

# Brunch Menu



## Benedict



**CRAB CAKE BENEDICT** 19

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

**CLASSIC EGGS BENEDICT** 14

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

**EGGS FLORENTINE** 14

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

## Hearty



**SHORT RIB & EGGS CREPES** 19

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

**PORK BELLY HASH** 15

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

**B1G BURRITO** 14

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** 13

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

**CLASSIC TOAST** 10

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

**NUTELLA FRENCH TOAST** 13

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](http://www.dustyscellar.com)

## Waffles



**DUCK CONFIT WAFFLE** 19

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

**BELGIAN WAFFLE** 11

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

## Omelet & Eggs



**B.L.T. OMELET** 13

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

**FARMER'S OMELET** 12

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

**EGGS & MEAT** 11

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

**SEASONAL QUICHE** 14

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

## Sides



**5 CHEESE POTATOES** 4.5

**DOUBLE SMOKED BACON** 4.5

**FINGERLING POTATOES** 3.5

**FRESH FRUIT** 3.5

**PORK BELLY** 8.5

**SAUSAGE** 4.5

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

## Tablesides Mimosa Bar \$30

750 ml Segura Viudas Sparkling ~ Choose 3 Juices

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

## Pomegranate Poinsettia \$9

Pama Pomegranate Liqueur ~ Cointreau ~ O.J.  
~ Chambord ~ Sparkling Brut

## Flaming Spanish Coffee \$9

Kahlua ~ Brandy ~ Cointreau ~ Coffee  
~ Whipped Cream ~ Caramelized Cinnamon-Sugar Rim

## Bellini Martini \$9

Ciroc Peach Vodka ~ Peach Schnapps ~ Cranberry  
~ OJ ~ Innocent Bystander Moscato