

THE NEST
BRUNCH

BASIC BREAKFAST

Substitute Hanger Steak \$11

Two eggs, homefries, choice of meat (breakfast sausage or smoked bacon) and toast | \$14

OMELETTES

Served with home fries and choice of toast

Substitute fruit for toast \$3

Substitute egg whites for whole eggs \$2

- + Baby spinach, mushroom, boursin cheese | \$15
- + Sausage, mushroom, aged Vermont cheddar | \$15
- + Smoked bacon, aged Vermont cheddar | \$15
- + Spinach, sundried tomato, goat cheese | \$16

SCRAMBLES

Served with home fries and choice of toast

Substitute fruit for toast \$3

- + Baby spinach, mushrooms, onions, sweet bell peppers, creme fraiche, chives | \$14
- + Breakfast sausage, aged Vermont cheddar, onions, sweet bell peppers | \$15
- + Smoked salmon, chives, creme fraiche | \$16

HASH

Served with two sunny eggs and choice of toast

Substitute fruit for toast \$3

- + Braised short rib, onions, sweet bell peppers, yukon and red skin potatoes | \$18
- + Smoked Andouille sausage, onions, sweet bell peppers, yukon and red skin potatoes | \$16

SWEET TREATS

SOUR CREAM COFFEE CAKE | \$5, 2 FOR \$8

House-made vanilla cake, cinnamon oat streusel, powdered sugar.

BLUEBERRY & LEMON FRENCH TOAST | \$15

Custard-soaked brioche, sweet mascarpone, housemade blueberry lemon compote.

APPLE CINNAMON FRENCH TOAST | \$14

Custard-soaked brioche, honeycrisp apples, brown sugar, Michigan maple syrup.

SALADS

Add salmon \$12, grilled chicken \$9, crispy chicken \$8

BEET | \$13

Roasted organic red & gold beets, whipped goat cheese, pistachio granola, citrus vinaigrette.

CAESAR | \$7 / \$12

Romaine lettuce, focaccia croutons, parmesan, creamy caesar dressing.

MICHIGAN | \$8 / \$15

Local greens, dried cherries, shaved red onion, smoked Moody Blue cheese, candied pecans, cider dijon vinaigrette.

BURGERS & SANDWICHES

Served with housemade chips

Substitute tater tots or fries \$3, truffle parm fries \$5

Substitute for gluten-free bun \$2

Add fried egg \$2, smoked bacon \$3

BACON PIMENTO SMASH BURGER | \$18

Two 4oz. Michigan Craft Beef patties, Applewood smoked bacon, pimento cheese, American cheese, lettuce, tomato, onion.

BLACK & BLUE SMASH BURGER | \$18

Two 4oz. Michigan Craft Beef patties, blackened seasoning, smoked bacon, blue cheese, bacon onion jam, lettuce, tomato.

ORIGINAL SMASH BURGER | \$17

Two 4oz. Michigan Craft Beef patties, American cheese, lettuce, tomato, onion, pickles, mayo.

ITALIAN GRINDER | \$17

Thinly sliced soppressata, mortadella, fresh mozzarella, giardiniera, balsamic glaze, mixed greens, Calabrian chili aioli on focaccia.

PORTOBELLO MUSHROOM (V) | \$17

Two balsamic-marinated portobello mushroom caps, goat cheese, mixed greens, sun-dried tomato purée.

SIDES

Skin-on Fries | \$5 Small, \$9 Large

Dearborn Sausage Links | \$5

Dearborn Smoked Bacon | \$5

English Muffin | \$3

Fresh Fruit | \$4

Home Fries | \$4

Toast (white, wheat or rye) | \$2

(v) vegetarian (vg) vegan (gf) gluten free

Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness. Parties of 8 or more subject to 20% service charge.