



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

Baked Bluepoint Oysters (1/2 Dozen) 21

Swiss Chard, Pernod, Tumbleweed Cheddar, Herb Breadcrumbs

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, Michigan Cherry Compote

Banoffee Pancakes 15

Banana Brûlée, Toffee, Dark Chocolate, Chantilly Cream

Avocado, Eggs & Chorizo 13

Grilled Avocado, Baked Eggs, Chorizo Escabeche

Smoked Potatoes & Chorizo 12

Poached Egg, Spanish Olive, Apple Cider Glaze

Chicken & Waffles 26

Triple Fried Chicken Thigh, Leg, and Wing, Espellette Chile Maple Syrup, House Waffles

Southern Eggs Benedict 16

Red Beans & Rice, Collard Greens, Smoked Tomato Hollandaise

Steak & Egg 28

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
Espellette 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
House Bloody Mix, Vodka

Cold Brew Cocktail 12
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 36
Riesling Sekt, NV

L. Mawby Talisman 120
Leelanau Peninsula Brut, NV

Parigot & Richard Cremant 64
de Bourgogne Rose, NV

Guy de Forez Champagne 132
Brut Rose, NV

Canard Duchene 100
Champagne Brut, NV

Bruno Paillard Champagne 148
Extra Brut, NV

MIMOSAS Fresh Squeezed Orange Juice, Bubbles 10/38

ESPRESSO by Roos Roast

Coffee 4 Latte 6 Cappuccino 6 Espresso 5

TEA Small pot by TeaHaus 5

Assam Molkabari Milky Jade Oolong (Greener Oolong) Jasmine Curls

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.