



FOR SHARING

Housemade Pop Tart | 3

Cinnamon and brown sugar enveloped in a fluffy pastry

Capital Vine Breakfast Breads | 8

Assortment of traditional breakfast pastries served with apple butter and Bonne Maman Preserves

Sunshine Flatbread | 12

Grilled flatbread topped with two sunny-side up eggs, Applewood-Smoked bacon, Fontina cheese and spinach

BRUNCH SPECIALTIES

Croque Madame | 13

Open-faced toasted brioche topped with melted Swiss cheese, griddled prosciutto, mornay sauce and two sunny-side up eggs

Maine Lobster Omelette | 14

Three egg omelette filled with Maine lobster, avocado and grape tomatoes, served with bistro greens

Prime Rib Omelette | 12

Three egg omelette filled with oven-roasted prime rib, diced bell peppers and red onion, served with homefries and choice of toast

Scrambled Eggs | 10

Three perfectly scrambled eggs, served with Applewood-Smoked bacon, homefries and choice of toast

Prosciutto Benedict | 12

Bays English muffin topped with micro arugula, prosciutto and two poached eggs, finished with traditional hollandaise sauce

Smoked Salmon Benedict | 12

Bays English muffin topped with spinach, tomatoes, house-smoked salmon and two poached eggs, finished with traditional hollandaise sauce

Steak and Eggs | 18

Seared skirt steak topped with roasted red pepper gremolata, served with three scrambled eggs and choice of toast

Smoked Salmon Platter | 13

House-smoked salmon served with a toasted bagel, scallion cream cheese, sliced red onion, tomatoes and capers

Biscuits and Gravy | 11

Buttermilk biscuits topped with pork sausage gravy and two sunny-side up eggs

Cornflake-Crusted

French Toast | 11

Brioche French toast crusted in Cornflakes, topped with fresh mixed berries and powdered sugar

Buttermilk Pancakes | 11

Capital Vine's original buttermilk pancake recipe, served with Michigan maple syrup

Add Cinnamon Sugar **1**

Add Chocolate Chips **2**

Add Mixed Berries **2**

SIDES

Two Eggs Any Style **4**

Applewood-Smoked Bacon **5**

House-Cured Lox **6**

Traditional Breakfast Potatoes **4**

CV Breakfast Potatoes **6**

Bagel and Cream Cheese **3**

Toast **2**

Multigrain, English Muffin

Mixed Berries **5**

Housemade Granola and Yogurt **5**



LIBATIONS

Bloody Mary | 9

Bloody Mary with your choice of 4 garnishes
Tito's **10** | Grey Goose **11** | additional garnishes **.50**

Mimosa | 6

Traditional, Blueberry, Grapefruit, or Strawberry Basil

Bellini | 6

Sparkling Wine, Peach Nectar

Pimm's Cup | 7

Pimm's #1, Lemon, Mint, Cucumber, Sprite

Cuban Coffee | 8

Rum, Creme de Cacao, Simple Syrup, Coffee

Cafe Royale | 9

Patron XO, Godiva, Coffee, Whipped Cream

BEVERAGES

French Press Coffee **5**

Espresso **3**

Cappuccino **4**

Latte **4**

Hot Tea **4**

Juices

Small **3** Large **4**

Orange, Cranberry, Pineapple,
Grapefruit, Tomato

HAPPY HOUR

Join us for Happy Hour from 3–6 PM
and enjoy \$4 off Wine Flights and
Flatbreads.

PRIVATE DINING

Bistro Fare, Small Plates and
Exceptional Wines for every palate and
price point, in a casual sophistication—
this is what you can expect in private
dining at Capital Vine.

Enjoy the Private Wine Room or the
Four-Season Room, accommodating
12 to 30 guests.

*Call 517-377-VINE to book your
private dining experience.*

BONUS GIFT CARD

Purchase a \$50 Gift Card and receive
an additional \$10 Bonus Gift Card
for yourself.

WINES TO GO

Buy 6 Bottles of Wine, and receive 10%
off your purchase.

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Tastefully Prepared by
Executive Chef Lisa Ackerson

*Ask your server about menu items that may be served raw or under cooked.
Consuming raw or under cooked meat or fish may increase your risk of foodborne illness.*