

Brunch Menu



Benedict



CRAB CAKE BENEDICT 18

Lump Crab Cakes, Poached Eggs, Avocado-Horseradish Puree, Key Lime Hollandaise, Fingerling Potatoes, Bacon

CLASSIC EGGS BENEDICT 12

Two Poached Eggs, Canadian Bacon, English Muffins, Key Lime Hollandaise, 5 Cheese Potatoes, Fresh Fruit

EGGS FLORENTINE 12

Fondue Creamed Spinach, English Muffins, Two Poached Eggs, Tomato, Hollandaise, Fresh Fruit, Fingerling Potato

Hearty



SHORT RIB & EGGS CREPES 18

Creamy Asparagus-Mushroom Filling, Braised Boneless Short Rib, Baby Swiss Cheese, Fresh Fruit, Poached Eggs

PORK BELLY HASH 14

Diced Potatoes, Peppers, Onions, and Pork Belly Topped with Fondue Cheese, Two Poached Eggs, and Bacon

BIG BURRITO 13

Scrambled Eggs, Chorizo, and 5 Cheese Potatoes Rolled in a Southwest Tortilla, Chorizo Sausage Gravy, Queso Chihuahua, Peppers, Pico De Gallo

Breads



House-Made Gluten Free Bread available, \$1 upcharge

CASHEW MONTE CRISTO 12

Cashew Crusted, Dusty's Brioche Bread, Smoked Turkey, Natural Ham, Honey Mustard, Spicy Raspberry Sauce, 5 Cheese Potato, Fresh Fruit

CLASSIC TOAST 9

Cinnamon-Vanilla Wash, Dusty's Brioche Bread, Whip Cream, Maple Syrup, Bacon, 5 Cheese Potato

NUTELLA FRENCH TOAST 12

House Baked Bread, Cinnamon-Vanilla Wash, Whipped Cream, Chocolate Ganache, Hazelnut Streusel, Fresh Fruit

Your Local Fresh Bistro

Reservations call 517.349.8680

For more info, visit

www.dustyscellar.com

Waffles



DUCK CONFIT WAFFLE 17

Duck Leg Cooked in Bacon Fat then Country Fried, Belgian Waffle, Bourbon Smoked Maple Syrup, 5 Cheese Potatoes

BELGIAN WAFFLE 10

Michigan Malted Waffle, Maple Syrup, Whipped Cream, Sausage, Fresh Fruit

Omelet & Eggs



B.L.T. OMELET 12

Three Egg Omelet, Tomato, Double Smoked Bacon, Spinach, Cheddar, 5 Cheese Potato, Fresh Fruit

FARMER'S OMELET 11

Three Egg Omelet, Peppers, Caramelized Onions, Roasted Red Puree, Queso Chihuahua, Fingerling Potatoes, Fresh Fruit

EGGS & MEAT 10

Two eggs cooked to order, Double Smoked Applewood Bacon, Turkey Sausage, 5 Cheese Potatoes

SEASONAL QUICHE 13

Flaky Pastry, Baked Custard, Seasonal Ingredients, Fresh Fruit, Tossed Fresh Greens

Sides



5 CHEESE POTATOES 4

DOUBLE SMOKED BACON 4

FINGERLING POTATOES 3

FRESH FRUIT 3

PORK BELLY 8

SAUSAGE 4

Notice-Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Brunch Drinks



Dusty's Jalapeño Bloody Mary \$9

House Infused Jalapeno Vodka ~ Michigan Bloody Mix ~ Spiced Rim

Moscow Mule \$9

Belvedere Vodka ~ Fresh Lime ~ House-Made Ginger Beer

Tableside Mimosa Bar \$30

750 ml Segura Viudas Sparkling ~ Choose 3 Juices

Orange ~ Cranberry ~ Mango-Passionfruit ~ Pineapple ~ Pink Grapefruit

Pomegranate Poinsettia \$8

Pama Pomegranate Liqueur ~ Cointreau ~ O.J.

~ Chambord ~ Sparkling Brut

Flaming Spanish Coffee \$8

Kahlua ~ Brandy ~ Cointreau ~ Coffee

~ Whipped Cream ~ Caramelized Cinnamon-Sugar Rim

Bellini Martini \$9

Ciroc Peach Vodka ~ Peach Schnapps ~ Cranberry

~ OJ ~ Innocent Bystander Moscato