



STARTERS

brisket chili topped with cheddar and charred scallion crème fraîche	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
spinach caprese baby spinach, fresh mozzarella, tomatoes, basil & 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 radish, triple peppers, carrots, and red grapes tossed in a citrus vinaigrette	12
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
turkey burger house made patty topped with swiss cheese, bacon jam, and verde, with spinach, pickled jalapenos, and tomato	15

*enhance your sandwich:
avocado (3)
bacon (3)*

CROWN BREAKFASTS

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
avocado toast multi grain toast topped with avocado, vine ripened tomato & drizzled with olive oil; served with 2 eggs any style	13
healthy crown breakfast bowl* red quinoa, baby spinach, wild mushrooms, heirloom tomatoes, avocado, two eggs	14
belgian waffle served with fresh fruit garnish and whipped cream	10
shrimp n' grits* war eagle grits, edwards bacon, and fried egg topped with a creole sauce	16
bananas foster french toast challah french toast topped with bananas in a caramel rum sauce, finished with whipped cream	13

CROWN BENEDICTS

served with mix greens

traditional benedict* poached eggs over rosemary cured ham, English muffin and hollandaise	14
vegetable benedict* poached eggs over wild mushrooms, red pepper & rapini, English muffin and hollandaise	13
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

BUILD YOUR OWN

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

red crown mac & cheese	10
<i>add...</i>	
bacon lardons	4
pulled pork	5
jalapeno pepper jack sausage	5
brisket	7
grilled prawn	4 each

SIDES & TIDBITS

bacon lardons	5
jalapeno pepper jack sausage	5
hash	5
tater tots	5
brussels sprouts sauteed with marcona almonds and thick cut bacon	8
fruit plate	6
side grits	5
truffle fries	6 10
sea salt fries	5 8
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
chicken tenders	5
mini hamburger	5
mini dogs	5

RC SHAKES

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

BRUNCH COCKTAILS

Mimosa Choices: Orange, Cranberry, Grapefruit, Pineapple, Cherry-Lemonade	
Specialty Mimosa Grapefruit and St. Germaine	9
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*

**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.*



wine list

DOC'S GARAGE PREMIUM WINE

Ask your server for our premium wine list.

BUBBLES

NV LaMarca Prosecco, Italy 9 split
NV M. Lawrence "Sex", Brut Rose, Suttons Bay, MI 12 glass | 44 bottle

ROSE

2018 Saint Roch, Rose, France 9 glass | 36 bottle
2018 La Flor Malbec Rosé, Mendoza, Argentina 9 glass | 36 bottle

INTERESTING WHITE

2016 Pasqua Romeo & Juliet Bianco 10 glass | 40 bottle
2017 La Caplana Gavi di Gavi, DOCG, 100% Cortese, Piedmonte 10 glass | 40 bottle
2017 August Bonhomme Vouvray, Loire Valley, Chenin Blanc 11 glass | 44 bottle

SAUVIGNON BLANC

2018 Fernlands, Marlborough, New Zealand 10 glass | 40 bottle
2015 Matua, Marlborough, New Zealand 12 glass | 48 bottle

PINOT GRIGIO

2015 Francis Coppola "Diamond Collection," Sonoma, CA 11 glass | 40 bottle
2016 Ca' Bolani Superiore, Italy 10 glass | 40 bottle

CHARDONNAY

2018 Cypress, Central Coast, CA 7 glass | 28 bottle
2018 La Crema, Sonoma, CA 12 glass | 44 bottle

INTERESTING RED

2016 7 Moons, Red Blend, California 11 glass | 40 bottle
2017 Latido Malbec, Argentina 9 glass | 36 bottle

PINOT NOIR

2013 Monterey Canyon, Monterey, CA 9 glasses | 36 bottle

MERLOT

2015 Trig Point Merlot, Alexander Valley, CA 14 glass | 53 bottle

CABERNET

2017 Cypress, Central Coast, CA 7 glass | 28 bottle
2014 J. Lohr "Seven Oaks", Paso Robles, CA 12 glass | 44 bottle
2016 Imagery, Sonoma, California 14 glass | 53 bottle

ZINFANDELS

2016 Old Vine Zinfandel, Lodi, CA 10 glass | 40 bottle

hand crafted cocktails

Buster 12

Whiskey, Lemon Juice, Honey Syrup,
Lemon, Orange Bitters

Rosemary's Baby 10

Bourbon, Lemon Juice, Maple Syrup,
Smoked Rosemary

Old Rusty Nails 12

Johnnie Walker Black Label,
Luxardo Amaretto, Drambuie

Aperol Manhattan 10

Bourbon, Aperol, Antica Formula,
Orange bitters

The Showcase 10

Beefeater Gin, Lemon,
Simple Syrup, Sage, Ginger

La Femme Fatale 11

Tanqueray Gin, Lemon Juice, Simple Syrup,
Crème De Violette, Sparkling Wine

Cloud 9 12

Zim's 81 Vodka, Lemon Juice,
Honey Syrup, Sparkling Wine, Blackberries

Once Upon a Thyme 11

Zim's 59 Vodka, Grapefruit Juice,
Thyme, Simple Syrup

Monkey Wrench 10

White Rum, Luxardo Amaretto,
Pineapple Juice, Banana Simple Syrup

Reposado Old Fashioned 11

El Mayor Reposado, Simple Syrup,
Orange Bitters, Splash of Soda

JOIN US

Saturday brunch @ 11 a.m. - 4 p.m.

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 3 p.m. - 6 p.m.

15301 kercheval, grosse pointe park, mi 48230
313-822-3700 | www.redcrownqp.com

