



MIMOSA	9
Classic OJ Lavender Lemonade	
BLOODY MARY	12
MI vodka + Chef's mix	
HOUSE SANGRIA	12 / 48
Loire Valley white + MI raspberries	
LONDON LEMONADE	15 / 60
MI gin + housemade lavender lemonade	
VEGAN ICED 'IRISH' COFFEE	16
MI bourbon, cold brew + spiced milks	
DATE OLD FASHIONED	16
MI bourbon, cherry juice, Medjool date syrup	

COCKTAILS

'Rabbittown' GOLDEN ALE	8
Guardian Brewing Company <i>Saugatuck</i>	
Seasonal IPA	10 (16oz)
Waypost Brewing Co. <i>Fennville</i>	



WINE OF THE MONTH	11
Modales 'Herman Home' Riesling <i>Fennville</i>	

MIMOSA
KIT
Bottle of bubbles
+
<i>Lavender Lemonade</i>
<i>Orange Juice</i>
<i>Cherry Date</i>
<i>Raspberry Sangria</i>
45

DRY WINES
FROM THE LOIRE
Muscadet
<i>Mineral-driven, dry white</i>
13 / 39
Sancerre Rosé
<i>Dry rosé of pinot noir</i>
14 / 47
Pinot Noir
<i>Light-bodied red</i>
15 / 53



THE CHAMPAGNE OF BEERS	5
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TEETOTALERS

HOUSE LAVENDER LEMONADE	6
<i>(Lavender from Saugatuck Spice Merchants, 132 Mason Street)</i>	
UNCOMMON COFFEE ROASTERS	
Drip Coffee	4.5 / Nitro Cold Brew 8
BLUE KOMBUCHA on tap	9
<i>from Sacred Springs, Grand Rapids</i>	
Orange Juice or Apple Juice	6
Brewed Black Iced Tea	5
Coca-Cola or Diet Coke	4
COLORADO BULLDOG MICHIGAN MUTT	7
<i>Root beer, horchata spices, vegan milks</i>	
MICHELADA MICHE-NADA	9
<i>N/A beer from ATHLETIC + house bloody mix (just the beer for 6)</i>	
Alcohol-Free SPARKLING ROSE / GRÜVI	10
Non-Alcoholic Lemon RADLER	6
<i>ATHLETIC Brewing Company</i>	

Prices reflect that we are **GRATUITY FREE**.

ALL-DAY BRUNCH

CLASSIC-ish Plates

Vegetables + Eggs \$21 ⁸⁰

Two fried eggs, daily vegetables with harissa + potatoes in bravas sauce (add 'farmer's feta' for 4)

Ham + Egg Croissant \$19 ⁸⁰

Scrambled eggs with cheddar, prosciutto, avocado crème, greens, chiles + chipotle cream on a toasted croissant with home fries + housemade catsup
[make it vegetarian without prosciutto 16]

GROW 'Slam' \$26 ⁸⁰

Two fried eggs, rye toast + housemade jam, potatoes in bravas sauce, blueberry lemon French toast, link from *Corridor Sausage Co.*
[make it vegetarian with fried tofu]

Smoked Salmon Sandwich \$25 ⁸⁰

Shredded hot smoked salmon + lemon aioli, served cold on a toasted croissant with a side of simple greens

SWEETS to share (or not)

Carrot Cake Pancakes \$11 ⁸⁰

Three pancakes with pecans + maple butter
(one pancake for 6)

Blueberry Lemon French Toast \$16 ⁸⁰

Baguette, lemon custard + blueberry compote

Daily Belgian Waffle \$14 ⁸⁰

COMPOSED Egg Dishes

Carnitas Skillet \$25 ⁸⁰

Pork carnitas, two fried eggs, black bean ragout, crispy potatoes, pickled red onion, *Evergreen Lane* 'farmer's feta', chiles, tomato garlic aioli + cilantro salsa
[make it vegetarian with Impossible burger]

Moroccan Meatballs + Eggs \$26 ⁸⁰

Two fried eggs, lamb meatballs, coconut curry + chickpeas, spicy yogurt + baguette toast
[make it vegetarian with Impossible burger]

Falafel + Eggs \$24 ⁸⁰

House falafel, *Corridor* sausage, two fried eggs, 'farmer's feta', greens + vinaigrette, cucumber pico + cilantro aioli

Vegan, gluten-free, and à la carte breakfast menus are also available.

Ask about menu items that are cooked to order. Consuming undercooked eggs may increase risk of foodborne illness.

BRUNCH for the LOT

\$255

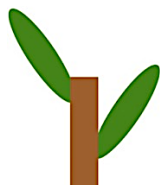
(\$350 à la carte)

Feeds 10-ish.

Strongly encouraged for large groups.

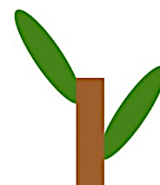
No substitutions.

Two dozen scrambled eggs with cheddar
5 large sausage links / 10 bacon slices
Loads of potatoes with housemade catsup
10 pieces of blueberry lemon French toast
3 Belgian waffles (12 pieces)
10 avocado toasts
Smoked salmon platter
Simple green salad



Prices reflect that we are
GRATUITY FREE.

We do not encourage tipping, because we want the cost to our guests to remain the same.



SNACKS

Hummus + Friends \$15 ⁸⁰

Pita chips with house hummus + spicy harissa eggplant dip

Avocado Toast \$16 ⁸⁰

Avocado crème, cucumber pico, pickled red onion + feta (add fried eggs for 4)

Baked Chèvre + Tomato Sauce \$21 ⁸⁰

Evergreen Lane goat cheese + tomato basil sauce with toasted baguette

Fish Sticks \$17 ⁸⁰

Crispy, skin-on rainbow trout + cilantro aioli

SANDWICHES, ETC.

Served with a side of simple greens

GROW Burger \$23 ⁸⁰

Two 4-ounce beef patties with pimento cheese, pickled red onion + cucumbers on a brioche bun
[make it vegetarian with Impossible burger]

Falafel 'Burger' \$23 ⁸⁰

House falafel with hummus, cucumber pico, feta, pickled onion + cilantro aioli on a brioche bun

Chicken Salad Sandwich \$19 ⁸⁰

Pulled chicken, apples, greens + honey poppyseed dressing on a toasted croissant

Braised Pork Sandwich \$21 ⁸⁰

Pulled pork, cherry barbecue, pimento cheese, honey Dijon, pickled onion on sourdough toast

Fish Tacos \$26 ⁸⁰

Crispy, skin-on rainbow trout, sesame slaw, + chipotle cream on flour tortillas with avocado smash + salsa verde

The Club \$21 ⁸⁰

Pulled chicken, bacon, cheddar, avocado smash, cucumber pico + house ranch on sourdough

VEGETABLE Full Plates

Carrot + Lentil Salad \$15 ⁸⁰

Carrots, cabbage, greens, lentils, capers, dried cranberries + harissa vinaigrette (add fried tofu for 7)

'The Mitten' Salad \$16 ⁸⁰

Greens, goat cheese, pecans, dried fruit + thyme vinaigrette (add housemade chicken salad for 7)

Mediterranean Nachos \$24 ⁸⁰

Pita chips, daily vegetables with harissa, cabbage slaw, 'farmer's feta', pickled red onion, tomato + cucumber salad, hummus, spicy eggplant, dill yogurt

SNACKS + LUNCH