

OTUS SUPPLY

A SPIRITED GATHERING

Sweet

SOURDOUGHNUTS | \$6

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

JUNIOR HIGH FRUIT PIE | \$7

3 mini glazed turnovers filled w/ housemade jams

OVERNIGHT FRENCH TOAST | \$10

100% whole wheat malted sourdough, pecans, walnuts, housemade rasins, apple crumble

MILK & HONEY DUTCHBABY | \$12

filled w/ apple, cranberry, pear

CINNAMON CRUNCH SOURDOUGH PANGAKE | \$9

cultured maple meade butter

scratched up sides

SMOKED BREAKFAST SAUSAGE | \$6

HONEY PEPPERED BACON | \$6

NEW NEW POTATOES | \$5

HEIRLOOM BEAN CASSOULET | \$5

YOGURT & GRANOLA | \$5

GRILLED SOURDOUGH | \$5

Get your day started right

BLOODY MARY BUILDER | \$MKT

Ask your server for a Bloody Mary card - build your own concoction!

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 | \$6

Cocchi Americano, honeydew, mint. Ease your way back in.

NAZARETH | \$9

Letherbee Malort, rye, cocoa, hemp milk. Hasten tonight's mistakes.

GIN & JUICE | \$8

Gin & fresh pressed juice of the day. Kinda healthy.

WINES BY THE GLASS | Full menu available - ask your server

Mercat Cava | \$8

Deliciosa Manzanilla Sherry | \$7

Raventos Cava Rose | \$14

Moutard Pinot Noir | \$12

Botijo Garnacha Blanca | \$9

Dama Montepulciano | \$10

Savory

GREEN EGGS AND (HAM?) PIZZA | \$14

2 eggs, basil pesto, housemade mozzarella. Add ham | \$2

YOUR WAY | \$12

2 eggs any style w/ any 2 sides

FARINATA | \$11

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

STEEL CUT OATS 'RISOTTO' | \$10

squash, sweet potato, swiss chard, parmesan

HAM & CHEESE CROISSANT | \$10

house cured honey country ham, aged vermont white cheddar. Add egg | \$2

VEGGIE PITA | \$8

kohlrabi, asparagus, cucumber, pickles, greens, sunflower seeds, crème fraîche, feta

PBLT | \$11

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

Without the booze

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

### TWO BUCK A CUP COFFEE | \$2 - Bali Blue Moon

= Add Seasonal Nut Milk Orgeat | \$1

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

= Almond Milk Latte | Add \$1

### 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, Earl Grey, 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