

FEAST

Brunch

SMALL PLATES

Charcuterie Board 21

Assortment of cured meats/ artisanal cheese/ crostini/ pickled vegetables/ jam/ crackers

Steamed Mussels 15

Wine steamed mussels/ ammoghio/ parmesan/ toast points

Truffle Fries ★ 7

Rosemary/ garlic/ parmesan/ truffle oil/ roasted garlic aioli

Carpaccio GF 16

Raw prime beef/ parmesan/ pickled mustard seeds/ capers/ dijon/ arugula/ EVOO

Ceviche GF 15

House cured seafood/ leaf lettuce/ cucumber slices/ toast points

Steak Tips GF 14

prime beef/ portobello/ caramelized onion/ crumbled bleu cheese/ toast points

Oysters (Raw) GF 24 / 48

East coast/ west coast/ mignonette/ cocktail sauce/ lemon
Available in half dozen or full dozen

Oysters Rockefeller GF 28 / 52

East coast/ west coast/ romano blend/ spinach/ lemon
Available in half or full dozen

Seafood Tower GF ★ 32 PP

Chilled shrimp/ oysters/ lobster tail/ king crab/ marinated mussels/ ceviche
(2 person min)

SALAD

Michigan GF 8 / 13

Mixed greens/ dried cherries/ artisan bleu cheese/ red onions/ walnuts/ cider vinaigrette/ Michigan apples

Caesar 8 / 13

Romaine/ pink peppercorns/ parmesan crisp/ brioche croutons/ caesar dressing

Arugula GF 8 / 13

Quinoa/ golden raisins/ ricotta salata/ avocado/ squash/ cherry tomatoes/ mustard vinaigrette

Burrata Caprese GF 13

Burrata cheese/ tomatoes/ basil/ balsamic reduction/ arugula

Feast Steakhouse 9 / 16

Mixed greens/ steak tips/ bleu cheese/ bacon lardons/ tomato/ crispy onions/ ranch dressing

Poached Egg Salad 8 / 13

Mixed greens/ croutons/ bacon lardons/ parmesan/ cherry tomatoes/ avocado/ balsamic vinaigrette/ poached egg

SOUP

French Onion 7

4 onion/ brioche/ gruyere

Soup De Jour 7

Chef's selection

MAINS

French Toast ★ 12

Crepe brulee batter/ brioche/ cannoli filling/ macerated berries/ powdered sugar

Avocado Nest 11

Brioche/ avocado/ Over medum egg/ parmesan crisp

Steak & Eggs 19

Bistro steak/ sunny side up eggs/ feast potatoes/ A1.5

Surf N' Turf Benny ★ 19

Crab cake/ poached eggs/ shaved prime rib/ hollandaise/ Feast potatoes

Biscuits N' Gravy 11

Black pepper biscuits/ prime rib gravy/ fried eggs/ herbs

Lobster Mac 23

Cavatappi pasta/ lobster cream/ fresh lobster/ parmesan/ bread crumbs

Fish and Chip Feast 18

Atlantic cod/ beer batter/ malt powder/ fries/ lemon/ tartar sauce

Chicken & Waffles 15

Battered chicken/ waffle/ syrup/ biscuit gravy

HAND HELDS

Feast Burger 14

1/2 lb house blend/ leaf lettuce/ gruyere/ burnt onion aioli/ egg/tomato/ brioche bun/ fries

French Dip ★ 13

Shaved prime rib/ swiss cheese/ horsey cream/ crispy onions/ baguette/ au jus/ fries

Hot Chicken 🍴 13

Crispy chicken/ Nashville hot butter/ pickles/ tomato/ slaw/ brioche/ fries

FLATBREADS & PIZZA

Mushroom 🍄 13 / 18

Seasonal mushrooms/ thyme/ caramelized onions/ parmesan/ truffle oil

Margherita 13 / 18

Basil pesto/ sliced tomato/ shredded mozzarella/ fresh basil/ balsamic glaze

Formaggio 🍄 13 / 18

Marinara/ mozzarella/ parmesan/ burrata/ goat cheese/ roasted garlic

Fig & Pig ★ 14 / 20

Prosciutto/ fig jam/ bleu cheese/ dried figs/ arugula/ balsamic glaze/ mozzarella

Classic Pepperoni 13 / 18

Marinara/ mozzarella/ pepperoni

Italian 13 / 18

Grilled chicken/ basil pesto/ tomato/ red onion/ roasted garlic/ mozzarella

Morning Flatbread ★ 13 / 18

Cheddar/ bacon lardon/ roasted potatoes/sunny side egg

SIDES

Feast Potatoes 4

Side Salad 5

Truffle Fries 5

Lobster Mac 8

BOOZY BRUNCH

Mimosa 5

Bloody Mary 8

Manmosa 6

Somethin' Fruity

House-Made Eggnog 12

Cozumel 11