

Brunch Menu



Your Local Fresh Bistro


Reservations call 517.349.8680

For more info, visit
www.dustycellar.com

Benedict

SEAFOOD BENEDICT 17
Shrimp, Scallops, Lobster, Crab, and Fish in Lobster Cream Sauce, English Muffin, Poached Eggs, Key Lime Hollandaise, Garlic Redskin Potatoes, Applewood Bacon

CLASSIC EGGS BENEDICT 14
Two Poached Eggs, Canadian Bacon, English Muffins, Key Lime Hollandaise, 5 Cheese Potatoes, Fresh Fruit

AVOCADO TOAST  15
English Muffin, Two Poached Eggs, Tomato, Chimichurri Aioli Sauce, Fresh Fruit, 5 Cheese Potatoes

Hearty

COUNTRY FRIED CHICKEN 15
Marinated Chicken Thigh Double Battered and Fried, Chorizo Gravy, 5 Cheese Potatoes, Applewood Bacon, 2 Over Easy Eggs


HUEVOS CARNITAS 16
5 Cheese Potatoes, Peppers, Caramelized Onions, Smoked Pork Shoulder, Two Poached Eggs, Pico de Gallo, Ranchero Sauce, Mashed Avocado, and Detroit Tortillas

BIG BURRITO 16
Scrambled Eggs, Chorizo, and 5 Cheese Potatoes Rolled in a Flour Tortilla, Chorizo Sausage Gravy, Queso Chihuahua, Peppers, Pico De Gallo

Breads (Gluten Free Bread Substitution \$3)


CASHEW MONTE CRISTO 15
Cashew Crusted, Dusty's Brioche Bread, Smoked Turkey, Natural Ham, Honey Mustard, Spicy Raspberry Sauce, 5 Cheese Potato, Fresh Fruit

CLASSIC TOAST 12
Cinnamon-Vanilla Wash, Dusty's Brioche Bread, Whip Cream, Maple Syrup, Bacon, 5 Cheese Potato

NUTELLA FRENCH TOAST  15
Dusty's Cocoa Chop Bread, Cinnamon-Vanilla Wash, Whipped Mousse, Dark Chocolate Ganache, Hazelnut-Chocolate Coated Cereal, Fresh Fruit


Waffles



POTATO WAFFLE 17
Smoked Pork Shoulder, 5 Cheese Potatoes, Chimichurri Aioli Sauce, Applewood Bacon


FROSTED WAFFLE  14
Michigan Malted Waffle, Maple Syrup, Cheesecake Mousse, Macerated Strawberries, Chocolate-Hazelnut Frosted Cereal, Fresh Fruit

BELGIAN WAFFLE 12
Michigan Malted Waffle, Maple Syrup, Whipped Cream, Sausage, Fresh Fruit

Omelet & Eggs

B.L.T. OMELET  14
Three Egg Omelet, Tomato, Double Smoked Bacon, Spinach, Cheddar, 5 Cheese Potato, Fresh Fruit

FARMER'S OMELET   13
Three Egg Omelet, Peppers, Caramelized Onions, Roasted Red Puree, Queso Chihuahua, Garlic Redskin Potatoes, Fresh Fruit

EGGS & MEAT  11
Two eggs cooked to order, Double Smoked Applewood Bacon, Turkey Sausage, 5 Cheese Potatoes

SEASONAL QUICHE 13
Flaky Pastry, Baked Egg, Seasonal Ingredients, Fresh Fruit, Tossed Fresh Greens

Sides

5 CHEESE POTATOES   4
APPLEWOOD BACON  4
GARLIC REDSKIN POTATOES   3
FRESH FRUIT   4
PORK CARNITAS  7
TURKEY SAUSAGE  3

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 Beverages



Dusty's Jalapeno Bloody Mary \$9

House Infused Jalapeno Vodka ~
Michigan Bloody Mix ~ Spiced Rim

Moscow Mule \$9.50

Belvedere Vodka ~ Fresh Lime ~ House-Made Ginger Beer

Mimosa \$9

Sparkling Brut ~ Orange Juice

Pomegranate Poinsettia \$9.50

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 \$9.50

Peach Vodka ~ Cointreau ~ Cranberry
~ OJ ~ Innocent Bystander Moscato

Mimosa Bar \$30

Segura Viudas Sparkling ~ Choose Three of:
OJ ~ Pineapple ~ Grapefruit ~ Mango ~ Cranberry