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# 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

☺ 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

## 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

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