

# BRUNCH

# BELL BISTRO

## Starters

### Avocado Toast (v)

Cucumber, Avocado, Preserved Lemon, Dill  
\$15

Add Smoked Salmon - \$6

### French Toast

Creme Anglaise, Rum Caramel, Banana  
\$15

### Greek Yogurt Bowl

Vanilla Yogurt, Granola, Fruit, Honey  
\$14

## Salads

Add Chicken - \$8 | Add Grilled Shrimp \$12 | Add Salmon \$13

### Caesar Salad

Romaine Lettuce, Parmesan Croutons, Sun Dried  
Tomatoes, Creamy Dressing  
\$16

### Chopped Salad (gf,v)

Cucumber, Red Onion, Tomato, Garbanzo Beans,  
Beets, Feta Cheese, Parsley, Red Wine and  
Oregano Vinaigrette  
\$16

## Sides

### Neuske's Bacon

\$7

### Sausage

Choice of Turkey Links, Detroit Chicken Sausage,  
or Detroit Pork Sausage Links

\$7

### Toast

Choice of Multigrain, Sourdough, or Sesame  
\$4

## Entrees

### Hot Honey Chicken Tenders + Potatoes

Bell Evans Chicken, Cayenne Pepper, Aleppo Pepper,  
Red Pepper Chili Flakes, Parsley, Honey, Breakfast  
Potatoes  
\$21

### Lemon Ricotta Blueberry Pancakes

Ricotta Cream, Lemon Blueberry Compote  
\$16

### Veggie Omelette (gf)

Wild Mushroom Blend, Raclette Cheese, Rustic  
Potatoes, Arugula  
\$17

Substitute Egg Whites - \$2

### Bell Omelette (gf)

Ham, Bacon, Sausage, Bell Peppers, Onions, Cabot  
Cheddar, Breakfast Potatoes  
\$18

Substitute Egg Whites - \$2



gf = gluten free | v = vegan

Ask your server about menu items that are cooked to order or served raw.

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

### Short Rib Hash

Short Rib, Potatoes, Bell Peppers, Onions, Breakfast  
Potato, Parsley, Herbs  
\$26

### CB&J

Brioche Loaf, Nueske's Bacon, House-made Cashew  
Butter, Apple Jelly  
\$15

### Bell Breakfast Burger

Brioche Bun, Michigan Wagyu, American Cheese, Fried  
Egg, Neuske's Bacon, House Sauce, Breakfast Potatoes  
\$25

### Breakfast Sandwich

Multigrain, Cheddar, Bacon, Avocado, Sriracha,  
Tomato, Overeasy Egg  
\$16

### Chicken Caesar Wrap

Spinach Lavash, Bell Evans Chicken, Romaine, Sun-  
dried Tomatoes, Creamy Dressing  
\$18

### Bell's Big Breakfast (BBB)

2 Eggs, Choice of Meat, Breakfast Potatoes, Choice of  
Toast  
\$17

Additional Egg - \$3  
Substitute Egg Whites - \$2

## Cocktails

### Bloody Bell - \$16

Vodka, Mezcal, Lime, Worcestershire,  
McClure's

### Fort Knox - \$17

Scotch, Rye, Lemon, Honey, Elderflower

### Love and Lemon- \$15

Blanco Tequila, Cynar, Lemon, Simple

### Saint Dunstan - \$15

Vodka, Elderflower, Campari, Passionfruit,  
Lemon, Honey, Soda

### Banana Foster - \$16

Bumbu Rum, Cacao, Licor 43, Maple, Avena

### Queen Bee - \$16

Weiss Gin, Campari, Lemon, Honey

### Sunrise Spritz - \$16

Gin, Fernet, Campari, Lemon, Lime, Maple,  
Cardamom

### Sovereign Spice- \$17

Fernet, Avena, Benedictine, Espresso

## Mocktails

### Green Dream - \$10

Pineapple, Mint, Cilantro, Honey, Lime

### Pretty in Pink - \$10

Cranberry, Honey, Lemon

### Savor the Sunrise - \$11

Lime, Olive, Red Pepper, Soda

### Amiga - \$12

Ritual Zero Proof Tequila, Espresso, Lyre's Coffee, Almond

### No Fashion - \$13

Ritual Zero Proof Whiskey, NA Aromatic Bitters, Simple

### Beekeeper - \$12

Lyres Zero Proof Gin, Lemon, Honey

## Beer

Miller Lite.....\$6

Corona.....\$7

Peroni.....\$7

Bell's Two-Hearted.....\$8

M-43 Hazy IPA.....\$10

B-43 Hazy IPA.....\$10



## Wine

Avissi.....Prosecco.....\$17 (split)

Chateau Annibals.....Rosé.....\$17

Noteworthy.....Pinot Grigio.....\$15

Dragon.....Italian Bianco.....\$16

Wither Hills.....Sauvignon Blanc.....\$15

Prum 'Essence'.....Riesling.....\$15

Bravium.....Chardonnay.....\$18

Teeter Totter.....Chardonnay.....\$26

Denison.....Pinot Noir.....\$22

Renacer 'Punto Final Reserva'.....Malbec.....\$15

Painted Fields 'Cotes Sierra'.....Syrah.....\$17

Brancaia 'Tre Rosso'.....Super Tuscan.....\$18

Leviathan.....Red Blend.....\$20

Obsidian.....Cabernet.....\$26