

Zingerman's roadhouse breakfast

waffles & cakes

All waffles and French toast served with Michigan farm butter and Ralph Snow's Michigan maple syrup.

Belgian Waffle (V) \$9.00
Traditional Dutch batter cooked to golden brown.

Georgia Grits & Bits Waffle \$12.50
Southern version of the Dutch classic: a waffle filled with bits of Anson Mills' organic grits, Cabot aged cheddar cheese and applewood smoked bacon.

Carolina Gold Rice Waffle (GF, V) \$11.00
Made with Anson Mills' gluten-free rice flour.

Carolina Gold Rice Grits & Bits Waffle (GF) \$14.50
Same as the Georgia version, only made with Anson Mills' gluten-free rice flour!

extras

Biscuits & Chocolate-Bacon Gravy \$5.50
"Gravy" made with bacon, cocoa and milk, served over buttermilk biscuits.

Pastry Basket \$6.95

Coffeecake \$2.95
Hot Cocoa, Lemon Poppy, Sour Cream or Gingerbread

Toast \$2.00
Roadhouse Rye, Country Wheat or Sourdough

Fruit Plate \$3.50

***Two Eggs (GF)** \$3.00
Cooked any way you want.

Breakfast Potatoes (GF) \$3.00

Applewood Smoked Bacon
3 pieces \$3.00/5 pieces \$4.50

Arkansas Peppered Bacon
3 pieces \$3.00/5 pieces \$4.50

One Donut \$1.25

Lots of Donuts 6 for \$6 / 12 for \$12

Bowl of Yogurt \$7.50

Currant Biscuits \$4.00

V= it's meatless!

GF= it can be gluten-free!

*Can be cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

eggs & more

***Eggs, Toast & Potatoes** \$7.00

Two farm fresh eggs* cooked any way you like with your choice of toast.
Served with breakfast potatoes.
Add a side of bacon 3 pieces/\$3.00

***Roadhouse Omelette** \$11.00

Made with eggs* from cage-free hens (from Sunrise Farms in Homer, Michigan), roasted heirloom tomatoes, fresh herbs and Stravecchio parmesan cheese. Served with breakfast potatoes and toast.

***Roadhouse American Breakfast** \$12.75

Two eggs* scrambled with bell peppers and cheddar cheese. Served with Broadbent's breakfast sausage, toast and breakfast potatoes.

***American Bacon Fried Bread** \$9.00

Roadhouse bread pan-fried with bacon fat and served with scrambled eggs*.

***Build Your Own Omelette** \$11.00

Made with eggs* from cage free hens (from Homer, MI). Served with toast, preserves and breakfast potatoes. Pick any three ingredients. Items may be added for an additional charge.

Choose from:

\$2.00 - smoked salmon*, baby swiss, Cabot cheddar, fresh goat cheese, Stravecchio parmesan.

\$1.00 - local mushrooms, applewood smoked ham, applewood smoked bacon, spinach, Broadbent's breakfast sausage, American cheese, provolone, onion, grilled onion, green chilies, corn, bell peppers.

***Eggs Benedict** \$12.50

A pair of poached eggs* served over slices of Newsom's country ham and Zingerman's Bakehouse white bread. Topped with hollandaise and garnished with scallions. Served with breakfast potatoes.

all-american breakfast

***Bagel & Smoked Salmon Scramble Sandwich** \$12.25

Toasted handmade bagel from Zingerman's Bakehouse topped with smoked salmon*, scrambled eggs* and sour cream.

***Grits & Eggs** \$10.50

Stone ground grits topped with two fried eggs*, applewood smoked bacon and Cabot aged cheddar cheese. Garnished with scallions. Served with toast.

***Huevos Rancheros (V, GF)** \$10.00

Fresh scrambled eggs* on green chile salsa and topped with Ig Vella Monterey Jack cheese. Served over refried beans and a crispy tortilla. Add a side of bacon 3 pieces/\$3.00

***Zingerman's Famous Corned Beef Hash** \$11.75

Corned beef, potatoes, red peppers and celery in a creamy hash. Served with poached eggs* and toast.

***Bread Pudding French Toast** ★ \$14.00

Bread pudding made with raisins, cinnamon and nutmeg. Griddled and served with Ralph Snow's Michigan maple syrup.

***Ham Steak with Tomato-Bacon Gravy** ★ \$15.00

Served with black eyed peas and two sunny side up eggs.

***Mac & Eggs** ★ \$13.50

Roadhouse macaroni and cheese, topped with chopped bacon, and served with two sunny side up eggs.

***Spider Bread and Heirloom Corn Syrup** ★ \$12.00

Housemade spider bread served with heirloom corn syrup, Anson Mill's stone ground grits and two sunny side up eggs.

really great grains

Big Bowl of Oatmeal (V) \$4.50

Stone ground organic oatmeal, topped with brown sugar & served with milk or cream.

Mary's Wild Oats (V) \$7.50

Darkly toasted almond and cranberry granola topped with bananas and served with milk.

kids menu

***Scrambled Egg, Bacon & Toast** \$7.95

Served with American Spoon preserves.

Chocolate Chip Pancakes \$6.95

Pancakes made from real vanilla batter sprinkled with chocolate chips. Served with Michigan farm butter and maple syrup.

French Toast \$6.95

Zingerman's Bakehouse white bread dipped in vanilla batter and griddled.

tea

Rishi Chai Latte \$4.71
Spicy and sweet chai tea brewed in house with Demerara sugar and steamed milk. This liquid heaven available iced too.

Herbal Teas \$3.75

Peppermint Rooibos A deep-infusion of red with a fresh minty flavor and aroma. Great hot or cold, naturally sweet.

Scarlet Botanical Blend Scarlet blend has a rich and fruity flavor from dried fruits and gourmet botanicals. The deep red infusion is tart with notes of blueberry and cherry.

Chamomile Medley A calming blend with honey-like character and hints of mint.

White Tea \$4.00

Organic White Peony An amber-orange infusion with a slightly woody and toasted aroma, low astringency, weighty mouth feel and sweet flavor.

Green Tea \$4.25
Earl Green Pouchong green tea leaves scented with bergamot. Great iced or hot.

Sencha Superior A fresh green aroma, greenish-golden infusion, with a smooth body, savory flavor and semi-brisk finish.

Jasmine Pearl Only the tender green tea leaves and silvery down-covered buds are hand rolled into small pearls, naturally scented with the essence of fresh jasmine blossoms.

Black Tea \$4.25

Organic Earl Grey Boldly flavored black tea blend harvested from antique tea trees infused with natural Bergamot citrus.

Golden Yunnan One of the most elegant black teas we've ever tried. Subtle, sophisticated sweetness and a long, long finish. Ari's favorite morning tea.

Ceylon Single Estate A classic black tea from the mountains of Sri Lanka. Smooth flavor, medium body and slightly fruity finish.

Vanilla Black Originally used as an Aztec medicine and aphrodisiac, Vanilla was introduced to Europeans by 16th century Spanish conquistadors and became a prized ingredient and precious commodity. Today vanilla endures as an important part of global food culture and is a favorite flavor of tea lovers worldwide!

Darjeeling 2nd Flush Muscatel "2nd flush" or second harvest yields a semi-brisk tea with big, fruity flavors and distinctive floral aromas. Darjeeling has nuances of green and oolong teas.

coffee

Zingerman's Coffee \$2.75
Freshly ground Roadhouse Joe, Detroit Street Decaf, and our coffee of the month.

Coffee Presspot \$6.00
Your choice of Roadhouse Joe, Espresso Blend, Detroit Street Decaf or our coffee of the month ground to order and brewed in a personal presspot.

Espresso \$2.35
Less is more: the tastiest shot around. Check out the crema!

Roadhouse Cappuccino short \$3.30 tall \$4.00
Traditional cappuccino made with equal parts espresso, milk and foam.

Roadhouse Latte short \$3.30 tall \$4.00
Silky smooth: espresso and steamed milk. Milder in profile than a cappuccino, with more steamed milk and a bit of milk foam.

Mocha \$4.50
Our latte with Askinosie chocolate. Served with real whipped cream.

Rhode Island Coffee Milk \$3.75
Housemade coffee syrup with Calder Dairy milk—the official state drink of Rhode Island finds a home here in Ann Arbor. A Roadshow exclusive!

Cold Brewed Coffee \$3.50
Papua New Guinea coffee cold brewed for 24 hours and served over ice. Smooth tasting and naturally sweet with a chocolaty finish.

Cafe au Lait short \$2.60 tall \$3.30
Roadhouse Joe or Detroit Street Decaf mixed equally with steamed milk.

XTRAS Additional Espresso Shot 50¢

Roadhouse Syrups 75¢
Caramel, Vanilla, Sugar Free Vanilla, Hazelnut or Almond.

roadhouse featured drinks

The Sunrise Americano \$8.00
José Cuervo Especial Silver tequila, Campari, orange and lemon juices and a touch of pomegranate grenadine.

The Roadhouse Mimosa \$8.00
Fresh squeezed orange juice combined with M. Lawrence "Fizz" demi-sec from Michigan's Leelanau Peninsula.



Bring your group to the Roadhouse, roll up your sleeves and get to work on an all-American breakfast. We have a private room with wi-fi and AV equipment to make presentations a breeze and you'll find plenty of free parking. Call 734.663.3663 to reserve.

more beverages

Hot Cocoa \$4.00
Made with Askinosie cocoa, steamed milk and real whipped cream!

Steamer \$3.50
Steamed milk with your choice of a Roadhouse syrup: Caramel, Vanilla, Sugar Free Vanilla, Hazelnut or Almond.

Juice
Choose from:
Freshly Squeezed Orange small \$3.50 large \$5.50
Freshly Squeezed Grapefruit small \$3.50 large \$5.50
Freshly Squeezed Lemonade \$4.00
Tomato, Pineapple, Cranberry, Apple \$2.00