

## STARTERS

<b>soup du jour</b>	5
<b>roasted butternut &amp; apple</b> with asiago and nutmeg croutons	5
<b>salmon trio platter</b> house salmon, smoked, pate, and lox, served with sour cherry jam, caper cream cheese, and salted apples with bourbon bliss	16
<b>crown grilled prawns</b> wild caught prawns tossed in red crown's spicy aioli	16
<b>duck tots</b> duck confit, bacon, red onions, & bbq set atop mac & cheese covered tots, with pickled jalapenos	12
<b>bella boursin</b> baby bells baked with crumbled bleu, boursin, and asiago, served with house crostini	12
<b>cobb salad</b> grilled chicken, bacon, avocado, blue cheese, egg, tomato, and roast corn, atop mixed greens with green goddess dressing	15
<b>grilled caesar</b> grilled baby romaine atop sundried tomatoes, hearts of palm, wild rice blend, fried capers, and sliced jalapeno	13
<b>kale and quinoa salad</b> baby kale with red quinoa, watermelon radishes, and carrots, tossed in a citrus vinaigrette with cumin and cilantro	12
<b>roasted beet salad</b> marinated golden and red beets tossed in a bed of arugula, grapefruit segments, crisp green apple, and a zesty herb vinaigrette, topped with feta	13
<b>smoked chicken and apple salad</b> green apple, smoked and pulled chicken, almonds, and aged gouda on baby romaine lettuce in a cider mustard dressing	13

## RC CLASSIC SANDWICHES

*served with a house pickle and fries or mixed greens*

<b>the red crown burger*</b> ½ pound patty topped with lettuce, tomato, onion, american cheese, and fancy sauce (add egg* 2)	12
<b>man bear pig burger*</b> ½ pound burger with pimento, bacon, house pickled jalapenos, and fried egg	15
<b>black bean burger</b> a falafel inspired black bean patty topped with smashed avocado, tomato, pea tendrils, and a garlic aioli	12
<b>gourmet grilled cheese</b> creamy brie, american cheese, and havarti on marble bread, served with simple salad or french fries <i>enhance your sandwich: avocado (3) bacon (3)</i>	10

*\*Menu items can be ordered raw, under cooked or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*



## CROWN BREAKFASTS

<b>salmon benedict*</b> poached eggs over house smoked salmon, english muffin, and hollandaise	15
<b>red crown benedict*</b> poached eggs over pulled pork on a homemade biscuit, topped with hollandaise	14
<b>wild shroom omelette*</b> baby spinach, shitake, crimini, and oyster mushrooms with boursin cheese	12
<b>red crown combo*</b> two eggs cooked any way, bacon, country-style sausage links, hash, and toast	12
<b>RC breakfast burrito*</b> chef Michael's weekly creation, served with mixed greens	12
<b>red crown loaded tots</b> crisp tots topped with house mac & cheese, pulled pork, bacon lardons, pickled jalapeno, and two eggs any style	15
<b>chicken and waffles</b> stack of southern fried chicken breast over crisp waffles with spicy bacon maple syrup and bacon lardons	14
<b>belgian waffle</b> served with fresh fruit garnish and whipped cream	10

## SWEET TREATS

<b>PB&amp;B</b> grilled peanut butter, bacon, and banana on texas toast with banana rum sauce	8
<b>bananas foster french toast</b> challah french toast topped with bananas in a caramel rum sauce, finished with whipped cream	13
<b>monte cristo waffle</b> belgium waffle filled with roast turkey, black forest ham, thick cut bacon, havarti and american cheeses, presented with bourbon maple, sour cherry jam, and dijon	14
<b>cinnamon "pull apart" bread</b> fresh baked and iced	9

## SOUTHERN SWAG

<b>shrimp n' grits*</b> war eagle grits, edwards bacon, and fried egg topped with a creole sauce	16
<b>carolina pulled pork n' grits*</b> war eagle grits, edwards bacon, fried egg, and house bbq	14
<b>brisket hash</b> slow smoked brisket, KC bbq sauce, and house hash topped with two eggs any way	15

## BUILD YOUR OWN

*five cheese blended house recipe, topped with herbed crumbs*

<b>red crown mac &amp; cheese</b>	10
<i>add...</i>	
bacon lardons	4
pulled pork	5
house smoked apple & sage sausage	5
brisket	7
lobster tail	11

## SIDES & TIDBITS

country-style ham	5
bacon lardons	5
sausage links	5
hash	5
pork rinds	5
tater tots	6
brussels sprouts sauteed with marcona almonds and thick cut bacon	8
fruit plate	6
sea salt fries	5
side grits	5
truffle fries	6
side mac	7
toast: multi-grain, white, wheat, rye, english muffin	3

## KIDS MENU

silver dollar pancakes	5
french toast sticks	5
mini red crown combo* one egg cooked any way, bacon, sausage, hash, and toast	5
belgian waffle with fresh fruit garnish and whipped cream	5
mac n' cheese	5

## RC SHAKES

<b>milkshakes</b> calder's farm vanilla, chocolate, or strawberry	7
<b>hummers</b> calder's farm vanilla, kahlua, and rum	12

## BRUNCH COCKTAILS

mimosa	7
mimosa carafe	15
bottomless mimosas	20
house bloody mary	8
RC meat skewer	2

*sharing charge 2  
for parties of 8 or more - 20% service charge*

## JOIN US

**Sunday brunch @ 10 a.m. - 3 p.m.  
lunch @ 11 a.m. | dinner @ 4 p.m.  
open 7 days a week**

**Happy Hour Monday - Friday 3pm - 6pm.**

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