



Brunch Menu

Executive Chef, Joey Santos

Blackberry French Toast

\$8.95

Thick cut Challah bread layers with blackberries and baked with cinnamon, vanilla, and cream. Served with Bacon and warm Vermont Maple Syrup.

JoJo's Southern Fried Chicken and Waffles

\$8.95

Golden fried chicken and a Belgian waffle, served with Vermont Maple syrup.

Signature Fluffy Egg Frittatas

\$7.95

A baked omelet, served a miniature skillet. Choice of: Ham & Gruyere or Spinach & Gruyere. Served with crisp red potatoes.

Eggs Benedict à la Americana

\$10.95

Two poached eggs over a warm Maryland crab cake with Hollandaise sauce on a toasted English muffin. Served with crisp red potatoes.

Michigan Salad

\$7.95

A mélange of mixed greens, red onions, dried cherries, candied pecans, Gorgonzola cheese, and tossed with Mae Mae's French style vinaigrette dressing.

-Add **\$2.00** for your choice of grilled shrimp or chicken.

Mediterranean Bruschetta

\$8.95

Grilled pizza dough served with diced roma tomatoes, green onions, garlic, olive oil, and feta cheese. Served atop a fresh spring mix salad.

Bistro Tenderloin Steak and Eggs

\$10.95

Grilled steak and with three (3) eggs, cooked to order*, served with crisp red potatoes.

18% Gratuity is applied automatically to parties of 6 or more.

No split checks on parties of 5 or more.

*Notice, items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.

We use zero trans fat oils.