



STARTERS

soup du jour	5
brisket chili topped with cheddar and chard scallion crème fresh	7
salmon trio platter house salmon, smoked, pate, and lox, served with sour cherry jam, caper cream cheese, and salted apples with bourbon bliss	16
crown grilled prawns wild caught prawns tossed in red crown's spicy aioli	16
duck tots duck confit, bacon, red onions, & bbq set atop mac & cheese covered tots, with pickled jalapenos	12
bella boursin baby bells baked with crumbled bleu, boursin, and asiago, served with house crostini	12
winter spinach salad fresh baby spinach, roasted pears, candied pecans, chevre cheese, golden raisins, and a balsamic vinaigrette	13
cobb salad grilled chicken, bacon, avocado, blue cheese, egg, tomato, and roast corn, atop mixed greens with green goddess dressing	15
grilled caesar grilled baby romaine atop sundried tomatoes, hearts of palm, wild rice blend, fried capers, and sliced jalapeno	13
kale and quinoa salad baby kale with red quinoa, watermelon radishes, and carrots, tossed in a citrus vinaigrette with cumin and cilantro	12
roasted beet salad 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
smoked chicken and apple salad 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

the red crown burger* ½ pound patty topped with lettuce, tomato, onion, american cheese, and fancy sauce (add egg* 2)	12
man bear pig burger* ½ pound burger with pimento, bacon, house pickled jalapenos, and fried egg	15
black bean burger a falafel inspired black bean patty topped with smashed avocado, tomato, pea tendrils, and a garlic aioli	12
gourmet grilled cheese 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

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

SWEET TREATS

PB&B grilled peanut butter, bacon, and banana on texas toast with banana rum sauce	8
bananas foster french toast challah french toast topped with bananas in a caramel rum sauce, finished with whipped cream	13
monte cristo waffle 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
cinnamon "pull apart" bread fresh baked and iced	9

SOUTHERN SWAG

shrimp n' grits* war eagle grits, edwards bacon, and fried egg topped with a creole sauce	16
carolina pulled pork n' grits* war eagle grits, edwards bacon, fried egg, and house bbq	14
brisket hash 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

red crown mac & cheese <i>add...</i>	10
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: <i>multi-grain, white, wheat, rye, english muffin</i>	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

milkshakes calder's farm vanilla, chocolate, or strawberry	7
hummers 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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