## MADHATTER

#### BISTRO BAR TEAROOM

## Entrées

- 12 Classic Eggs Benedict poached eggs, Farm Field Table ham, and hollandaise served with redskin potato hash
- 12 Build Your Own Benedict served with redskin potato hash
- 16 Shrimp & Grits
  Stony Croft Farms grits, blackened shrimp,
  Spanish chorizo, corn, poblano, black beans gr
- 12 Caramel Apple French Toast salted caramel apples, Crispelli's challah bread, and a maple cream glaze v
- 10 Superman Pancakes red velvet, blue moon, and buttermilk pancakes swirled v
- 15 Chicken & Waffles spiced waffle, tea brined chicken tenders, and maple bourbon sauce
- 12 Ham & Gruyere Omelet thin sliced Farm Field Table ham, choice of toast or redskin potato hash
- 12 Mad Queen's Omelet
  egg whites, spinach, sundried tomatoes,
  feta, artichoke, and choice of toast or redskin
  potato hash v
- 12 Chicken Panini
  all-natural chicken breast, caramelized onions,
  roasted peppers, avocado, chipotle mayo, and
  Flagship cheddar on foccaccia bread served with fries
- 13 Classic Breakfast two eggs, choice of bacon or sausage, and choice of toast, home fries, or redskin potato hash
- 14 Mad Hatter Breakfast Burger Farm Field Table beef, cheddar cheese, bacon, fried egg, topped with a maple bourbon glaze on an English muffin, served with redskin potato hash.
- 14 Smoked Salmon Sandwich served open face on marble rye with chipotle cream cheese, avocado, red pepper, and poached egg, served with a side salad of your choice
- 11 Dodo's Egg Sandwich sourdough, bacon, spinach, avocado, and pickled red onion, served with hand cut fries

## Soup and Salads

hard boiled egg 1 chicken 5 shrimp 6 salmon 8

- 7 Tomato Basil Soup grilled cheese bite v
- 12 Royal Garden Salad raspberry-poppyseed vinaigrette, chevre, candied walnuts, dried cherries, apple, watermelon radish, red onion v gf as side salad 7
- 13 Unicorn Salad candy cane beets, watermelon radish, freekeh, pomegranate, blood orange, lotus root, kombucha vinaigrette va
- 12 Caesar Salad challah croutons, parmigiano-reggiano as side salad 7
- 13 Brussel Sprout Salad blood orange vinaigrette, sweet potato, golden raisins, pepitas, flax seed v of

## Sides

- 5 Sticky Toffee Bun v
- 5 Bacon from Farm Field Table GF
- 8 Scallop and Crab Cakes
- 5 Ham from Farm Field Table CF
- 5 Sausage Patties from Farm Field Table GF
- 5 Turkey Sausage Patties
- 4 Redskin Potato Hash V CF
- 4 Hand Cut Fries V GF
- 5 Fruit Cup vg GF
- 3 Toast & Homemade Preserves your choice of white, multigrain, marble rye, gluten-free bread, sourdough, English muffin, or crumpets v
- 4 Two Eggs, Any Style V GF
- 3 Single Pancake v
- 8 Mac and Cheese

10 Tea and Scones - Bottomless Tea for One our fresh baked scones are served with clotted cream, basil lemon curd and seasonal home made preserves v

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#### BISTRO BAR TEAROOM

# "Every adventure requires a first step..." - Cheshire Cat

## **BUBBLES**

- 8 Mimosa Orange, Bubbles
- 10 Pina Mimosa
  Pineapple, Coconut Rum,
  Bubbles
- 10 Birmingham Bellini Strawberry, Peach Liqueur, Bubbles
- 10 Scusi Grapefruit, Aperol, Bubbles
- 10 Rougir
  Strawberry, Elderflower
  Liqueur, Mint, Bubbles

## **TROUBLE**

- 10 Bloody Mary Vodka, House Made Mix
- 10 Garden Collins
  Gin, Cucumber, Basil,
  Lemon, Lime, Soda
- 12 Duke of Earl
  Gin, Earl Grey Tea, Honey,
  Lavender, Lemon
- 14 Matcha Mint Julep
  Bourbon, Matcha Green
  Tea, Lemon, Mint
- 14 B.D.ESS.M.(Best Damn Espresso Martini)Vodka, Vanilla, CoffeeLiqueur, Fresh Espresso



AFTERNOON TEA \$24 per adult | \$20 per child | 1 am-4pm Daily

(Reservations are required at least 24 hours in advance)

ALICE'S TEA & SCONES \$10 per guest 11am-4pm Daily

TINY TEA (ages 10 and under) \$20 per child 11am -4pm Daily

For AFTERNOON TEA, please call (248) 540-0000 ext 2

Consuming raw or undercooked shellfish, poultry, seafood, meats, or eggs may increase your risk of foodborne illness

185 North Old Woodward Birmingham, MI 48009 (248) 540-0000