

BRUNCH  
Saturday & Sunday  
10:00am-1:45pm

# ARMITAGE ALEHOUSE

Sunday-Thursday,  
4:30pm-10:30pm  
Friday, 12:00pm-11:00pm  
Saturday, 4:30pm-11:00pm

<b>Steel Cut Oatmeal</b> * <i>Anson Mills steel cut oats, sliced banana, maple syrup</i>	9.95
<b>Crispy Silver Dollar Hash Browns</b> * <i>Michigan apple sauce &amp; sour cream</i>	10.95
<b>Délice de Bourgogne &amp; Truffle Honey</b> * <i>triple cream, soft ripened cheese, country sourdough toast</i>	17.95
<b>East Coast Oysters</b> * <i>ocean brine, cocktail sauce, lemon</i>	21.00 ½ dz
<b>Steak &amp; Anchovy Tartare</b> * <i>toasted sourdough, anchovy mayo, farm egg</i>	24.95
<b>Avocado Toast</b> * <i>country sourdough, espelette, olive oil</i> <i>with gluten free bread ..... add 3.95</i> <i>with smoked salmon ..... add 4.95</i> <i>with farm egg ..... add 2.95</i>	16.95
<b>Chicory, Mango &amp; Paneer</b> * <i>red &amp; yellow endive, cilantro, shaved paneer cheese, maple roasted cashews, citrus vinaigrette</i>	18.95

## Iron Pressed Waffles

~ Belgium style with pearl sugar ~

Strawberry & Cream • Chocolate Fudge Sauce • Maple Syrup & Butter - 16.95

<b>Full English Breakfast</b> * <i>two eggs, roasted tomato, bacon, blood sausage, baked beans, toast</i>	20.95
<b>Thick Cut Bacon Benedict</b> * <i>tender bacon, poached farm eggs, hollandaise sauce</i>	24.95
<b>Wagyu Cheeseburger - Pub Style</b> * (plant based upon request) <i>pressed, griddled, served a hot juicy medium plus with shoestring fries</i> <i>with farm egg ..... add 2.95</i> <i>with bacon ..... add 5.95</i>	24.95
<b>Ribeye Steak &amp; Eggs</b> * <i>two farm eggs, crispy hash browns, peppercorn sauce</i>	35.95
<b>Smoked Salmon Platter</b> * <i>Catsmo Smokehouse salmon, whipped cream cheese, tomato, cucumber, capers, bagels</i>	29.95
<b>English Cut Prime Rib Sandwich</b> <i>swiss cheese, horseradish, au jus</i>	24.95
<b>Blood Sausage, Apple &amp; Pork Cheek Pie</b> * <i>poached farm egg &amp; hollandaise</i>	19.95

## SIDES

<b>Farm Egg</b> * any style	2.95
<b>Whole Avocado</b> *	5.95
<b>French Fries</b> * garlic aioli	8.95
<b>Hash Browns</b> *	8.95
<b>Chicken &amp; Apple Sausage</b> *	9.95
<b>Thick Cut Bacon</b> * black pepper, maple syrup	9.95
<b>Chilled Grapefruit</b> *	7.95
<b>Bagel &amp; Cream Cheese</b>	5.95
<b>Greek Yogurt</b> *	4.95

## SWEETS

<b>Key Lime Pie</b> ..... 13.00 <i>whipped cream &amp; lime zest</i>	<b>Flourless Molten Chocolate Cake</b> * ..... 13.00 <i>hot fudge, vanilla whipped cream</i>
<b>Salted Chocolate Mousse</b> * ..... 11.00 <i>valrhona chocolate, maldon salt</i>	<b>Rootbeer Float</b> * ..... 10.00 <i>sprecher rootbeer, vanilla gelato</i>
<b>Sticky Date Cake</b> ..... 14.00 <i>date crumble, brown butter gelato, toffee sauce</i>	<b>Gelato &amp; Sorbet Scoops</b> * ..... 6.00 <i>brown butter, salted caramel, chocolate, vanilla, mango sorbet</i>

\*Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness. Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed.

• Gluten Free Options Available • Contains Nuts