

Avalon International Breads

422 W Willis St 48201-1702 · +13132626115 · Updated: Jan 14, 2026

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TOAST 3

SIMPLE TOAST & JAM

cultured butter, artisan jam

SMOKED SALMON TOAST

Creamy goat cheese, sundried tomato basil spread, sunny farm egg, fresh dill, griddled farm bread

AVOCADO TOAST

Smashed avocado, tahini, cucumber, lime, chili flakes, olive oil, Farm bread; Farm Egg available with additional charge

SNACKS & SHARES 4

CRISPY POTATO CAKES

Sofrito, cornmeal, smoked paprika, aioli, dressed field greens; Farm Egg available with additional charge

HOUSEMADE CHIPS

Smoked black pepper, sea salt, rosemary aioli

PASTRY BASKET

Fresh-baked pastries, cultured butter

WHITE BEAN HUMMUS

Grilled bread, olive oil, roasted garlic, lemon, gochugaru

BOWLS 4

BRASSICA BOWL

Shaved brussels sprouts, kale, spiced broccolini, avocado, hard-cooked egg, sunflower seeds, sesame seeds, whole grain mustard vinaigrette, hummus, herbs, aleppo chile flakes; grilled chicken and tofu available with additional charge

QUINOA & FARRO BOWL

Kale, roasted cauliflower, goat cheese, dried cranberries, white balsamic vinaigrette, pickled red onions; grilled chicken and tofu available with additional charge

COBB SALAD

Local field greens, crumbled blue cheese, hard-boiled egg, pickled tomatoes, avocado, red onion, chopped bacon, grilled chicken, buttermilk dressing; grilled chicken and tofu available with additional charge

SEARED SALMON BOWL

Fresh Atlantic salmon, field greens, berries, sunflower & poppy seeds, crumbled goat cheese, pickled onions, fresh raspberry vinaigrette

BREAD & BUN 7

FRIED EGG, AVOCADO, AND BACON SANDWICH

Toasted Farnsworth Family Farm Bread, greens, aioli

MUSHROOM BURGER

Vegan housemade patty, Havarti, brown butter onion rings, rosemary aioli, Challah Roll.

CRISPY CHICKEN

Buttermilk brine, apple beet slaw, sweet jalapeno mustard, challah roll

FRITTATA BREAKFAST SANDWICH

Red onion jam, arugula, goat cheese, rosemary aioli, Challah Roll.

IMPOSSIBLE BURGER

Sharp white cheddar, sauteed mushrooms, field greens, spicy mayo, Challah Roll.

BURGER

Red onion jam, raclette cheese, smoked bacon, rosemary aioli, Challah Roll; farm egg available with additional charge

TURKEY BLT

Smoked turkey, melted cheddar, bacon, tomato, field greens, aioli, griddled farm bread

FORK 13

SOFT SCRAMBLE

Spinach, parmesan, roasted fingerling potatoes, toast and jam, dressed greens

POTATO TACOS

Crispy mashed potato filled tacos, ranchero sauce, goat cheese, sunny farm eggs, cabbage and radish salad

TOAST & EGGS

Two farm eggs any style, toast & jam, roasted fingerling potatoes, dressed field greens

AVALON HASH

Braised root vegetables, toast, spiced tofu, choice of avocado or two sunny farm eggs; sub chorizo or bacon for tofu available with additional charge

SHAKSHUKA

Spiced tomato sauce, farm eggs, goat cheese, toast

BLUEBERRY QUINOA PANCAKES

Lemon crema, granola sprinkle, maple syrup drizzle

QUESADILLA

Scrambled farm eggs, melted cheese, griddled flour tortilla, choice of bacon, chorizo, or mushroom & onion, served with smashed avocado & black bean corn salsa.

SMOKED SALMON OMELET

Smoked salmon, green onion, fresh tomato, creamy goat cheese

DARK CHOCOLATE QUINOA PANCAKES

Whole wheat & quinoa buttermilk pancakes, dark chocolate chips, Michigan maple syrup, whipped cream, fresh strawberries

BRIOCHE FRENCH TOAST

Custard soaked brioche, two farm eggs any style, fresh berries

AVALON EGGS BENEDICT

Poached farm eggs, crispy bacon, buttermilk biscuit, hollandaise, roasted fingerling potatoes, dressed field greens.

BISCUITS & MUSHROOM GRAVY

Hearty wild mushroom gravy, two farm eggs sunny, buttermilk biscuit, chives, dressed field greens.

3 EGG OMELET

All with roasted fingerling potatoes, dressed farm greens, featured toast. Choice of broccoli, mushrooms, onion & swiss; chorizo, potato, red onion & mozzarella; or bacon, spinach, tomato & white cheddar.

SIDES 7

SOUP & BREAD

Creamy tomato basil soup, parmesan cracker, griddled farm bread, cultured butter

OATMEAL

organic rolled oats, butter, toast, Michigan maple syrup, seasonal fruit garnish

SMOKED BACON

PORK SAUSAGE LINKS

VEGAN SAUSAGE

CREAMY MUSHROOM GRAVY

HOUSE HOLLANDAISE SAUCE

DESSERTS 7

COOKIE BASKET

Avalon's finest selection of fresh cookies

AFFOGATO

Vanilla ice cream, espresso shot pour-over

BOTANICAL BAKERY 2 LAYER CAKE - ROTATING

BOTANICAL BAKERY FINANCIER - ROTATING

EK CHEESECAKES

Espresso or rotating

HEATHER BELLS SHORTBREAD LEMON BAR

LUNCHROOM VEGAN CUPCAKE - ROTATING

BREAKFAST BEERS 13

NORTH PEAK TROPICAL DIABOLICAL

Fruit IPA, 6.6% abv

NORTH PEAK HOOKED

Golden Ale, 3.9% abv

NORTH PEAK DIABOLICAL

IPA, 5% abv

NORTH PEAK DIABOLICAL

IPA, 6.66% abv

JOLLY PUMPKIN BAM BIERE

Farmhouse Ale, 4.5% abv

JOLLY PUMPKIN LA ROJA

Amber Ale, 7.2% abv

FOUNDER'S BREAKFAST STOUT

Stout with oats, 8.3% abv

STONE BREWERY HAZY IPA

Hazy IPA, 6.7% abv

JOLLY PUMPKIN BLANCA

Farmhouse Witbier, 4.7% abv

MAD FARMER, FOUR BERRY PIE CIDER

Hard cider with montmorency cherry, blackberry, blueberry & raspberry, 6.5% abv

ORIGINAL GRAVITY PRIMORDIAL PORTER

Porter, 6%

BELL'S BREWERY CHERRY STOUT

Cherry Stout, 7.0%

TED SEGER'S NON-ALCOHOLIC BEER

COCKTAILS & WINES 18

AVALON'S BLOODY MARY

Choice of Vodka or Pickle Vodka, Bloody Mix, Choice of 3 Garnishes: Bacon, Celery Stick, Cucumber Stick, McClure's Pickle Spear or Blue Cheese Olives, String Cheese

SLEIGH RIDE

Whiskey, Orgeat, Cointreau, Lime Juice, Mint

IRISH COLD BREW

Jameson, Spaulding, Cold Brew, Whip

BAKED APPLE MARGARITA

Reposado, Agave, Lime Juice, Baked Apple Syrup

MIMOSA

Traditional, Cranberry, or Apple

WHITE WINTER

Vodka, Kahlua, Creamy Disaronno, Cream

THE GIFT GIVER

Gin, Lemon, Cranberry Syrup, Dry Hard Cider, Lemon Wheel

BUZZ CLUB MEMBER

Steamed Calder Dairy Chocolate Milk, Rumleminze, Creamy Dissaronno, Whip

J'S SECRET SANGRIA

Chardonnay, Triple Sec, Oranges, Fruit Boba, Basil, Berries

MILOUS FRENCH CHARDONNAY

Available in glass

VALDELAVIA CAVA (ORGANIC)

Available in glass or bottle

PATIENCE ROSE

Available in glass

ZENSA BRUT

Available in glass or bottle

CHATEAU TIRE PE DIEM BORDEAUX

Available in glass

HAND WORK TEMPRANILLO

Available in glass or bottle

SOL SUMMIT CALIFORNIA CANNED ROSE OR RED BLEND

Organic/Certified & Sustainable

MIMOSA MONDAY

mimosas every Monday

TAKE A BREAK TUESDAY

sangria every Tuesday

COFFEE BAR 12

ALTERNATIVE MILK OPTIONS

almond/oat/soy

PEPPERMINT MOCHA

Espresso, Mint Syrup, Steamed Chocolate Milk, Whip, Crushed Peppermint

GINGERBREAD LATTE

Espresso, Gingerbread Syrup, Whole Milk, Whip, Mini Gingersnap

BUTTERSCOTCH LATTE

Espresso, Butterscotch Syrup, Steamed Milk

FIRESIDE LATTE

Espresso, Almond Milk, Smoked Maple Brown Sugar Syrup, Charcoal

CHAI LATTE

DIRTY CHAI LATTE

MATCHA LATTE

Matcha and steamed milk

MOCHA

Calder Dairy

HOT CHOCOLATE

Calder Dairy

ICED ORGANIC PINEAPPLE PASSION GREEN TEA

ORGANIC TEA

Arbor Tea - English Breakfast, Earl Grey, Peppermint, Chun Mee, Houjicha Green Tea, White Pomegranate, Cinnamon Rooibis, Chamomile Mint, Crimson Berry, Jasmine

NON-ALCOHOLIC DRINKS 15

SPRITZ TEA

RISHI SPARKLING TEA

NIKKI'S GINGER TEA

CASAMARA CLUB LEISURE SODA

JELLY BEAN SODA WATER

TOPO CHICO

LACROIX

WHITE RICK CLUB SODA

DEATH WATER

ESSENTIAL BOTTLED WATER

KOMBUCHA

SPRECHER'S ROOT BEER

BARRITT'S GINGER BEER

CALDER DAIRY CHOCOLATE MILK

GUERNSEY LEMONADE

CATERING 4

SHAREABLES

AVAILABLE OPTIONS

- Vegan Danish from Botanical Bakery 4pcs: \$6.00
 - Vegan Savory Danish from Botanical Bakery 4pcs: \$6.00
 - Avalon Blueberry Scone 2pcs: \$4.50
 - House Made (GF) Potato Cakes Topped with Spicy Aioli 3pcs: \$10.00
 - Toast & Jam serves 12: \$30.00
 - Roasted Herb Potatoes serves 12: \$30.00
 - Italian Herb Cheesy Veggie Frittata Squares serves 12: \$50.00
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BOWLS & SANDWICHES

AVAILABLE OPTIONS

any bowl has choice of tofu or chicken (serves 12)

- Farro & Quinoa Bowl: \$55.00
 - Cobb Salad Bowl: \$55.00
 - Brassica Bowl: \$55.00
 - Turkey BLT 12 halves: \$70.00
 - Bacon for 12 36pcs: \$40.00
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SIDES

\$85.00

Choice of Bacon, Tofu (Vegan), or Chorizo. Toast included. Serves 12

COFFEE

\$30.00

Cambro or Mighty Good Coffee - Light or Dark Roast. Served with Creamer, Cups, Stir Sticks, & Sugar/Sugar Substitutes. Serves 12

SMALL 3

DAILY SOUP

Bread & Butter available with additional charge

AVOCADO TOAST

smashed avocado, tahini, cucumber, chili flakes, sea salt, olive oil, farm bread; farm egg available with additional charge

LOX TOAST

Smoked salmon, whipped dill cream cheese, sliced tomato, red onion, capers, poached egg, everything seasoning, thick-cut farm bread

BREAKFASTY 6

EGG & CHEESE SANDWICH

soft scrambled eggs, American cheese, toasted white 313 bread, served with dressed greens

CHICKEN, SAUSAGE, EGG & CHEESE ROLL

Chicken sausage, melted white cheddar, fried egg, smoky aioli, toasted challah roll

FRIED EGG, BACON & AVOCADO SANDWICH

2 over easy eggs, bacon, avocado mash, herb aioli, sourdough

EGGS & TOAST

two farm eggs any style, roasted fingerling potatoes, dressed greens, toast

SAUSAGE, EGG, & CHEESE MUFFIN

Sausage patty, English muffin, white cheddar, American cheese, farm egg, herb aioli

STEEL CUT OATS

Bananas, berries, toasted almonds, chia seeds, peanut butter, honey

BREAD AND BUN 8

TUNA MELT

thick-sliced farm bread, albacore tuna, melted cheddar, bread & butter pickles, served open-faced

B.L.T.A.

Cider House bacon, avocado, tomato, greens, aioli, grilled farm bread

TURKEY BACON AVO

Sliced turkey breast, bacon, provolone, lettuce, tomato, avocado mash, herb aioli, grilled sourdough

AVALON GRILLED CHEESE

White cheddar, provolone, smoke gorgonzola, caramelized onion, sourdough

HOT ITALIAN

Ham, capicola, salami, pepperoni, provolone, topped with greens, tomato, red onion, red wine vinaigrette, herb aioli, grilled sourdough, with a side of hot Giardineria

AVALON CHICKEN CAPRESE

Herbed focaccia, chicken breast, Italian cheese blend, spinach, tomato, basil aioli, balsamic reduction

WILD MUSHROOM SANDWICH

Locally sourced wide mushroom blend, provolone, fresh spinach, roasted red pepper, vegan truffle aioli, grilled sourdough

AVALON BRUCH BURGER

Two 4oz all-beef patties, grilled onions, American cheese, white cheddar, bacon, fried egg, hollandaise on side

GREENS 4

313 GRAIN BOWL

Farro, arugula, mixed greens, cauliflower, carrots, cucumbers, pickled red onion, sunflower seeds, hard-boiled egg, apple cider vinaigrette

SPINACH SALAD

Spinach, strawberries, blueberries, mandarin oranges, goat cheese, pickled shallot, avocado, toasted almonds, house-made honey balsamic dressing

ROASTED BEET & PISTACHIO SALAD

Baby spinach, mixed greens, roasted beets & carrots, shaved red onion, gorgonzola, chopped pistachios, pistachio vinaigrette

COBB SALAD

Greens, smoked bacon, fried onions, fennel, heirloom tomato, hard boiled egg, cucumber, avocado ranch dressing

KIDS 3

PB & J

313 white bread, jam, creamy peanut butter, potato chips

TURKEY & CHEESE

sliced turkey breast, American cheese, 313 white bread, potato chips

GRILLED CHEESE

American & Cheddar cheeses, 313 white bread, potato chips

LET'S BRUNCH 6

CHALLAH FRENCH TOAST

Michigan maple syrup, seasonal berries, powdered sugar sprinkle, butter

HUEVOS RANCHEROS

Warm yellow corn tortillas, fire roasted corn & black bean pico, goat cheese, ranchero sauce, farm eggs, sliced avocado, fresh cilantro, lime

LEMON MASCARPONE PANCAKES

Whipped lemon mascarpone cream, fresh berries, Michigan maple syrup, butter, powdered sugar

VEGGIE BENNY

Sauteed wild mushrooms, easy egg, roasted red peppers, spinach, hollandaise, English muffin. Served with dressed greens.

LOX BENNY

Cold smoked salmon, easy egg, tomato, hollandaise, capers, fresh dill, English muffin. Served with dressed greens.

TRADITIONAL BENNY

English muffin, ham, two eggs over easy, hollandaise. Served with dressed greens.

BISCUIT BAR 5

Bacon, Egg & Cheddar Biscuit

\$8.50

Bacon, baked egg, white cheddar, sea salt biscuit.

Jammy Biscuit

\$4.00

Sea salt biscuit, seasonal Gus & Grey Jam

Honey Butter Biscuit

\$4.00

Sea salt biscuit, housemade honey butter

Turkey, Gouda, Apple Butter Biscuit

\$9.50

Roasted turkey smoked gouda, Gus & Grey Apple Butter, sea salt biscuit

Turkey Sausage Biscuit

\$8.50

Turkey Sausage, baked egg, white cheddar, sea salt biscuit

AVALON FAVORITES 6

Bite of Bliss

AVAILABLE OPTIONS

Baked egg, white cheddar, 313 soft wheat bun; Available in combo + small coffee

each: \$5.00

combo + coffee: \$6.00

Avalon Avocado Toast **\$10.00**

Smashed avocado, tahini, cucumber, lime, Aleppo chili flakes, Farm bread

BLTA **\$10.00**

Bacon, Michigan greens, avocado, tomato, and herb mayo on toasted Farm bread.

Vegan Willis Wich **\$9.50**

Vegan sausage & provolone, roasted red peppers, greens, chipotle mayo, toasted vegan challah bun

Turkey Bacon Club **\$10.00**

Turkey, bacon, Michigan greens, tomato, herb mayo, toasted Farm bread

Great Lakes Pot Pie Hand Pie **\$7.00**

changes seasonally

GRAB & GO 3

Gardenworks **\$9.00**

Housemade basil walnut pesto, Michigan greens, roasted red peppers, avocado, Motown Multigrain Bread

Chipotle Turkey **\$10.50**

Grobbels roasted turkey, white cheddar, sliced tomato, local greens, chipotle mayonnaise, Farm bread

Grand Blvd Tuna **\$9.00**

House tuna salad with cheddar, greens, tomato, Farm bread.

ADD-ONS 1

MAKE IT YOURS

Please limit to two additions or subtractions for made to order salads and sandwiches. Available in Bacon, Roasted Turkey, Baked Egg, White Cheddar, Smoked Gouda, Vegan Provolone, Vegan Sausage, Turkey Sausage, Local Jam/Honey, Michigan Greens, Chipotle Mayo

PASTRIES 4

Scones

AVAILABLE OPTIONS

Choose from Lemon Blueberry or Cinnamon.

each: \$4.00

4pk: \$12.00

Muffins

AVAILABLE OPTIONS

Choose from plant-based Blueberry or plant-based Pumpkin Streusel.

Each: \$3.50

4pk: \$12.00

Mixed Half Dozen Pastries **\$20.00**

An assortment of muffins, scones, and biscuits.

Sticky Bun

AVAILABLE OPTIONS

\$3.50

\$13.00

COOKIES 5

Sea Salt Chocolate Chunk

AVAILABLE OPTIONS

each: \$2.50

3pk: \$6.50

dozen: \$22.00

Double Chocolate Sea Salt

AVAILABLE OPTIONS

each: \$2.50

3pk: \$6.50

dozen: \$22.00

Trail Mix Oatmeal Raisin

AVAILABLE OPTIONS

each: \$2.50

3pk: \$6.50

dozen: \$22.00

Peanut Butter

AVAILABLE OPTIONS

each: \$2.50

3pk: \$6.50

dozen: \$22.00

Oatmeal Raisin

AVAILABLE OPTIONS

each: \$2.50

3pk: \$6.50

dozen: \$22.00

CAKES ²

Cadillac Chocolate Cake

\$3.75

Vegan chocolate with chocolate frosting.

Cass Ave Carrot Cake

\$3.75

Vegan carrot cake with vegan cream cheese frosting.

GROCERY & GIFT ¹

Avalon Coffee Beans

\$12.50

12oz of coffee beans, roasted specially for Avalon by Mighty Good.

COFFEE & DRINKS ²¹

Drip

AVAILABLE OPTIONS

Hearth & Soul Blend | bold & rich roast Willis St. Blend | mild medium roast; Available in 12oz and 16oz

\$2.25

\$3.00

Espresso

\$3.25

High pressure steam pushed through finely ground Mighty Good beans to produce a thick and luscious concentrated 2oz shot.

Macchiato

\$3.25

A 2oz double shot of espresso with a dollop of steamed milk on top; Available in 3oz

Cortado	\$3.25
A 2oz double shot of espresso with 2oz of steamed half and half (unless otherwise specified); Available in 4oz	
Cappuccino	\$3.75
A 2oz double shot of espresso with 6oz of frothy steamed milk; Available in 8oz	
Latte	AVAILABLE OPTIONS
A 2oz double shot of espresso with frothy steamed milk; Available in 12oz and 16oz	
	\$4.25
	\$5.00
Americano	AVAILABLE OPTIONS
A 2oz double shot of espresso with hot water; Available in 12oz and 16oz	
	\$3.00
	\$3.25
Mocha	AVAILABLE OPTIONS
A 2oz double shot of espresso with steamed chocolate milk; Available in 12oz and 16oz	
	\$4.75
	\$5.25
Red Eye	AVAILABLE OPTIONS
Mighty Good drip coffee with a two ounce shot of espresso; Available in 12oz and 16oz	
	\$3.25
	\$5.25
Iced Americano	\$3.50
16oz	
House Cold Brew - Iced	AVAILABLE OPTIONS
Coffee beans ground and brewed with cold water for 10 hours in house then diluted with your choice of liquid. Available in	
Black (16oz), +Milk (16oz) and +Chocolate Milk (16oz)	\$3.75
	\$4.25
	\$4.75
	\$4.75
Cafe Au Lait	AVAILABLE OPTIONS
Half drip coffee topped with half steamed milk. Available in 12oz and 16oz	
	\$3.25
	\$3.75
Matcha	AVAILABLE OPTIONS
Organic Two Leaves and a Bud Matcha latte with your choice of steamed milk. Available in 12oz and 16oz	
	\$4.75
	\$5.50
House Chai	AVAILABLE OPTIONS
House spiced chai sweetened with honey and mixed with your choice of milk. Available in 12oz and 16oz	
	\$4.25
	\$5.25
Hot Tea	AVAILABLE OPTIONS
Your choice of tea brewed hot. Available in 12oz and 16oz	
	\$2.25
	\$3.00
Avalon Palmer	\$5.00
16oz	
Iced Tea	\$3.50
Tea brewed in house over ice. Available in 16oz	

Steamer

Your choice of steamed milk with your favorite flavor shot. Available in 12oz and 16oz

AVAILABLE OPTIONS

\$1.75

\$3.50

Hot Cocoa

Frothy steamed Guernsey chocolate milk. Available in 12oz and 16oz

AVAILABLE OPTIONS

\$2.00

\$3.00

Coffee Carafe

Coffee or tea for a group! Cardboard carafe holds around 100oz for cups for 10-12 people. Comes with 12 cups, sugar packets, and cream.

\$21.20

Add-Ons & Options

Available in Espresso Shot (Additional charge), Brown Sugar Sea Salt (Additional charge), Vanilla Bean (Additional charge), Whole Milk, Skim Milk, Oat Milk, Almond Milk, Decaf, Iced

LUNCH CATERING MENU ⁵

Savory Sandwich Platters

Choices: Chipotle Turkey, Gardenworks (vegan), Tuna, Turkey & Bacon Club, BLTA, ALT (vegan), Veggie Club (vegetarian/vegan)

AVAILABLE OPTIONS

5 sandwiches - serves 5-8: \$55.00

10 sandwiches - serves 10-15:

\$100.00

20 sandwiches - serves 20-30:

\$180.00

Add on sandwich: \$10.00

Classic Bagged Lunch

Choice of sandwich, Avalon cookie, & apple. Add-ons: mini-yogurt parfait, mini fruit cup, Better Made chips

AVAILABLE OPTIONS

6 lunches: \$85.00

12 lunches: \$160.00

Garden Salad Bowls

Michigan greens, grape tomatoes, cucumber, red onion, roasted chickpeas, & house vinaigrette. Garden Salad add-ons: chopped turkey, cheddar, avocado, bacon.

AVAILABLE OPTIONS

Small - serves 5-8: \$14.00

Large - serves 20-25: \$35.00

Fruit Salad Bowls

Strawberries, pineapple, & melon. Fruit bowl add-ons: yogurt bowl, granola bowl.

AVAILABLE OPTIONS

Small - serves 5-8: \$28.00

Large - serves 25-30: \$55.00

Biscuit Bar

Biscuits, Gus & Grey Jam, & House Honey Butter. Add-ons: honey, apple butter, cheddar, gouda, bacon, eggs, sliced turkey.

AVAILABLE OPTIONS

6 biscuits: \$25.00

12 biscuits: \$50.00

SWEETS CATERING MENU ³

Breakfast Pastry Platters

Mix of muffins (vegan), biscuits, & scones. Add-ons: honey, apple butter, honey butter, jam.

AVAILABLE OPTIONS

Small - half dozen: \$25.00

Medium - one dozen: \$45.00

Large - two dozen: \$85.00

Freshly Baked Cookie Trays

Mix of Sea Salt Chocolate Chunk, Peanut Butter, Classic Oatmeal Raisin, Double Chocolate Sea Salt (vegan), Trail Mix Oatmeal Raisin (vegan). Add-ons: Ray's ice cream half gallon, whipped cream, hot fudge, candycane, chocolate shavings, caramel, sea salt

AVAILABLE OPTIONS

2 dozen: \$45.00

5 dozen: \$110.00

Drinks

Packed in disposable pourable carafes with cups. Add-ons: bag of marshmallows, whipped cream, seasonal syrup, caramel, candycane, crushed cookies, chocolate shavings.

AVAILABLE OPTIONS

Coffee Carafe - serves 10-12: \$22.00

Cold Brew Carafe - serves 8-10: \$45.00

Hot Chocolate Carafe - serves 10-12:

\$22.00

Iced Tea Carafe - serves 8-10: \$25.00

BREAKFAST 8

Avocado Toast

Smashed Avocado, Tahini, Cucumber, Chili Flakes, Sea Salt, Olive Oil, Farm Bread. Add Farm Egg for extra.

Veggie Quiche

Butternut Squash, Kale, Herbed Goat Cheese, Caramelized Onions, Guernsey Dairy, Michigan Eggs, Dressed Greens

Quiche Lorraine

Smoked Bacon, Swiss, Parmesan, Guernsey Dairy, Michigan Eggs, Dressed Greens

Bite of Bliss

Baked Egg, White Cheddar, Challah Roll. Make it a combo and add coffee.

Vegan Willis Wich

Vegan Sausage & Cheese, Roasted Red Peppers, Greens, Sriracha Mayo, Challah Roll

Bacon, Egg & Cheddar Sandwich

Bacon, Baked Egg, White Cheddar, Griddle Challah Roll

Chicken Sausage Biscuit

Chicken Sausage, Baked Egg, White Cheddar, Sea Salt Biscuit

Fried Egg, Bacon, & Avocado Sandwich

Herb Aioli, Farm Bread

COFFEE & TEA 16

Drip

Hearth & Soul Blend | bold & rich roast Willis St. Blend | mild medium roast; Available in 12oz and 16oz

Americano

A 2oz double shot of espresso with hot water

Espresso

Available in 2oz

Macchiato

A 2oz double shot of espresso with a dollop of steamed milk on top; Available in 3oz

Cortado

A 2oz double shot of espresso with 2oz of steamed half and half (unless otherwise specified); Available in 4oz

Cappuccino

A 2oz double shot of espresso with 6oz of frothy steamed milk; Available in 8oz

Latte

A 2oz double shot of espresso with frothy steamed milk; Available in 12oz and 16oz

Matcha Green Tea Latte

Mocha

A 2oz double shot of espresso with steamed chocolate milk

Chai

Available in 12oz and 16oz

Dirty Chai

Cafe Au Lait

Available in 12oz and 16oz

Hot Cocoa

Available in 12oz and 16oz

Hot Tea

Available in 12oz and 16oz

Cold Brew

Choice of white or chocolate milk

Iced Tea

Chai, Black or Green

SPECIALTY DRINKS 4

Affogato Espresso Cocktail

Riesling, Coffee Liqueur, Crème de Cocoa, Espresso, Vanilla Ice Cream

Spanish Espresso Martini

Old Mission Vodka, Vanilla Liqueur, Espresso

Irish Cold Brew

Old Mission Whiskey, Coffee Liqueur, Cold Brew, Whipped Cream

Sea Salt Chocolate Chip Martini

Espresso, Vodka, Brown Sugar Sea Salt Syrup, Cream, Crumbled Cookie Rim

COCKTAILS 3

Mimosa

Nomad Sparkling Wine, Orange Juice

Bloody Mary

Old Mission Vodka, House-Made Bloody Mary Mix

Seasonal Sangria

Red or White Wine, Seasonal Fruit

NON-ALCOHOLIC BEVERAGES 16

Juice

Orange, Apple, Tomato, Pineapple, Cranberry, & Grapefruit

Nikki's Tea

Lemonade

Smart Water or Just Water

Everybody Water

Essentia

Kombucha

Liquid Death

Spindrift

La Croix

San Pellegrino

Cold Brew

Milk

Whole or Chocolate

Coca-Cola Soft Drinks

Fanta Orange

Root Beer

JOLLY PUMPKIN SANDWICHES 4

Perfect Fried Chicken Sandwich

Pastured chicken, sesame cilantro slaw, aioli, sriracha, spicy pickle, sesame sriracha brioche

Cuban Pork

Spiced pork shoulder, ham, swiss, fresno chili aioli mustard, toasted roll

Warm Artichoke Sandwich

Pesto marinated artichoke hearts, vegan garlic aioli, tomato rustic italian bread. Option to add hand-pulled mozzarella.

Turkey Melt

Sliced turkey breast, smoked gouda, tomato, arugula, aioli, farm bread

AFTER HOUR COCKTAILS 9

IRISH COLD BREW

Jameson, Spaulding, Cold Brew, Whip

BAKED APPLE MARGARITA

Resposado, Agave, Lime Juice, Baked Apple Syrup

MIMOSA

Traditional, Cranberry, or Apple

THE GIFT GIVER

Gin, Lemon, Cranberry Syrup, Dry Hard Cider, Lemon Wheel

SLEIGH RIDE

Whiskey, Orgeat, Cointreau, Lime Juice, Mint

WHITE WINTER

Vodka, Kahlua, Creamy Disarrono, Cream

BUZZ CLUB MEMBER

Steamed Calder Dairy Chocolate Milk, Rumleminze, Creamy Disarrono, Whip

J'S SECRET SANGRIA

Chardonnay, Triple Sec, oranges, fruit boba, basil, berries.

BEER & SIP

Pint of Hooked Lo-Cal Ale & Johnny Walker Red Neat

SAVORY SNACK BASKETS 4

CHIPS & SALSA

SEA SALT CHICKPEAS

DRY ROASTED EDAMAME

CHICKEN FLAUTAS

Two hand-rolled with ranchero sauce. Add smashed avocado.

BOOZY SCOOP COCKTAILS 3

ORANGE SHERBERT MARGARITA

Teremana, Grand Mariner, Lime, Semi Sugar Rim, Orange Sherbet

APEROL SPRITZ FREEZE

Aperol, Sparkling Wine, Soda, Dried Orange, Orange Sherbet

AFFOGATO MARTINI

Arbor Distillery Wheat Vodka, Espresso, Spaulding Coffee Liqueur, Vanilla Syrup, Vanilla Ice Cream

BEER 12

NORTH PEAK TROPICAL DIABOLICAL

Fruit IPA, 6.66%

NORTH PEAK HOOKED

Lo-Cal Ale, 3.9%

NORTH PEAK DIABOLICAL

IPA, 6.66%

JOLLY PUMPKIN BAM BIERE

Farmhouse Ale, 4.5%

JOLLY PUMPKIN LA ROJA

Amber Ale, 7.2%

FOUNDER'S, BREAKFAST STOUT

Stout with Oats, 8.3%

STONE BREWERY, HAZY IPA

Hazy IPA, 6.7%

JOLLY PUMPKIN, BLANCA

Farmhouse Witbier, 4.7%

MAD FARMER, FOUR BERRY PIE CIDER

Montmorency Cherry, Blackberry, Blueberry, & Raspberry Hard Cider, 6%

ORIGINAL GRAVITY, PRIMORDIAL PORTER

Porter, 6%

BELL'S BREWERY CHERRY STOUT

Cherry Stout, 7%

TED SEGER'S NON-ALCOHOLIC BEER

WINE 6

MILOUS FRENCH CHARDONNAY

Available in glass

VALDELAVIA CAVA

Organic. Available in glass or bottle.

PATIENCE ROSE

Available in glass.

ZENSA BRUT

Available in glass or bottle.

HAND WORK TEMPRANILLO

Available in glass.

SOL SUMMIT CALIFORNIA CANNED ROSE OR RED BLEND

Organic, Certified Sustainable