

BRUNCH CHALKBOARD SPECIALS

ENTREES

OREO PANCAKE

CHOCOLATE PANCAKE / CREAM CHEESE
FROSTING / SMAHED OREO

16

LATKA SANDWICH

CANADIAN BACON / MOZZARELLA
CHEESE / SPINACH / TOMATO ONION
JAM / OVER HARD EGGS / FRUIT CUP

22

SHRIMP & GRITS

PEPPERS / TOMATOES / SPINACH / AN-
DOUILLE SAUSAGE / CHEDDAR GRITS

28

MARKET VEGETABLE

Green Beans

Automatic 20%
Gratuity added to all
checks



Brunch Friday, Saturday, &
Sunday

BREAKFAST SPECIALTIES

JUMBO LUMP CRAB CAKE BENEDICT * Tomatoes / Hollandaise / English Muffin	26
CLASSIC EGGS BENEDICT * Canadian Bacon / Hollandaise / English Muffin	17
CORNED BEEF HASH * Poached Eggs / Cheddar / Scallions English Muffin	20
BANANAS FOSTER FRENCH TOAST ^v Bananas / Candied Pecans / Cinnamon	17
BUTTERMILK PANCAKES ^v Add Chocolate Chips 2 / Berries 4 Whipped Cream 1	15
TWO EGGS* / CHOICE OF MEAT James Beard's Hash Browns / English Muffin	17

OMELETTES & SCRAMBLES

MAY BE ORDERED WITH EGG WHITES ONLY ADD 3
SERVED WITH ENGLISH MUFFIN

JUMBO LUMP CRAB OMELETTE* Wild Mushrooms / Baby Spinach / Tomatoes / Gouda	22
CALIFORNIA BACON OMELETTE* Bacon / Tomatoes / Red Onions / Avocado / Cheddar	17
VEGETABLE SCRAMBLE*^v Shiitakes / Scallions / Tomatoes / Baby Spinach Boursin	16
NEW YORK SMOKED SALMON SCRAMBLE* Red Onions / Dill / Cream Cheese	20

SKILLETS

SERVED WITH CHOICE OF EGGS* AND ENGLISH MUFFIN
ADD SHORT RIB 10 / TENDERLOIN* 16
BACON 7 / CHICKEN APPLE SAUSAGE 7

VEGETABLE SKILLET Fingerling Potatoes / Spinach Delicata Squash / Carrots / Mushrooms Caramelized Onions / Rosemary Feta	18
FRESH SALMON SKILLET* Sweet Potatoes / Fingerling Potatoes / Poblano Bell Peppers / Swiss Chard / Corn Chipotle Honey Glaze	25

LIGHTER SIDE

YOGURT AND GRANOLA Seasonal Fruit / Honey	8
FRESH FRUIT BOWL ^{GF V}	7
SEASONAL BERRIES ^{GF V}	8
LOX AND ENGLISH MUFFIN Red Onions / Capers / Tomatoes / Cucumber Cream Cheese	11

SANDWICHES

SERVED WITH HOUSE CUT FRENCH FRIES

DETROIT BREAKFAST BURGER Fried Egg* / Detroit Sausage Caramelized Onions / Cheddar	16
SALMON BURGER Tomato / Cucumber / Tartar Sauce	19
CRAB MELT Swiss / Tomato / Sour Dough	24
BHG BURGER* Choice of Cheddar / Swiss / Bleu / Gouda	19
BLACKENED CHICKEN Avocado / Lettuce / Chipotle Aioli	18

BHG CLASSICS

CREOLE GULF SHRIMP LINGUINE Tomatoes / Parmesan / Baby Spinach Spicy Cream / Add Chicken 7	30
CHIPOTLE HONEY GLAZED SALMON* Sweet Potato Puree / Avocado / Grapefruit Pepitas	33
KOBE MEATLOAF James Beard's Hash Browns / Portobello Shallots / Market Vegetable / Cabernet Wine Sauce	26

see our
Chalkboard
for today's features

SALADS

ADD CHICKEN 7 / SHRIMP 15 / TENDERLOIN* 16
4OZ SALMON* 10 / 8OZ SALMON* 19

LITTLE GEM Shaved Feta / Red Onions / Tomatoes Cucumbers / Green Goddess	14
PULLED CHICKEN Mixed Greens / Port Soaked Cranberries Wild Rice / Almonds / Crispy Won Tons Maple & English Mustard Vinaigrette	19
CHOPPED DOC GREENE ^{GF V} Bibb / Artichokes / Tomatoes / Egg / Mushrooms Shallot Vinaigrette	14
CAESAR Romaine / Parmesan / Croutons	14

SIDES

JAMES BEARD'S HASH BROWNS	6
CHICKEN APPLE SAUSAGE	7
DOUBLE SMOKED BACON	7
CANADIAN BACON	6
TOAST Sourdough / MultiGrain / English Muffin	4
PURE MICHIGAN MAPLE SYRUP additional servings	1

* State of Michigan Requirement: These items may be served raw or undercooked. Consuming undercooked seafood, eggs and meat may increase your risk of food borne illness especially if you have certain medical conditions.

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