

# RIX

## BRUNCH

### BOOZY BEVERAGES

#### ME-MO-SÁ

ginger and apple liqueurs,  
corazon passionfruit syrup,  
grapefruit juice, sparkling wine



#### BLOOD LUST

eastern kille vodka, norden oak aged aquavit,  
organic "bloody mary" blend, red beet &  
smoked paprika agave syrup, fennel & celery  
bitters, lime juice, guinness float | 00



#### MORNIN' MEDS



novo fogo cachça, damfwech  
helgolander, l'excuse yellow  
chartreuse, lime, agave | 16



#### RIX REVIVER

gypsy petosky stone gin, hanson lemon  
vodka, lillet blanc, elderflower liquor,  
waterfall absinth violette wash | 17



#### BRUNCH PUNCH

manu sauvignon blanc, aperol, grapefruit  
juice, lemon, simple, soda | 15



#### NOON @ MIDNIGHT

eastern kille bourbon, eastern kille coffee  
liquor, espresso, demura sugar, sfumato  
rubarbo bitters | 18

### MIMOSA & JUICE BAR

get your bubbles & build your own beverage oasis, fresh juices & exotic fruit  
*N/A and fizzless options available.*

### SOMETHING TO START

#### OYSTER ON THE HALF SHELL

half dozen oysters, Long Road Nocino redux,  
cocktail sauce, citrus mignonette | 21

#### OYSTERS & BUBBLES

half dozen with a glass of Les Allies | 24

#### BUTTERNUT BITES

roasted butternut squash, butternut whipped  
goat cheese, sage buttered toast | 12

#### BARATTA

black current mostarda, red wine glaze,  
grilled bread | 19

#### CHARCUTERIE

inquire with your server for today's  
selections | 29

#### FRIED SMASHED POTATOES

golden potatoes, whipped ricotta, ajvar | 12

#### SHRIMP COCKTAIL

blood orange mignonette, cocktail sauce | 21

#### SICILIAN ARANCINI

arborio rice, Michigan ham, English peas,  
mozzarella, citrus remoulade, herb oil,  
lemon zest | 17

## BREAKFASTY THINGS

### BELGIAN MONTE CRISTO

Michigan smoked ham, white cheddar, Long Road Distillers raspberry liquor preserves, raw sugar waffle bake, powdered sugar, fresh fruit | 19

### GREEK YOGURT PARFAIT

fruit preserves, fresh fruits, candied pecan granola | 16

### RUSTIC OVEN BAKED PANCAKE

egg batter pancake, goat cheese, roasted red pepper, slab bacon, garlicky greens, pomegranate-honey drizzle | 24

### SHRIMP & GRITS

grilled herb marinated Argentine shrimp, aged cheddar-slab bacon grits, roasted red pepper, green chili sauce | 31

### SMOKED SALMON BAGEL

hardwood smoked salmon, english cucumber, capers, heirloom tomato, whipped mascarpone, pickled vegetables, fresh fruit | 21

### RIX ENGLISH BREAKFAST

fried eggs, thick cut slab bacon, spiced lamb patty, marinated heirloom tomatoes, Pebble Creek mushrooms, stewed cannellini beans, Field & Fire baguette, honey butter | 28

### TODAY'S FRITTATA

folded egg, Michigan greens pesto, olive oil, seasonal veggies; crispy smashed potatoes | 18

### BREAKFAST DINER BURGER

smash patty, slab bacon, fried egg, pimento cheese, Rix remoulade, crispy smashed potatoes | 17

*extra patty | 5*

### RIX BENEDICT

two poached eggs, garlic sautéed greens, herb marinated tomato, prosciutto, toasted Field & Fire baguette, hollandaise sauce | 21

### STEAK & EGGS

coriander-paprika marinated hanger steak, fried eggs, crispy potatoes, red onion bordelaise | 45

## SALAD

### APRICOT ORZO SALAD

mixed greens, orzo, dried turkish apricot, basil-lemon dressing | 13  
*chicken or grilled shrimp | 9*

### VILLAGE CAESAR

romaine hearts, shaved parmesan, focaccia croutons, crispy prosciutto, white anchovies | 15  
*chicken or grilled shrimp | 9*

## PLATES

### FRIED CHICKEN NANN

buttermilk brined chicken breast, Rix pickled vegetables, green chili sauce, cardamom honey, naan bread, crispy smashed potatoes | 19

### BALTIC SALMON

pan seared Faroe Islands salmon, green peppercorn-sumac berry-pistachio wild rice pilaf, root vegetable puree | 36

### SCALLOP PAPPARDELLE

seared scallops, Michigan handmade egg pappardelle, pink peppercorn cream, shaved parmesan | 41

### VEGETABLE MEDLEY

roasted seasonal vegetables, baby kale-pine nut pesto, whipped farmers cheese, baby potato, rainbow heirloom carrots | 28

### OTTO'S CHICKEN

herb brined half chicken, mushroom risotto, Michigan apple cider jus | 33

### CHARRED TENDERLOIN

crispy smashed potatoes, green beans, Pebble Creek mushroom demi-glace | 54

12/2025

v: vegan · vg: vegetarian

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.