



Brunch Menu

— AT THE BLUE LLAMA JAZZ CLUB —

Yogurt Parfait 5

House Yogurt, Toasted Granola, Berry Foam

Blistered Shishito Peppers 9

Yuzu, Burnt Garlic, Maldon Salt

Bluepoint Oysters (½ Dozen) 21

Sea Urchin Mousse, Pickled Radish, Caviar Powder

Crispy Deviled Eggs 8

Goat Cheese, Roasted Chile

Smoked Whitefish Salad 10

Tomato Gelée, Grilled Pumpernickel, Fried Caper

Local Green Salad 10

Asparagus, Aged Cheddar Cheese & Candied Sunflower Seeds

Grilled Prawns 15

Argentine Prawns, Smoked Tomato & Horseradish Escabeche

Orange Blossom Beignets 8

Powdered Sugar, Dulce De Leche

LLama Soft Scramble 14

Smoked Tomato Crème Fraiche, Caviar Powder

Hash & Egg 10

Ratatouille, Yukon Potatoes, Free Range Egg

Egg & Scrapple 10

Griddled Country Bread, Free Range Egg, Arugula

French Toast 14

Vanilla Crème Anglaise, Poached Apples

Strawberry Pancakes 15

Michigan Strawberry Compote, Vanilla Chantilly Cream

Avocado, Eggs & Chorizo 13

Grilled Avocado, Baked Eggs, Chorizo Escabeche

Smoked Potatoes & Chorizo 12

Poached Egg, Spanish Olive, Apple Cider Glaze

Southern Eggs Benedict 16

Red Beans & Rice, Collard Greens, Smoked Tomato Hollandaise

Steak & Egg 26

45 Day Dry Aged Wagyu Sirloin, Farm Egg, Local Greens

BRUNCH IMPROVISATIONS 35/PER PERSON

Chef Louis Goral will guide your journey through his menu of Jazz Inspired American Shared Plates, thoughtfully paired with a complimentary glass of bubbles. The tasting menu changes frequently to always provide a unique experience. Please alert your server of any allergies or dietary restrictions.

SIDES

Two Free Range Eggs 6
Any Style

Smoked Bacon 7
Espelette Chile

Scrapple 7
Griddled Country Pate

Toast 5
Strawberry Jam, Butter

Potato Hash 6
Ratatouille, Grape Tomato

Berries 6
Strawberry, Blueberry, Raspberry

CHARCUTERIE & CHEESE

La Quercia Prosciutto 8
Acorn Fed, Iowa

Mushroom Pate 12
Wild Michigan, Parmesan Crisp

Cheese Tasting 16
Smoked Frozen Grapes, Local Honey

Charcuterie Tasting 20
Stone Ground Mustard, House Pickle

Cheese & Charcuterie Tasting 26

COCKTAILS

Bloody Mary 10	Cold Brew Cocktail 12
House Bloody Mix, Vodka	Spaulding's Coffee Liqueur, Vodka, Roo's Roast Cold Brew, Bailey's Irish Cream
Salty Dog 10	
Fresh Squeezed Grapefruit Juice, Vodka, Salt Rim	

CHAMPAGNE

Dr. Loosen Mosel Riesling Sekt, NV 36	L. Mawby Talisman Leelanau Peninsula Brut, NV 120
Parigot & Richard Cremant de Bourgogne Rose, NV 64	Guy de Forez Champagne Brut Rose, NV 132
Canard Duchene Champagne Brut, NV 100	Bruno Paillard Champagne Extra Brut, NV 148

MIMOSAS Fresh Squeezed Orange Juice, Bubbles 10/38

ESPRESSO by Roos Roast

Coffee 4	Latte 6	Cappuccino 6	Espresso 5
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TEA Small pot by TeaHaus 5

Assam Molkabari	Milky Jade Oolong (Greener Oolong)	Jasmine Curlys
Earl Grey #69	Chamomile Lemon Vanilla Herbal Blend	Roasted Almond Fruit Tea

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.