



STATE ROOM SATURDAY BRUNCH

Grilled Shrimp Cocktail (GF) with horseradish cocktail sauce 12.50

Halloumi Bites, fried greek cheese, capers, lemon, fresh oregano 9

Wake Up You Sleepy Head (GF)

Greek yogurt parfait, almond butter, strawberries & blueberries, toasted almonds, clover honey 8

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

Eggs Your Way (GF without toast)

Two eggs as you like them, multi-grain toast, breakfast potatoes, applewood smoked bacon or link sausage 9

Breakfast Quesadilla

Whole wheat tortilla, scrambled eggs, bacon, peppers, onions, avocado, sour cream and pico de gallo 10

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 13

Roast Chicken Club Wrap

Boars Head EverRoast chicken, bacon, avocado, tomato, chopped eggs, dijonaise dressing, spinach tortilla 11

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.*