

OTUS SUPPLY

A SPIRITED GATHERING

Sweet

SOURDOUGHNUTS | \$6

3 pc. naturally leavened & glazed w/ seasonally appropriate garnish

OTUS POP TARTS | \$7

glazed & filled w/ seasonally housemade fruit preserves

NEW NEW FRENCH TOAST | \$10

100% whole wheat malted sourdough, pecans, walnuts, frangipane, blueberry jam, aperol

MILK & HONEY DUTCHBABY | \$12

filled w/ fresh fruit

CINNAMON CRUNCH SOURDOUGH PANCAKE | \$9

cultured maple meade butter

YOGURT & GRANOLA PARFAIT | \$6

fresh fruit, granola, mint, honey

scratched up sides

SMOKED BREAKFAST SAUSAGE | \$6

HONEY PEPPERED BACON | \$6

NEW NEW POTATOES | \$5

BAGEL & LOX | \$6

2 EGGS YOUR WAY | \$4

GRILLED SOURDOUGH | \$3

Get your day started right

BLOODY MARY | \$9

House Bloody mix, Otus-chestershire, pickle, and choice of spirit:

- = Valentine Vodka, DCD/Otus Talon gin, Creyente mezcal, St George Green Chile vodka, Guanciale-infused Moletto gin
- = Slice of Candied Bacon | Add \$2
- = Gilda (olive/anchovy/pickle skewer) | Add \$2
- = Snit of Stout or Lager | Add \$1

MIMOSA | \$7

Cava with fresh squeezed Grapefruit Juice or OJ - your call

MICHELADA | \$6

A touch of bloody mix, Brew Detroit lager, tahin rim, dash of hot sauce

IRISH-ISH COFFEE | \$9

Black Bush Irish, Monkey Shoulder, coffee, black walnut whipped cream

LAST DROP OF MORNING DEW | \$7

Valentine White Blossom w/ chamomile-grapefruit soda

HERE COMES THE SUN | \$8

Valentine White Blossom, lime, orange, pomegranate

GIN & JUICE | \$8

Valentine Liberator Gin & fresh pressed juice of the day - kinda healthy

Savory

GREEN EGGS AND HAM PIZZA | \$15

2 baked eggs, basil pesto, fresh mozzarella, ham

QUICHE OF THE DAY | \$11

Rotating seasonal ingredients

FARINATA | \$11

baked chickpea flour pancake, zucchini, tomato, greens, baked egg

SHAKSHOUKA | \$16

teres major beef, tomato stew, poached egg, feta, pita

BUTTERMILK BISCUITS | \$12

white cheddar mornay, honey ham, egg

PBLT | \$11

chile-honey glazed pork belly, greens, woodfired tomatillo, spicy cranch, grilled sourdough foccacia

VEGGIE SCRAMBLE | \$11

trumpet royale, anaheim, raclette, sage

Without the booze

~~~All Coffee & Tea courtesy of Water Street Roasters, Kalamazoo~~~

### COFFEE | \$3 - Organic Harvest Blend

= Add Seasonal Nut Milk Orgeat | \$1

### GIANT FRENCH PRESS (SERVES 4+) | \$8 - Harvest Blend

### ESPRESSO | \$4 double / \$5 with milk, prepared to your preference

= House Almond Milk | Add \$1

### SEASONAL ALMOND TEA LATTE | \$4

### FRESH PRESSED JUICE OF THE DAY | \$4

### HAND SQUEEZED ORANGE JUICE | \$4

### HOUSE GINGER BEER | \$4

### HOUSE SODAS | \$4 / Each

Root Beer, Ginger Ale, Vanilla Cream, Lemon-Lime, "Diet Dr Otus"

### SEASONAL SHRUBB FRUIT SODA | \$4

### WATER STREET ICED TEA | \$3

### MEXICAN COKE | \$4

### TOPO CHICO | \$3

### LOOSE LEAF TEA | \$5

Choose from Peach Blossom White, Jade Cloud Green, Ginger Mate, Raspberry-green, Four Seasons Spring Oolong, Masala Chai, Blueberry Rooibos (decaf), Herbal Energizer (decaf), Peppermint Rooibos (decaf), Scarlet (decaf), Chamomile (decaf)

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.

## BRUNCHABLES