

RUGBY GRILLE

Breakfast Favorites

Continental \$17

choice of crispelli's pastry, seasonal fruit cup, fresh squeezed juice or coffee

Avocado Toast \$18

sourdough, smashed avocado, confit tomato, crispy chickpeas, pickled onion your choice of egg served with dressed greens

Acai Bowl \$12

organic granola, local honey, acai greek yogurt, mixed berries

Oatmeal \$8

steel cut oats, whole milk, brown sugar, rum raisins

Lox \$18

scottish salmon, tomato, red onion, capers, sliced egg, cream cheese, choice of bagel

Egg White Frittata Florentine \$18

spinach, tomato, mushroom, swiss & cheddar cheese with choice of toast

Two Eggs \$18

two eggs any style, choice of bacon, pork or chicken sausage, toast, rugby potatoes

Apple Pie French Toast \$16

belgain french toast, hazelnut crumble, sweet cinnamon apples, creme anglaise freeze dried strawberries

Hash \$17

corned beef, peppers, onion, rugby potatoes and 2 eggs any style

French Omelet \$18

choice of three - spinach, mushroom, tomato, onion, peppers, ham, bacon, swiss, cheddar, mozzarella, choice of toast - additional items/egg whites add \$1.50

Pancakes \$14

buttermilk batter, vermont creamery butter, michigan maple syrup, seasonal berries

Townsend Benedict \$20

poached eggs, canadian bacon, english muffin, hollandaise, grilled asparagus, dressed greens
substitute salmon add \$5
substitute crab add \$8

Sides

Toast \$6

Rugby Potatoes \$6

Pastries \$14

Breakfast Meat \$6

Fruit \$6

House or Steak Fries \$10

Asparagus \$10

Green Beans \$10

Chef's Potatoes \$10

Truffle Fries \$18

Starters

Rugby Grille Classic Shrimp Cocktail \$25

cocktail sauce, hot mustard

Charcuterie Board \$ 35

chef's cheeses, select cured meats, marcona almonds, seasonal jams and fruit, crostini

Townsend French Onion Soup \$10

crostini, gruyere, parmesan

Thai Gazpacho \$13

mango, avocado, cucumber, jalapeno, tomato, onion and cilantro

Rugby Caesar Salad \$16

artisan romaine, broken toast, parmigiano-reggiano, confit cherry tomato, home-made caesar dressing

Summer Berry Salad \$16

berries, black diamond cheddar, dried cherries, pickled red onion with pomegranate vinaigrette

Rugby Chopped Salad \$23

romaine lettuce, heirloom tomatoes, calabrese salami, calabrian chili, chickpeas, dunbarton cheese, green onion, whole grain mustard vinaigrette

Salad Nicoise \$23

choice of lemon oil poached or seared ahi tuna, green beans, hard boiled eggs, artichoke, sweetdrop peppers, tomatoes, olive lemon dressing

Add to Any Salad Chicken \$7 Salmon \$16 Shrimp \$24

House Specialties

Rugby Burger \$28

hydro iceberg, heirloom tomato, onion jam, raclette, brioche bun

Turkey Club \$18

roasted michigan turkey breast, bacon, lettuce, heirloom tomato, herb mayonnaise, toasted multi-grain

Crispy Chicken Sandwich \$18

tomato, lettuce, swiss cheese, house-made ailoi

Steak Frites \$35

10 oz. prime NY steak , chimichurri, steak fries

Vegetable Lasagna \$35

house-made tomato sauce, mozzarella, fresh and roasted tomatoes

Brick Chicken \$38

crispy skin amish chicken breast, chef's potato, green beans, butter & brown sugar braised carrots, natural jus

Lemon Oil Marinated Salmon \$44

lentil quinoa salad, artichoke puree, confit tomato jam, arancini

Ask about menu items that are cooked to order or served raw.

Notice: consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.