

BRUNCH

GROW 'Slam' \$14

Two fried eggs, sourdough toast, potatoes bravas, Michigan sausage + carrot cake pancakes

Belgian Waffle \$10

Housemade jam + maple butter
(add chicken liver pâté for \$4)

Vegetables + Eggs \$11

Two fried eggs, root vegetables
+ potatoes bravas

The Skillet \$12

Pork carnitas or pulled chicken, two fried eggs, potatoes bravas, black bean ragout, pickled red onion + salsa verde

Breakfast Panzanella \$14

Greens + vinaigrette, rye toast, goat cheese, sausage, two fried eggs, radishes + tomato garlic aioli

Fried Egg Sandwich \$11

Two scrambled eggs, avocado crème, greens, chiles + chipotle aioli with home fries + housemade catsup
(add sausage for \$4, add bacon for \$3)



STARTS / SIDES / SHARES

Carrot Cake Pancakes \$6

Tiny stack + maple butter

Potatoes Bravas \$6

Chiles + tomato garlic aioli
(‘loaded’ with queso fresca, chorizo
+ pico de gallo for \$4)

Michigan Sausage \$4

Corridor Sausage Company, Detroit

Bacon \$3



Avocado Toast \$8

Sourdough, pickled red onion, radishes, chili powder

Root Chips + Dip \$9

Hand cut root vegetable chips, caviar,
French onion + goat cheese dip

Ask about menu items that are cooked to order.
Consuming undercooked eggs may increase
risk of foodborne illness

SALADS

Add chicken or tempeh for \$4

'The Mitten' \$10

Greens, pecans, dried cranberries, goat cheese,
pearled cous cous + house vinaigrette

Burrata + Barley \$10

Greens, fresh cheese, grains, mint,
peas + honey lemon vinaigrette

Buffalo Cauliflower \$10

Cucumber, celery + carrots, greens in house ranch
+ crispy cauliflower in spicy house buffalo sauce

Carrot + Lentils \$10

Carrots, cabbage, greens, lentils, capers,
dried fruit + harissa vinaigrette

Simple Greens \$6

House vinaigrette



SANDWICHES, ETC.

Served with a side of simple greens

GROW Burger \$14

Double-stacked beef patties, house pimento cheese,
pickled cucumbers + pickled red onion on a brioche roll
(add a Michigan craft soda/gelato float for \$5)

Chicken Salad Sandwich \$12

Pulled chicken, apples, greens,
honey + poppy seed dressing on toasted rye

The Club \$12

Braised chicken, bacon, avocado crème,
pico de gallo + house ranch on a toasted roll

Three Fish Tacos \$15

(Limited Daily Availability)

Crispy, skin-on Michigan trout, sesame slaw,
chipotle aioli + salsa verde on corn tortillas

Cuban-ish \$12

Pork carnitas, Swiss, housemade pickled cucumbers,
+ yellow mustard on a toasted roll

Smoked Whitefish Plate \$13

Smoked Michigan whitefish salad, crudité,
pickled hardboiled egg + rye toast

Spanish Sardines \$12

The best canned fish on the planet,
tomato jam + sourdough toast