

eat
drink
look
listen

uncommonground

brunch cocktails

bloody mary 9
ancho pepper, sweet onion, bell pepper & garlic house-infused vodka with our house-made uncommon spicy bloody blend
**add a greenstar beer back for \$2*

neal cassady 10
espresso, maple syrup, house infused vanilla whiskey, steamed cream; served in a bowl

muddy waters 10
espresso, omahene organic chocolate, house infused vanilla whiskey, steamed milk, chocolate dust, served in a bowl

mimosa 9
orange juice with sparkling white wine

kir royale 9
crème de cassis with sparkling white wine

albatross 10
house brewed iced tea, organic lemonade, & house infused strawberry vodka, served tall with a splash of soda

rise & shine

house made cold brew 4/6

rishi organic iced chai latte 6

seasonal press pot 8
ask your server for our seasonal selection

iced buzzy bee 8
organic espresso, honey, soy milk;
**almond milk add .75*

iced strawberry mocha 8
house made strawberry puree, omanhene chocolate, espresso, half & half, & whipped cream

rooftop iced tea 4
rooftop mint, agave nectar, house brewed iced tea

latte or cappuccino cup 4 bowl 6

loud coffee organic house blend 3.25

organic uncommon espresso 2.50 | 3.25

mocktails

strawberry field refresher 5
house made strawberry puree, organic lemonade, & house made ginger syrup

house-made soda's 3.50
choice of: grapefruit, lemon-lime, or ginger ale

cherry limeade 4
bada bing cherry juice, lime, house made ginger ale

orange you glad? 6
fresh oj, house made vanilla syrup, soda

share & sides

house-made soup of the day cup 5 bowl 8
ask your server for chef's daily selection

vegetarian chili cup 6 bowl 9
topped with sour cream, scallions & cheddar cheese

artichoke & goat cheese dip 13
served with toasted crostini

sweet potato fries 9
served with maple crème fraiche

maple chicken sausage links 5

cherry wood smoked bacon 5

maple bacon sausage links 5

free-range farm fresh egg 3

vegan chorizo 5

toast or english muffin 2

crispy potatoes 4

lemon poppy seed blueberry pancakes
blueberry compote, vanilla whipped cream 10
vegetarian

farmer's market scramble
ask your server about the chef's selection 12

vegan hash
crispy potatoes, roasted poblano peppers, black beans, scallions, red bell peppers, vegan chorizo, cilantro, ancho chile sauce 13
vegan

seasonal eggs benedict
ask your server about the chef's selection *market price*

breakfast sandwich
free-range farm scrambled eggs, bacon, cheddar, baby arugula, avocado butter, texas toast, served with a mixed green salad 13

ham & cheese stuffed french toast
catalpa grove ham, neufchatel cheese, crispy leeks, maple syrup 14

edgewater chilaquiles
scrambled eggs, catalpa grove farm carnitas, tortilla chips, queso fresco, salsa roja, radishes, cilantro, crema 14

two free-range farm fresh eggs any style
served with crispy potatoes, choice of toast 10
vegetarian

cuban sandwich
caltapa grove farm braised pork & ham, swiss cheese, dill pickles, honey mustard 15

grass-fed beef smash burger
local gouda, heirloom baby lettuce, mighty vine tomato, shaved red onion, special sauce, potato bun 17
SUBSTITUTE: michigan turkey or portobello mushroom
**gluten-free* bun available for burgers add 1.50

helen's grilled chicken sandwich
swiss cheese, avocado, red onion, sprouts, honey-mustard 15

macaroni & cheese
grand cru, havarti, sharp cheddar, crumbled herbed potato chips 13
ADD: mushroom or broccoli 2 bacon or carnitas 3

greens & grains salad
kale, red quinoa, jicama, bell peppers, roasted poblano vinaigrette, spicy pepitas 12
vegan & gluten-free

chopped salad
romaine, smoked bacon, blue cheese, cucumbers, avocado, scallions, hard boiled egg, mighty vine tomatoes, smoked tomato ranch, herb & cheese flatbread crisp 14

SALAD ADD ONS: **grilled organic chicken breast** 6
or pan seared salmon 8

we support family farmers
we use local, sustainable & organic ingredients whenever possible
please inform your server of any food allergies or dietary restrictions
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
20% pre-tax gratuity added to parties of 6 or more

Chef Alex La Bounty