

THE GODFREY

HOTEL DETROIT

BREAKFAST IS AVAILABLE DAILY FROM 7AM TO 11AM
*HOURS MAY VARY ON HOLIDAYS

SWEET BREAKFAST

HOUSE MADE PASTRY daily selection **6** [V]

BUTTERMILK PANCAKES

three pancakes, whipped butter
& Michigan maple syrup **14** [V]

BERRIES +3 | NUTELLA +2

BELGIAN WAFFLE

fresh mixed berries, whipped cream,
Michigan maple syrup **16** [V]

PARFAIT

yogurt, house granola, berries,
lavender honey **14** [GF, V]

HOT OATMEAL

pepitas, coconut flakes, brown sugar,
maple syrup **10** [GF, VGN]

FRUIT PLATE

daily selection of mixed fruit **12** [GF, VGN]

EGGS

SERVED WITH BREAKFAST POTATOES

TWO EGGS YOUR WAY

toast, choice of bacon or sausage **18**

CORNED BEEF HASH

potato, seasonal vegetables, gravy,
sunny side up egg **19**

EGGS BENEDICT

house english muffin, house ham, spinach,
hollandaise **18**

WESTERN OMELETTE

choice of ham & cheese
or spinach, scallions & tomatoes **16**

SPECIALTIES

HOUSE CURED SALMON

crispy potato pancake, herbed schmear,
capers, herbs **13** [GF]

BREAKFAST WRAP

scrambled eggs, applewood bacon,
cheddar cheese, scallions, spicy maple aioli
on flour tortilla **16**

AVOCADO TOAST smashed chili + avocado,

crispy chickpeas & herb salad
on multigrain toast **14** [VGN]

CHEF'S DAILY SMOOTHIE 10 [VGN]

HEMP PROTEIN +4 | COLLAGEN +4

SIDES

BREAKFAST SAUSAGE

choice of chicken or pork **7**

THICK CUT BACON 8

CHOICE OF TOAST

cultured butter and preserves **5** [V]

BREAKFAST POTATOES 7

SLICED AVOCADO 5 [VGN]

N/A BEVERAGES

COFFEE 6

POT OF COFFEE 10

POT OF TEA 5

CHAI LATTE 6

ESPRESSO 6

CAPPUCCINO 8

ORANGE JUICE 6

FROM THE BAR

HOUSE ESPRESSO MARTINI 16

HOUSE MIMOSA 14

HOUSE BLOODY MARY 14

JOIN US
FOR BRUNCH
IN
HAMILTON'S

EVERY
SATURDAY
& SUNDAY
7AM-2PM
CALL FOR RESERVATIONS

[GF] GLUTEN FREE [V] VEGETARIAN [VGN] VEGAN | AVAILABLE DAILY FROM 7AM TO 11AM

*ASK YOUR SERVER ABOUT FOODS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED POULTRY, SEAFOOD,
SHELLFISH, MEATS OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
22% GRATUITY AND SERVICE CHARGE INCLUDED ON CHECK

THE GODFREY

HOTEL DETROIT

NOT AVAILABLE DURING BREAKFAST (7AM - 11AM) OR WEEKEND BRUNCH (7AM - 2PM)
* HOURS MAY VARY ON HOLIDAYS

STARTERS

SPINACH + ARTICHOKE DIP tortilla chips **16** | **ADD CRAB +20** (GF)

OYSTER spicy cocktail sauce, mignonette **28 for six** (GF)

RICOTTA + BEEF MEATBALL braised greens, anchovy, beef reduction sauce **15**

SOUP & SALAD

ADD CHICKEN +8 | **ADD SALMON +8**

SOUP DU JOUR MKP

FRENCH ONION SOUP beef broth, caramelized onions, gruyere, baguette **12**

CAESER SALAD crouton, pomegranate, shaved parm **16**

WEDGE COBB SALAD diced chicken, bacon, egg, blue cheese, tomato, red onion, avocado ranch **19** (GF)

WINTER SQUASH SALAD roasted squash, kale, frisée, goat cheese, candied pepitas, farro, apple cider vinaigrette **16** (GF, V)

LUNCH ENTRÉES

AVAILABLE MONDAY - FRIDAY | 11AM - 4PM

FRENCH DIP prime ribeye, horseradish cream, swiss cheese, baguette, au jus **22** | **+3 FOR FRIES**

MICHIGAN AVE CLUB multigrain, roasted chicken, tomato, bacon, avocado mayo, lettuce **18** | **+3 FOR FRIES**

TAVERN SMASH BURGER double patty, fancy sauce, shredded lettuce, american cheese **19** | **+3 FOR FRIES**

SALMON black rice risotto, spinach, citrus cream **32** (GF)

POTATO GNOCHI bloomsdale spinach, parmesan cream, wild mushrooms, pecan crumble **19** (V)

POTATO GNOCHI bucatini, arrabbiata, arugula salad **34**

COCKTAILS

GARDEN OF DAISIES white blossom vodka, papaya, lemon, hibiscus **17**

BEARS, BEETS, BATTLESTAR GALACTICA vodka, blackberry, red beet, citrus, soda **14**

HEART OF GLASS tequila, pomegranate, lime, agave, jalapeños-citrus salt **16**

COMMENT ON MY COSMO peppercorn vodka, blood orange, cranberry, lime **18**

SIPPIN' WITH SABRINA reposado tequila, coffeehaus cold brew, espresso liqueur **17**

SMOOTH TALK bourbon, averna, maraschino, dry vermouth, orange **18**

LETS TALK BIZZ-NESS honey infused bourbon, sea salt, honey, bitters **16**

SOMETHING SWEET

AVAILABLE DAILY AFTER 5

BASIC B pumpkin cheesecake, chai spice, candied maple pepitas, cinnamon graham, maple whipped creams **12**

VERY DEMURE chocolate shortbread, bourbon whipped cream, sautéed banana toffee, coffee chocolate cremeux **13** (GF)

SO CLASSY pear + apple sorbet, ginger caramel, white chocolate cake, spiced crumble, cider poached pear, white chocolate shell **13**

ENTRÉES

AVAILABLE DAILY AFTER 5

SALMON black rice risotto, spinach, citrus cream **32** (GF)

FRIED GREAT LAKES WALLEYE warm potato salad, frisée, sherry vinaigrette **31**

POTATO GNOCCH bloomsdale spinach, parmesan cream, wild mushrooms, pecan crumble **19** (V)

CHICKEN PARM bucatini, arrabbiata, arugula salad **34**

BONE IN SHORT RIB carrot + mascarpone puree, roasted carrots, charcuterie crumble **52**

6 OZ HALAL FILET whipped potatoes, zip sauce **65** (GF)

STEAK FRITES hotel butter, zip sauce, fries, petite salad **46** (GF)

TAVERN SMASH BURGER double patty, fancy sauce, shredded lettuce, american cheese **19** | **+3 FOR FRIES**

SIDES

AVAILABLE DAILY AFTER 5

FRENCH FRIES **9** (GF, V)

WHIPPED POTATOES **9** (GF, V)

MAC AND CHEESE **12** (V)

CRISPY BRUSSEL SPROUTS red wine vinegar, parmesan, banana peppers **10** (V)

FRIED SWEET POTATOES maple + pecan glaze, cinnamon graham **10** (VGN)

RED WINE

ALEXANDER VALLEY VINEYARDS CABERNET SAUVIGNON alexander valley, california **17 GLASS** | **80 BOTTLE**

PLANET OREGON PINOT NOIR willamette valley, oregon **17 GLASS** | **85 BOTTLE**

ELYSE OLD VINE ZINFANDEL **15 GLASS** | **75 BOTTLE**

FAUST CABERNET napa valley, california **33 GLASS** | **160 BOTTLE**

WHITE WINE

CHARLES KRUG SAUVIGNON BLANC sonoma, california **16 GLASS** | **80 BOTTLE**

CANTINA TERLAN PINOT BIANCO alto adige, italy **15 GLASS** | **75 BOTTLE**

DOMAINE GIRAULT SANCERRE sancerre, france **22 GLASS** | **110 BOTTLE**

LOUIS JADOT 'UNOAKED' CHARDONNAY bourgogne, france **16 GLASS** | **80 BOTTLE**

SPARKLING/ROSE

DOMAINE FONSAIITE 'GRIS DE GRIS' ROSE languedoc-roussillon, france **14 GLASS** | **70 BOTTLE**

CASA FARIVE D.O.C.G. PROSECCO valdobriadene, italy **16 GLASS** | **70 BOTTLE**

MAJOLINI FRANCIACORTA rome, italy **15 GLASS** | **75 BOTTLE**

LAURENT PERRIER champagne, france **36 GLASS** | **180 BOTTLE**

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