken and hearty vegetables in a rich sauce topped with crisp puff pastry 13

## Smoked Salmon Frittata

Capers, red onion and boursin cheese with toast 12

## The Spartan Omelet (GF)

MSU Dairy sharp cheddar, smoked ham, Bailey GREENhouse fresh herbs, served with a side of roasted vegetable root hash 11

## Short Rib Hash

Slow cooker short rib, bacon, onions, peppers, yukon gold diced potatoes, twin poached eggs 12

## Chicken Confit Salad (GF)

Crisp chicken confit, tossed greens, walnuts, dried cranberries, dijon apple cider vinaigrette 6/11

## 'Kobe' Beef Burger

Pretzel bun, smoked gouda, house-made tomato jam, crispy onions, and truffle parmesan fries 16

## Blueberry Braised Brisket Sandwich

Topped with crispy bacon and smoked gouda on a toasted pretzel bun with choice of side 13

## Austin Blues

Tangy pulled pork sandwich topped with a napa cabbage and sweet onion slaw with choice of side 11.50

## Pan Seared Salmon

Basil, ginger, soy, brown sugar marinated salmon with black pepper fettuccini 13

## Wild Mushroom and Farfalle

Garlic, asparagus, root vegetable, fresh herbs, cream sauce, and parmesan crumb topping 11

**Additions to any entrée or salad: 6 oz. grilled salmon \$8 7 oz. grilled chicken breast \$6**

*(GF) = Gluten Friendly or can be made Gluten Friendly*

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 food-borne illness. We cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. *If your party has 8 people or more, we have an automatic 20% service charge.*