



BRUNCH MENU

SATURDAY - SUNDAY 10 AM - 3 PM

FOR SHARING

Housemade Cinnamon Roll

Jumbo flaky cinnamon roll topped with a powder sugar glaze **5**

Capital Vine Breakfast Breads

Assortment of traditional breakfast pastries served with apple butter and Bonne Maman Preserves **8**

BLT Flatbread

Grilled flatbread topped with two sunny-side up eggs, house aioli, crumbled Applewood smoked bacon, shredded lettuce and roasted tomatoes **12**

BRUNCH SPECIALTIES

Southwest Breakfast Burrito

Pork sausage, diced red skin potatoes, bell peppers and scrambled eggs, rolled into a flour tortilla, topped with spicy ranchero sauce and a dollop of sour cream **12**

Omelette Oscar

Three egg omelette filled with beef tenderloin, jumbo lump crab, wild mushrooms and red onions, drizzled with hollandaise and served with bistro greens **15**

Prime Rib Omelette

Three egg omelette filled with oven-roasted prime rib, diced bell peppers and red onion, served with homefries and choice of toast **12**

Scrambled Eggs

Three perfectly scrambled eggs, served with Applewood-Smoked bacon, homefries and choice of toast **10**

Prosciutto Benedict

Bays English muffin topped with micro arugula, prosciutto and two poached eggs, finished with traditional hollandaise sauce **12**

Smoked Salmon Benedict

Bays English muffin topped with spinach, tomatoes, house-smoked salmon and two poached eggs, finished with traditional hollandaise sauce **13**

Steak and Eggs

Flank steak topped with bourbon-glazed onions and mushrooms, served with three scrambled eggs and choice of toast **18**

Smoked Salmon Sandwich

Smoked salmon on a toasted bagel with a caper-dill cream cheese, sliced red onion and sliced tomato, served with two sunny-side up eggs **14**

Biscuits and Gravy

Buttermilk biscuits topped with pork sausage gravy and two sunny-side up eggs **11**

Cornflake-Crusted

French Toast

Brioche French toast crusted in Cornflakes, topped with candied pecan praline **11**

Buttermilk Pancakes

Capital Vine's original buttermilk pancake recipe, served with Michigan maple syrup **11**

Add Cinnamon Sugar **1**

Add Chocolate Chips **2**

Add Mixed Berries **2**



SIDES

- | | |
|---|--|
| Two Eggs Any Style 4 | Toast 2 |
| Applewood-Smoked Bacon 5 | <i>Multigrain, Wheat, English Muffin</i> |
| House-Cured Lox 6 | Mixed Berries 5 |
| Traditional Breakfast Potatoes 4 | Frisée Salad 6 |
| Western Breakfast Potatoes 6 | <i>Frisée, bacon lardon and</i> |
| Bagel and Cream Cheese 3 | <i>poached egg</i> |

LIBATIONS

- | | |
|--|---|
| Bloody Mary
Bloody Mary with your choice of 4 garnishes 9
Tito's 10 Grey Goose 11
additional garnishes .50 | Pimm's Cup
Pimm's #1, Lemon, Mint, Cucumber, Sprite 7 |
| Mimosa
Traditional, Blueberry, Grapefruit, or Strawberry Basil 6 | Cuban Coffee
Rum, Creme de Cacao, Simple Syrup, Coffee 8 |
| Bellini
Sparkling Wine, Peach Nectar 6 | Cafe Royale
Patron XO, Godiva, Coffee, Whipped Cream 9 |

BEVERAGES

- | | |
|------------------------------|-------------------------------|
| French Press Coffee 5 | Juices |
| Espresso 3 | Small 3 Large 4 |
| Cappuccino 4 | Orange, Cranberry, Pineapple, |
| Latte 4 | Grapefruit, Tomato |
| Hot Tea 4 | |

RESERVATIONS ACCEPTED

Tastefully Prepared by
Executive Chef Ryan Lucas

*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.*