

R

H

HOUSE

Brunch

SWEETS

BERRIES AND CREAM PANCAKES 14

Butter milk pancakes with cream cheese, topped with berries and whipped cream, served with Michigan maple syrup

LEMON RICOTTA PANCAKES 14

Butter milk pancakes, lemon zest, ricotta, and blueberries, topped with lemon custard

CLASSIC PAIN PERDU 13

Crème brûlée battered brioche bread, topped with whipped cream, and served with Michigan maple syrup

BERRIES AND CREAM PAIN PERDU 14

crème brûlée batter brioche bread, with cream cheese, topped with berries and whipped cream, served with Michigan maple syrup

CLASSICS

RH BREAKFAST 14

Two eggs* any style, applewood smoked bacon, sausage links, served with artisan toast and housemade Michigan berry jam and choice of seasoned potatoes or fruit cup

STEAK AND EGGS 24

7oz. strip steak, two eggs* any style, chimichurri sauce, served with artisan toast and housemade Michigan berry jam and choice of seasoned potatoes or fruit cup

BREAKFAST BURRITO 16

Scrambled eggs*, Italian sausage, cheddar cheese, peppers, onions, poblano cilantro sour cream, served with arugula salad tossed with lemon vinaigrette

OMELETS

RH VEGGIE OMELET 16

Tomatoes, spinach, red peppers, mushrooms, goat cheese, onions, served with artisan toast and housemade michigan berry jam and choice of seasoned potatoes or fruit cup

FRENCH OMELET 16

Chives, dill, parsley, gruyere cheese, served with arugula salad, artisan toast and housemade Michigan berry jam

PROTEIN PACKER OMELET 17

Ham, applewood smoked bacon, italian sausage, cheddar cheese, served with artisan toast and housemade Michigan berry jam and choice of seasoned potatoes or fruit cup

BOWLS

MUSHROOM BOWL 16

Two eggs* any style atop mushrooms, caramelized onions, arugula, goat cheese, seasoned potatoes, poblano cilantro sour cream, served with artisan toast and housemade berry jam

SOUTHWEST BOWL 16

Two eggs* any style atop chorizo, onions, peppers, cheddar cheese, seasoned potatoes, Poblano cilantro sour cream, served with artisan toast and housemade berry jam

BENEDICTS

CLASSIC BENEDICT 15

Wolferman's English muffin, two poached eggs*, Canadian bacon, and hollandaise sauce, and choice of seasoned potatoes or fruit cup

SMOKED SALMON BENEDICT 16

Wolferman's English muffin, two poached eggs*, topped with diced red onions, capers and hollandaise sauce, and choice of seasoned potatoes or fruit cup

FLORENTINE BENEDICT 14

Wolferman's English muffin, two poached eggs*, tomato, spinach, mushrooms, onions, hollandaise sauce, and choice of seasoned potatoes or fruit cup

THE LIGHTER SIDE

BERRY OAT PARFAIT 14

Greek yogurt, bananas, fresh berries, oats, granola, chia seed, agave syrup

LOX AVOCADO TOAST 14

Smoked salmon, smashed avocado, red onions, capers
Add two eggs 3

 Can be made **gluten-free friendly** with modifications on request.

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

Ask your server about menu items that are cooked to order or served raw.

20% automatic gratuity will be added to tables of 6 or more.

We offer gluten-free friendly options, however our kitchen is not completely gluten free.

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HOUSE

Brunch

SANDWICHES & WRAPS

RH BISTRO BURGER 19 ☞

1/2 lb. of wagyu beef, sunny-side up egg, lettuce, tomato, pickle, caramelized onion, special sauce, aged white cheddar, and choice of seasoned potatoes or fruit cup

BLAT+E 16

Ciabatta, two eggs* over easy, applewood smoked bacon, lettuce, avocado, tomatoes, mayo, and choice of seasoned potatoes or fruit cup

CHICKEN AVOCADO WRAP 17 ☞

Grilled chicken, spinach, gruyere cheese, tomatoes, avocado, garlic aioli, and choice of seasoned potatoes or fruit cup

CUBAN SANDWICH 18

BBQ pulled pork, toasted ciabatta, ham, gruyere cheese, pickle, Dijon mustard, coleslaw

GRILLED CHEESE 14

Toasted asiago cheese ciabatta, herb cheese, halloumi, and white cheddar, served with tomato basil bisque

SALADS

RH SALAD 14 ☞

Mixed greens, sliced apple, mandarin oranges, feta cheese, dried cherry, candied pecan, shaved red onion, honey balsamic

RH CAESAR 14 ☞

Romaine, house caesar dressing, garlic-herb breadcrumbs

MAURICE SALAD 17 ☞

Mixed greens, turkey, ham, Swiss, gherkin, hard-boiled egg, green olive, Hudson's Maurice dressing

KALE SALAD 15 ☞

Kale, quinoa, shaved red onion, crumbled goat cheese, tomato, cucumbers, tossed in lemon vinaigrette dressing

ADD-ONS *Natural Chicken* 6 • *Steak* 12 • *Salmon* 12 • *Shrimp* 12

KIDS MENU

With a choice of kids drinks

FRENCH TOAST 12

Once piece of French toast served with choice of two strips of applewood bacon or two sausage links

PANCAKES 12

Two pancakes served with choice of two strips of applewood smoked bacon or two sausage links

KIDS RH BREAKFAST 12 ☞

Two eggs* served any style with choice of two strips of applewood smoked bacon or two sausage links

CHICKEN TENDERS 12

with Fries

SIDES

FRUIT PLATE 8 • ARTISAN TOAST 4 • SEASONED POTATOES 5
MEATS 5 Applewood Smoked Bacon • Ham • Sausage

SPECIALTY DRINKS

BOOZY BUBBLES 14

Vodka, prosecco, elderberry, bubbles, lemon

Choose from one of the following flavors:

Peach or Strawberry

FRESH-SQUEEZED ORANGE JUICE 7

MATCHA 7

Green tea, almond milk, honey

MIMOSA 10

Champagne, orange juice

PEACH BELLINI 10

Peach purée, simple syrup, prosecco

RH BLOODY MARY 12

Housemade bloody, vodka, cayenne, celery salt

ESPRESSO MARTINI 14

Vanilla Vodka, espresso, cafe liqueur, white chocolate

CAPPUCCINO 6

ESPRESSO 4

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