

FEAST

Brunch

SMALL PLATES

Charcuterie Board 26

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

Calamari ★ 16

Bourbon sweet chili/ fresh herbs

Steamed Mussels 15

Wine steamed mussels/ ammoghio/ parmesan/ toast points

Truffle Fries ★ 8

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

Carpaccio GF 16

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

Ceviche GF 16

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

Steak Tips GF 17

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

Tuna Poke` GF 16

Marinated tuna/ asian slaw/ mango salsa

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 ★ 36 PP

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

SALAD

Michigan GF 8 / 14

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

Caesar 8 / 14

Romaine/ parmesan crisp/ brioche croutons/ caesar dressing

Arugula GF 8 / 14

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

Burrata Caprese GF ★ 14

Burrata cheese/ tomatoes/ basil/ balsamic reduction/ arugula

Feast Steakhouse 12 / 24

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

Spinach Salad 8 / 14

Spinach/ ricotta salata/ almonds/ red onion/ dried cranberries/ orange supremes/ honey balsamic

SOUP

French Onion 7

4 onion/ brioche/ gruyere

Soup De Jour 6

Chef's selection

MAINS

French Toast ★ 12

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

Avocado Nest 11

Brioche/ avocado/ Over medium egg/ arugula/ tomatoes/ balsamic glaze

Steak & Eggs 19

Bistro steak/ sunny side up eggs/ feast potatoes

Surf N' Turf Benny ★ 19

Crab cake/ biscuit/ 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 20

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/ provolone/ burnt onion aioli/ egg/tomato/ brioche bun/ fries

French Dip ★ 15

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

Hot Chicken 🍴 13

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

Bison Burger 15

1/2 lb bison blend/ bacon/ caramelized onion/ provolone/ leaf lettuce/ tomato/ garlic aioli/ brioche bun/ fries

FLATBREADS & PIZZA

Mushroom 🍄 13 / 18

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

Margherita 13 / 18

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

Philadelphia 14 / 20

Italian dressing/ mozzarella/ prime rib/ onions/ peppers/ mushrooms

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

Shrimp Alfredo 14 / 20

Alfredo/ shrimp/ mozzarella/ parmesan/ spinach

SIDES

Feast Potatoes 4

Side Salad 6

Truffle Fries 5

Lobster Mac 13

BOOZY BRUNCH

Mimosa 5

Bloody Mary 8

Manmosa 6

Somethin' Fruity 8

Violet Beauregarde 11

Lazy Lover 7