



SIDES

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| OATMEAL <i>(v)</i> | 4 |
| <i>Add Fresh Fruit \$2.5</i> | |
| HOUSE MADE GRANOLA | 4 |
| <i>Vanilla Bean Greek Yogurt (v)</i> | |
| HOME FRIED POTATOES | 2/5 |
| <i>Scallions (v) (gf)</i> | |
| FRESH SEASONAL FRUIT <i>(v) (gf)</i> | 5 |
| CHEESY GRITS | 4 |
| <i>Tillamook Cheddar and Smoked Gouda (v) (gf)</i> | |
| TOAST OR ENGLISH MUFFIN | 2.5 |
| <i>Multigrain, Sour Dough, Asiago-Garlic (v)</i> | |
| SIDE OF MEAT | 5 |
| <i>Detroit Links, Apple Wood Smoked Bacon, Canadian (gf)</i> | |
| BUTTERMILK BISCUIT | 4 |
| <i>House Made (v), Add Side Sausage Gravy \$3</i> | |

FLAPS & TOAST

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| BUTTERMILK FLAP JACKS | 9 |
| <i>Michigan Maple Syrup (v)</i> | |
| WHOLE GRAIN FLAP JACKS | 9 |
| <i>Michigan Maple Syrup (v)</i> | |
| CHALLAH FRENCH TOAST | 9 |
| <i>Michigan Maple Syrup (v)</i> | |
| BLUEBERRY BUTTERMILK WAFFLE | 9 |
| <i>Lemon Curd, Meringue (v)</i> | |
| CORN TORTILLA CRUSTED FRENCH TOAST | 10 |
| <i>Ancho-Chile Tomato Sauce, Guacamole, Pico De Gallo, Sunny Eggs (v)</i> | |
| <i>Add Fresh Fruit, or a Scoop of House Made Ice Cream \$2.5</i> | |

EGGS

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| STANDARD BREAKFAST | 11 |
| <i>2 Eggs Any Style, Meat, Potato, Toast</i> | |
| CORNED BEEF HASH AND EGGS | 13 |
| <i>Sy Ginsberg's Corned Beef, Sweet Onion, Jarlsberg, Wood Roasted Yukon Gold Potatoes, Sunny Eggs (gf)</i> | |
| HOUSE SMOKED SALMON BENEDICT | 13 |
| <i>Smoked Salmon Cakes, Grilled Tomato, Poached Eggs, Hollandaise, Fresh Herbs</i> | |
| CLASSIC EGGS BENEDICT | 11 |
| <i>Canadian Bacon, Poached Eggs, Hollandaise</i> | |
| SHRIMP AND LOBSTER BENEDICT | 14 |
| <i>Rock Shrimp and Lobster Cakes, Wilted Spinach, Poached Eggs, Hollandaise</i> | |

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| LOBSTER BLT SCRAMBLE | 13 |
| <i>Cream Cheese, Spinach, Bacon, Heirloom Tomato (gf)</i> | |
| ROASTED TURKEY HASH | 13 |
| <i>Sweet Onion Jam, Horseradish Cheddar, Sunny Eggs (gf)</i> | |
| BREAKFAST BURRITO | 10 |
| <i>Charro Style Black Beans, Scrambled Eggs, Guacamole, Tomatillo-Corn Salsa, Queso Blanco (v)</i> | |
| AVOCADO SCRAMBLE | 10 |
| <i>Smoked Gouda, Sriracha, Red Onion, Cilantro (v)(gf)</i> | |
| ROASTED MUSHROOM OMELET | 10 |
| <i>Shallots, Poached Garlic, Chevre (v)(gf)</i> | |





GREENS

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| THE MEETING HOUSE SALAD | 5 / 9 |
| <i>Smoked Bacon, Tillamook Cheddar, Sweet Poppy Dressing (gf)</i> | |
| BEET | 6 / 11 |
| <i>Local Beets, Pistachio, Orange, Prosciutto, House Ricotta (gf)</i> | |
| ROASTED VEGETABLE | 5 / 9 |
| <i>Butternut Squash, Brussels Sprouts, Toasted Pumpkin Seeds, White Balsamic Vinaigrette, Chevre (v) (gf)</i> | |
| DRIED BLUEBERRY & AVOCADO | 5 / 9 |
| <i>Dried Blueberry, Avocado, Crisp Wonton, Toasted Almonds, Vanilla Bean Dressing (v)</i> | |
| BABY GREENS SALAD | 5 / 9 |
| <i>Dried Cranberries, Grapefruit Segments, Toasted Pine Nuts, Gorgonzola, Roasted Honey Vinaigrette (v) (gf)</i> | |
| ADD PROTEIN: | |
| <i>Pulled Chicken \$5, Steak \$6, Calamari \$5, Shrimp \$9, Grilled Chicken \$6</i> | |

SMALLS

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| GUACAMOLE | 8 |
| <i>Smashed Avocado, Cherry Tomato, Tortilla Chips (v) (gf)</i> | |
| SPICED CALAMARI | 9 |
| <i>Housemade Fresh Herb Ranch</i> | |
| SMOKED SALMON CAKES | 10 |
| <i>Remoulade, House Made Bread & Butter Pickle</i> | |
| CHICKEN WINGS | 8 |
| <i>White Truffle Oil, Toasted Garlic, Parmesan (gf)</i> | |
| SOUP | 4 / 5 |
| <i>Daily & Seasonal Specials, Cup or Bowl</i> | |

MORE LIKE LUNCH

| | | | |
|---|----|---|----|
| STEAK AND EGGS | 26 | FRIED GREEN TOMATO BENEDICT | 11 |
| <i>Beef Tenderloin Tournedos, Spring Onion "Puffed" Potatoes, Poached Eggs, Hollandaise</i> | | <i>House Buttermilk Biscuit, Smoked Bacon, Pimento Cheese</i> | |
| CHICKEN AND WAFFLES | 13 | HIPPY CLUB | 10 |
| <i>Hand Dipped Tenders, Buttermilk Waffle, Red Hot Syrup</i> | | <i>Roasted Turkey, Bacon, Avocado, Tomato Aioli, Sprouts</i> | |
| TMH CHEESE BURGER | 11 | CIDER POACHED CHICKEN SALAD SANDWICH | 10 |
| <i>Swiss, Gouda, Chevre or Tillamook Cheddar</i> | | <i>Toasted Hazelnuts, Fuji Apple, Dried Cherries</i> | |
| TMH GRILLED CHEESE | 10 | VEGGIE BURGER | 10 |
| <i>Ricotta, Jarlsberg, American, Tomato-Bacon Jam, Asiago Bread, Tomato Soup</i> | | <i>Tillamook Cheddar, Housemade Guacamole, Arugula (v)</i> | |

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SATURDAY & SUNDAY 10AM-4PM

WWW.THEMEETINGHOUSEROCHESTER.COM

Several of our items are vegetarian (v) or gluten-free (gf). Please 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.