

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
chcken 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

SCALLOP PAPPARDELLE

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

OTTO'S CHICKEN

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

BALTIC SALMON

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

VEGETABLE MEDLEY

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

CHARRED TENDERLOIN

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

12/2025