



BREAKFAST

Served Daily 7am–11am, Weekends until 2pm

THE VAN DOOZER 17

2 Eggs, Bacon, choice of Toast, choice of Fruit or Hash Browns, Substitute Plant Based Sausage (Vegan) +4

SCRAMBLED EGGS AND BRIE 15

Served w/ Mixed Greens

EGGS BENEDICT* 16

English Muffin, Poached Farm Egg, Seasonal Sauteed Vegetables, Hollandaise, Hash Browns
Add Canadian Bacon +4

BREAKFAST PLT SANDWICH 15

Pretzel Roll, Soufflé Egg, Butterkäse Cheese, Frisée Lettuce, Tomato, Red Onion, Garlic Aioli, CCR Hashbrowns or Fruit
Add Bacon +5

SEASONAL QUICHE 15

Local Vegetables, Goat Cheese Served w/ Mixed Greens

BELGIAN WAFFLE 15

Seasonal Fruit Topping, Whipped Cream (Vegetarian)

MILK BREAD FRENCH TOAST 18

Peanut Butter, Raspberry Jam, Bacon, Fried Egg, Powdered Sugar, Maple Syrup.

AVOCADO TOAST 15

Aya Sourdough, Cucumber Radish Salad, Seasonal Lettuces (Vegetarian)
Add Smoked Trout Roe +6

SMOKED SALMON RILLETTE* 18

Everything Bagel, Traditional Garnish

FRUIT, YOGURT, GRANOLA 14

House Blended Greek Yogurt, Seed and Oat Granola, Dried and Fresh Seasonal Fruit, Honey (vegetarian)
Make It Vegan Yogurt and Agave +3

WEEKEND BRUNCH

Saturday–Sunday Only, Available after 9am

PASTRY BOARD 15

3 Seasonal Pastries

JAPANESE STYLE BREAKFAST 32

Pan Seared Market Catch or Marinated Local Tofu, Steamed White Rice, Miso Soup, Koji Pickles, Sesame-soy Sauteed Vegetables with Garlic and Ginger, Poached Egg, Furikake Seasoning

JAPANESE STYLE FRIED CHICKEN AND WAFFLES FOR TWO 33

Maple Syrup, Yuzu Aioli, Chili Crisp Mayonnaise

CRAB CAKES 22

Old Bay Aioli, Simple Greens Salad, Roasted Cucumber Vinaigrette
Add Poached Eggs +6

CROQUE MADAME 16

Texas Toast, Mornay Sauce, Gruyere, Sunny Side Up Egg, choice of Mixed Green Salad with Creamy Lemon Herb Dressing or French Fries
Add Smoked Ham +4

JUICY LISETTE* 29

Half Pound Wild Game Burger, Chèvre Cheese, Blackberry Jam, Arugula, Caramelized Beef Fat Onions, Served with Fries and Bordelaise Sauce

STEAK FRITES* 35

NY Strip Steak, Fries, Steak Salt, Hollandaise

SIDES

PASTRY OF THE DAY	6	TOAST	4
APPLEWOOD SMOKED BACON	6	EVERYTHING BAGEL	5
PLANT BASED BREAKFAST SAUSAGE	8	FRESH FRUIT.	7
PORK BREAKFAST SAUSAGE, 2 PC	12	THE CCR HASH BROWNS	5
(Weekends Only)		FRENCH FRIES	8

Executive Chef—Mari Katsumura • Chef De Cuisine—Daniel Cha

*THESE ITEMS CAN BE ORDERED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

MENU REVISED 03/12/2024



COFFEE

COFFEE or Decaf	5
ICED TEA	4
COLD BREW	5

ESPRESSO

ESPRESSO	4
CORTADO	5
CAPPUCCINO	5
LATTE Hot or Iced	5
AMERICANO Hot or Iced	4

Milk: Whole, 2%, Oat (+1)

TEA

REGAL ENGLISH BREAKFAST	6
CREMA EARL GREY	6
CLOUD KISSED GREEN	6
MALLORCA MELON	6
EMPEROR'S MINT MERITAGE	6

BEER

Draft Beer

LOCAL'S LIGHT LAGER	6
5.2% ABV Short's Brewing Company, Elk Rapids, MI	
BEER FOR LOUNGING AMERICAN PALE ALE	8
5% ABV, Off Color Brewing, Chicago, IL	
SHE'LL KNOW HAZY IPA	10
6.5% ABV, Hidden Hand Brewing, Darien, IL	
APERITIF PILSNER	8
5% ABV Moody Tongue Brewery, Chicago, IL	
DUVEL 6.66 BLONDE ALE	11
6.66% ABV, Brouwerij Duvel, Moortgat NV, Belgium	
"COLD CALL" KOLSCH- STYLE ALE	9
4.2% ABV, Hopewell Brewing Co. Chicago, IL	

Cans and Bottles

LAGUNITAS IPNA (Non-alcoholic)	7
Lagunitas Brewing Company, Chicago, IL	
ISASTEGI SIDRA CIDER	11
Tolosa, Spain	

COCKTAILS

*All Cocktails \$15
Available Saturday and
Sundays ONLY*

CORPSE REVIVER #2
Gin, Italian Aperitivo, Dry
Curacao, Absinthe, Lemon

BROWN DERBY
Bourbon, Honey, Lemon,
Grapefruit

SMALL TALK
Aperitivo, Blanc Vermouth,
Pineapple, Soda

HEMINGWAY BRACER
Overproof Rum, Agricole,
Passion Fruit, Lime, Peychaud's
Bitter

DAISY DE SANTIAGO
Rum, Lime, Yellow Chartreuse,
Mint

BLOODY MARY
Vodka, House Mix

SPIRIT-FREE

All Cocktails \$14

WINDMILL
Mallorca Melon, Spiced
Clementine Shrub, Orange,

THE SECRET GARDEN
Earl Grey, Lemon, Blackberry,
Mint, Maple

BARNES & BARNES
Rare Tea Cellar Umami Shrub,
Ginger Shrub, Shio Koji, Lime,
Bloody Mary Mix, Topo Chico,
Bonito, Cornichon, Olive

SNAKE BERRY
Seedlip Grove 42, Strawberry
Peppercorn Shrub, Lemon,
Topo Chico

WINE

Sparkling

NV CHARLES HEIDSIECK BRUT
RESERVE
Reims, France 29/116

NV GUSTAVE LORENTZ
CRÉMANT D'ALSACE BRUT,
Alsace, France 18/72

White

2020 J.C. SOMERS "CORRINE
VINEYARD" CHARDONNAY
Chehalem Mountains, Oregon,
USA 18/72

2022 SMITH AND SHETH
"CRU" SAUVIGNON BLANC
Wairau, New Zealand 18/72

2022 VINARIJA KARIĆ "ADRIA"
MALVASIA ISTRIANA BLEND,
Fruška Gora, Serbia 17/68

Skin Contact

2022 BUIL AND GINÉ "GINÉ
ROSAT," GARNACHA,
Priorat, Spain 18/72

Red

2018 SOLISTE "NARCISSE"
PINOT NOIR
Sonoma Coast, California,
USA 25/100

2018 EDEN "VELVET" CABER-
NET SAUVIGNON BLEND
Šumadija, Serbia 18/72

2021 DOMAINE DE MONT-
VAC "ARABESQUE" GREN-
ACHE BLEND, VACQUEYRAS,
Rhône Valley, France 18/72

SOFT DRINKS

ACQUA PANNA	7
SAN PELLEGRINO	7
SPARKLING LEMON	5
SPARKLING GRAPEFRUIT	5
TOPO CHICO	4
DIET COKE	4
MEXICAN SPRITE/COKE	5