



WEETS

BERRIES AND CREAM PANCAKES

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

LEMON RICOTTA PANCAKES

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

CLASSIC PAIN PERDU

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

BERRIES AND CREAM PAIN PERDU

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

CLASSICS

RH BREAKFAST @

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 @

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 @

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

OMELETS

RH VEGGIE OMELET @

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 @

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

PROTEIN PACKER OMELET ®

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

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

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

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

SMOKED SALMON BENEDICT

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

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 @

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

LOX AVOCADO TOAST

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



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.



HOUS



SANDWICHES WRAPS

RH BISTRO BURGER @

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

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

CHICKEN AVOCADO WRAP @

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

CUBAN SANDWICH

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

GRILLED CHEESE

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

SALADS

RH SALAD @

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

RH CAESAR @

Romaine, house caesar dressing, garlic-herb breadcrumbs

MAURICE SALAD @

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

KALE SALAD @

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

ADD-ONS Natural Chicken • Steak • Salmon • Shrimp

KIDS MENU

With a choice of kids drinks

FRENCH TOAST

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

PANCAKES

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

KIDS RH BREAKFAST @

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

CHICKEN TENDERS

with Fries

SIDES

FRUIT PLATE • ARTISAN TOAST • SEASONED POTATOES

MEATS 5 Applewood Smoked Bacon • Ham • Sausage

SPECIALTY DRINKS

BOOZY BUBBLES

Vodka, prosecco, elderberry, bubbles, lemon

Choose from one of the following flavors:

Peach or Strawberry

FRESH-SQUEEZED **ORANGE JUICE**

MATCHA

Green tea, almond milk, honey

MIMOSA

Champagne, orange juice

PEACH BELLINI

Peach purée, simple syrup, prosecco

RH BLOODY MARY

Housemade bloody, vodka, cayenne, celery salt

ESPRESSO MARTINI

Vanilla Vodka, espresso, cafe liqueur, white chocolate

> CAPPUCCINO **ESPRESSO**



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