



J. Paul's Brunch

Eat

- Pastry Basket** cultured butter, jam, seasonal fruit 9
- Roasted Chicken-Artichoke Hash** poached egg, house-made sausage 10
- Shrimp and Grits** braised lamb, poached egg 12
- Today's Omelette** Visser Farms eggs, aged Manchego, Iberico Ham, piquillo pepper 10
- Smoked Salmon Scramble** house-made ricotta, pickled red onion, fingerling potato 10
- Bourbon-Walnut French Toast** Michigan maple syrup, house-cured bacon 10
- House-Cured Bacon Sandwich** tomato jam, goat cheese, Vertical Paradise lettuce 10
- Local Asparagus** crispy prosciutto, soft egg 9
- Vertical Paradise Greens** caramelized anchovy vinaigrette, reggiano 9
- Cheese and Charcuterie** house-made pickles, jams, preserves, baguette 16
- Sides** bacon, roasted fingerling potato, sausage, fruit 3

Drink

- Blood Orange Mimosa**, Real Russian Vodka, St-Germain 8
- Tarragon Lemonade** Hendrick's Gin 10
- Bloody Mary** Real Russian Vodka, Kirby's garden grown, pickled vegetables 10
- Bloody Mary, Sherry and Fairy Flight** vodka-sherry-tequila Bloody Tasting flight 15
- Sangria Bellini** house-made red sangria, prosecco splash, fresh fruit 8
- Strawberry-Rhubarb Mojito** Rhum JM Agricole Blanc and love juice 12
- Strawberry Smoothie 6
- Virgin Bloody 5
- San Pellegrino Sparkling Water 4
- Aqua Panna Mineral Water 4
- Uncommon Grounds Coffee and Espresso Menage a Trois blend 3
- Mighty Leaf Tea tropical green, english breakfast, chamomile citrus 3
- Passion Fruit Iced Tea 3
- Soda/Juice 3

