



To Share

PEARLS & BUBBLES *gf*

fresh oysters, classic accompaniments
half-dozen & one glass of les alliés 24
one dozen & two glasses of les alliés 45

RICOTTA & HONEY TOAST

whipped whole milk ricotta, honey, flaky
sea salt, sourdough toast points 15

BREAKFAST CHARCUTERIE

pearl sugar waffles, sourdough toast,
spiced maple syrup, bacon and maple
sausage links, strawberry whipped cream,
seasonal jam, fresh berries 28

PARFAIT *gfo*

vanilla greek yogurt, fresh berries,
house granola, spiced honey 16

Handhelds & Hearty

*served with choice of crispy fingerlings,
hand-cut fries or fresh fruit*

BREAKFAST BURRITO *vg*

scrambled eggs, white cheddar, black
beans, roasted corn, crispy potatoes,
avocado crema. served with fire roasted
salsa and sour cream 21

BELTLINE BLT

sourdough, avocado, bacon, greens,
heirloom tomato, caramelized lemon aioli 19

SMOKED SALMON BAGEL

chive cream cheese, spinach, shaved
cucumber, pickled onion, fried capers,
fresh herbs 23

COMMON HOUSE BURGER

over easy egg, red rock cheddar,
caramelized onions, RIX sauce, arugula,
brioche bun 23

THORNAPPLE CHICKEN SANDWICH

grilled chicken breast, apple fennel slaw,
whipped goat cheese, greens, hot honey,
brioche bun 21

Brunch Classics

ADA LOCAL'S BREAKFAST *gfo*

two eggs your way, choice of bacon, maple
sausage links or ham, sourdough or english
muffin, crispy fingerling potatoes 21

THREE SISTERS SCRAMBLE *gf*

odawa three sisters succotash, scrambled
eggs, diced ham, smoked paprika aioli 19

CLASSIC BENNY

english muffin, ham, fresh soft poached
eggs, arugula, hollandaise, fresh chives 21

AVOCADO TOAST *vg*

sourdough, avocado crema, arugula and
shallot salad, garlic lemon vinaigrette 19
+chicken 10, grilled shrimp 15

STEAK FRITES & EGGS *gf*

herb-marinated sirloin, two eggs your way,
hand-cut french fries, hollandaise 43

BRIOCHE FRENCH TOAST *vg*

whipped mascarpone, spiced maple syrup,
house granola, powdered sugar, macerated
strawberries 17

Greens

+ chicken 10, shrimp 15

VILLAGE CAESAR *gfo, vg*

romaine, herbed breadcrumbs, parmesan,
anchovies, RIX caesar dressing 15

SHAVED BRUSSELS SALAD *vg*

shaved brussels, toasted walnuts, dried
cranberries, granny smith apple, feta
crumbles, champagne vinaigrette 16

CHARRED AND PICKLED BEETS *vg*

whipped farmers cheese, greens, rye
croutons, cider maple dressing 16

On the Side

sourdough, english muffin, or bagel 4

one egg your way 4

crispy fingerlings, fries, or truffle fries 6

bacon or maple sausage links 7

chive cream cheese or seasonal jam 3

side salad or side of fruit 8

Whenever possible, we proudly source
ingredients from local farms and artisans to
showcase the best of our region.



RIX Picks



Chef's Favorites

v: vegan, vg: vegetarian, gf: gluten free, gfo: gluten-free option

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

The Brunch Bar



MORNIN' MEDS
novo fogo cachaça, dampfwerk
helgolander, yellow chartreuse,
lime, agave 16



BRUNCH PUNCH
manu sauvignon blanc, aperol,
grapefruit juice, lemon, simple,
soda 15



RIX REVIVER
gypsy petoskey stone gin,
coppercraft citrus vodka, lillet blanc,
elderflower liqueur, waterfall absinthe
violette wash 17



THE BLOODY
detroit city horseradish vodka,
celery liqueur, bloody mary
blend, fennel & celery bitters,
lime juice, guinness float 18



NOON @ MIDNIGHT
eastern kille bourbon, eastern kille
coffee liqueur, espresso, demerara
sugar, sfumato rubarbo bitters 18



THORNAPPLE SUNRISE
21 seeds tequila, apricot liqueur,
limoncello, peach nectar, lemon
juice, agave, citrus bitters 17



RIX SPICY OYSTER SHOOTER
east coast oyster, vodka, long road orange liqueur, ancho reyes verde, hot sauce 10

Mimosa Flights

THE ROBINSON
a flight of three mimosas featuring house champagne, orange juice, pineapple
nectar and blood orange juice, finished with complementary garnishes 16

RIX KICK UP
our signature mimosa flight elevated with long road orange
liqueur, passion fruit liqueur and crème de noyaux 21

FEATURED MIMOSA FLIGHT
ask your server about today's feature flight



fizzless & NA options available upon request

COFFEE | ESPRESSO | TEA | CAPPUCCINO | LATTE | MOCHA

Wine

BY THE GLASS

WHITE

shady lane pinot gris / citrus / usa, mi 14
steve bird manu sauvignon blanc / gooseberry / new zealand 15
calera central coast chardonnay / green apple / usa, ca 16
boswine "all that is gold" riesling / yellow apple / usa, mi 15

SPARKLING, ROSÉ, AND SPARKLING ROSÉ

domaine de fontsainte rosé / fruity, still / france 15
tirridis house rosé / strawberry, sparkling / usa, wa 18
les alliés / green apple, sparkling / france 11

RED

king estate pinot noir / black cherry / usa, or 16
house of brown california red blend / pomegranate / usa, ca 15
clarendelle bordeaux / blackberry / france 15
method cabernet sauvignon / balanced tannin / usa, ca 15

Beer

DRAFT

bell's two hearted 7
cedar springs kusterer weissbier 7
guinness 9

ask your server about seasonal
selections

BY THE BOTTLE

coors light 6
miller light 6
stella 7
modelo 7
michelob ultra 6

long drink 7
seasonal selections
high noon 7
seasonal selections

NA BEERS

stella n/a 7
guinness n/a 7
athletic radler n/a 7
athletic
river run ipa n/a 7