

BRUNCH COCKTAILS

**Bloody Marys 12**

**RED**

tomato, cucumber, carrot, horseradish, lemon, lime

**GREEN**

tomatillo, green tomato, cucumber, kale, celery, lemon, lime

**ORANGE**

carrot, ginger, cucumber, apple

**Mimosas 11**

TANGERINE • RHUBARB • BASIL

• FOR THE TABLE •

Little Farm On The Prairie Deviled Eggs 6

Beignets 5

Breakfast Fritter 7

Biscuits & Gravy 7

Three Cheese Mac & Cheese 9

Croissant Of The Day 4

Petite Loaf Of The Day 4

Biscuits & Seasonal Jam 4

**Art Smith's Fried Chicken & Waffles 22**

with rosemary maple syrup

• BENEDICTS •

served with seasonal green salad

**Garden 13**

english muffin, spinach, charred tomato, pistou, feta

**Fried Chicken 16**

biscuits, pimento cheese mornay, mustard greens

**Southern 15**

cornbread, shrimp, andouille hollandaise, stewed vegetables

**Classic 13**

english muffin, city ham, hollandaise, pepper jelly

• FROM THE GRIDDLE •

**2x2x2 12**

2 hot cakes, 2 eggs, 2 bacon

**Double Stack 8**

whipped butter

**Banana Crunch Pancakes 12**

triple stack, whipped cream, sweet walnut crunch

• CARRIAGE HOUSE CLASSICS •

served with seasonal green salad

**Quiche 12**

kale, pecorino, honeycrisp apple

**Egg White Omelet 11**

spinach, green garlic, ricotta salata

**BDK Omelet 12**

bacon, hook's cheddar, kale

**Andouille & Eggs 11**

cheddar grits, pickled peppers

**Crab Cake & Eggs 24**

chesapeake bay blue crab, celery, she crab sauce

• HASH •

served with sweet potato hash skillet

**Pinkelwurst Sausage 14**

caramelized onion, housemade mustard

**Short Rib 15**

roasted pepper demi

**Maple & Sage Breakfast Sausage 14**

sweet potato purée

• MARKET FRESH SALADS •

**Strawberry Fennel 12**

shaved fennel, ricotta salata, candied ginger, savory granola, orange balsamic vinaigrette

**Five Grain 14**

hazelnuts, carrots, dried fruit, citrus, apples, radish, 5 spice-honey vinaigrette

**Brussels & Kale 12**

toasted almonds, parmesan, bacon, maple tahini vinaigrette

+ chicken 4, salmon 5, shrimp 7

• A LA CARTE •

Eggs 2 | Toast 3 | House Bacon 5

Maple & Sage Breakfast Sausage 5

• S T A R T E R S •

**Market Vegetable Fritter** 7  
*fava bean, ricotta, harissa aioli*

**Pimento Stuffed Dates & Olives** 7  
*green romesco, almonds*

**Little Farm on the Prairie Deviled Eggs** 6  
*ask about today's creation*

**Three Cheese Mac & Cheese** 9  
*three cheese blend, orecchiette*

• S O U P S •

6 / 9

**She Crab**  
*domestic crab, sherry, tobiko*

**White Bean Stew**  
*carrots, charred tomato, kale*

• P A N I N I S •

*served on red hen ciabatta*

FROM THE FIELD

**Wild Mushroom** 12  
*raclette, endive, pickled peppers, kale pesto*

**Margherita** 10  
*roasted tomato, basil, pickled onion, arugula*

**Apple & Brie** 12  
*tarragon, winter radish, dijonnaise*

FROM THE LAND

**BDK Midnight** 12  
*mojo pork, mustard, pickled vegetables, benton's ham, swiss*

**Braised Short Rib** 13  
*roasted pepper, parmesan, giardiniera, arugula*

**Roasted Chicken Breast** 11  
*dijonnaise, pear onion jam, romaine, cheddar*

• M A R K E T F R E S H •  
S A L A D S

**Simple Mixed Greens** 7  
*herbs, shallot, choice of vinaigrette*

**Strawberry Fennel** 12  
*shaved fennel, ricotta salata, candied ginger, savory granola, orange balsamic vinaigrette*

**Brussels & Kale** 12  
*toasted almonds, parmesan, bacon, maple tahini vinaigrette*

**Five Grain** 14  
*hazelnuts, carrots, dried fruit, citrus, apples, radish, 5 spice-honey vinaigrette*

**Harvest Chopped** 12  
*rotating selection of market vegetables, macadamia nuts, cheddar, pickled garlic dressing*

**Roasted Beet & Feta** 13  
*endive, escarole, walnut, citrus, fennel, herb-dijon vinaigrette*

**Chicken Breast** 4

**Grilled Salmon** 5

**Domestic Shrimp** 7

• C O M B O S •

**The Elm Street** 12  
*choose any ½ sized salad with a cup of soup*

**The Dearborn** 13  
*choose any ½ sandwich with a ½ salad or cup of soup*

SIDES

**Frites** 7  
*garlic aioli*

**Lager Battered Onion Rings** 7  
*cheddar aioli*

**Chilled Spring Peas** 7  
*ricotta, mint, lemon, country ham*

• S A N D W I C H E S •

*served on red hen multigrain*

**Turkey BLT** 12  
*tomato aioli, bacon, romaine, pickled onion, hook's cheddar*

**Mediterranean Lamb** 13  
*roasted garlic & cumin aioli, olive, feta*

**Ham & Cheese** 11  
*city ham, hook's cheddar, hot pickles*

*served on red hen country white*

**Shrimp & Crab Salad** 14  
*celery, radish, "new bay" seasoning*

**GCM Vegetable Sandwich** 10  
*marinated market vegetables, hummus spread*

**Avo** 10  
*sliced tomato, avocado, cilantro, lime, chile de arbol aioli*

• FROM THE LAND & WATER

**Tuna Nicoise** 15  
*dijon potatoes, olive, green bean, peppadew, hardboiled egg*

**Shrimp & Grits** 15  
*white corn grits, tasso ham, tomato stew, crispy okra*

**Seasonal Ale Steamed Mussels** 16  
*local beer, ciabatta*

**Grilled Salmon** 16  
*rutabaga latkes, chickorie, crème fraiche, apple*

**Great Lakes Fish & Chips** 15  
*cornmeal crust, frites, malt aioli, slaw*

• CHEF ART SMITH'S SPECIALTIES

**Buttermilk Fried Chicken** 16  
*country style braised greens, honey*

**BDK Burger** 15  
*hook's cheddar, lettuce, tomato, pickled onion, garlic aioli, bacon, frites*

**Fried Chicken Sandwich** 14  
*pickled onion, lettuce, tomato, pimento cheese*

# BLUE DOOR

KITCHEN & GARDEN

## SMALL PLATES

### • FROM THE FIELD •

**Butternut Squash Pierogi** 10  
*pickled beech mushroom,  
nebrodini, crème fraiche*

**Chilled Spring Peas** 7  
*ricotta, mint, lemon, country ham*

**Roasted Beet & Carrot** 9  
*goat cheese, lime, macadamia nut*

**Market Vegetable Fritter** 7  
*fava bean, ricotta, harissa aioli*

**Asparagus 3 Ways** 9  
*fresh, pickled, and grilled, fried egg,  
ricotta salata, almonds*

**Purple Potato Gnocchi** 12  
*parmesan, peas, pickled carrots,  
tarragon, mint, dill*

**Pimento Stuffed Dates & Olives** 7  
*green romesco, almonds*

**Five Grain Salad** 9  
*high protein grains, dried fruit,  
hazelnuts, pickled carrots*

**White Bean Stew Soup** 6/9  
*carrots, charred tomato, kale*

### • FROM THE LAND & WATER

**Little Farm on the Prairie Deviled Eggs** 6  
*ask about today's creation*

**Salmon Cakes** 12  
*potato and leek purée, citrus, crispy potatoes*

**Seared Diver Sea Scallops** 16  
*sweet potato farina, ghost chili vinaigrette*

**Crispy Pork Belly** 9  
*pea purée, carrot, pineapple, pea shoots*

**Shrimp & Grits** 15  
*white corn grits, tasso ham, tomato stew, crispy okra*

**Tuna Nicoise** 15  
*dijon potatoes, olive, green beans,  
peppadews, hardboiled egg*

**Domestic Lamb Loin** 18  
*chickpeas, charmoula yogurt sauce, radish*

**Seasonal Ale Steamed Mussels** 16  
*local beer, ciabatta*

**She Crab Soup** 6/9  
*domestic crab, sherry, tobiko*

### • MAINS •

**Grilled Salmon** 23  
*rutabaga latkes, chickorie,  
crème fraiche, apple*

**Brussels & Kale Salad** 12  
*toasted almonds, parmesan, bacon,  
maple tahini vinaigrette*  
+ chicken 4, salmon 5, shrimp 7

**Braised Short Rib** 26  
*sweet potato pave, green beans,  
sauce au poivre*

**Great Lakes Fish & Chips** 15  
*cornmeal crust, frites, malt aioli, slaw*

**Chicago Cut Ribeye** 44  
*ipa battered onion rings,  
worcestershire, bleu cheese*

### • CHEF ART SMITH • SPECIALTIES

**Buttermilk Fried Chicken** 22  
*braised turnips, hot pepper vinegar, honey*

**BDK Burger** 15  
*hook's cheddar, lettuce, tomato,  
pickled onion, garlic aioli, bacon, frites*

## FARM SIDES

**Three Cheese Mac & Cheese** 9  
*three cheese blend, orecchiette*

**Sorghum & Mustard Seed Glazed Sweet Potatoes** 8

**Seasonal Market Vegetable** 7

**Country Style Braised Greens** 7

**IPA Battered Onion Rings** 7  
*cheddar aioli*

**Frites** 7  
*garlic aioli*