

Host

R O M E O

brunch

10am - 3pm

Seasonal Greens

Strawberry Feta

strawberry rhubarb vin, strawberries, radish, feta
pickled rhubarb, red onion, pistachio, fleur
grilled chicken +8, grilled shrimp +9
18

Spring Pea & Pancetta

shaved aged cheese blend, minted spring peas,
pancetta, sourdough crutons, parmesan vin | vo
grilled chicken +8, grilled shrimp +9
19

Pantry

Great Lakes Trout Lox

Smoked trout, citrus chive cream
cheese, deviled egg spread, cucumber,
radish, tomatoes, bagel | gfo
24

Seasonal Fruit

with ricotta cheesecake dip | gfo, veg
12

From the Hot Line

Obligatory Breakfast Combo

2 eggs, choice of meat, breakfast potatoes,
toast, fruit | gfo
15

Biscuit Plate

house made drop biscuit, sausage gravy, apricot
honey butter, fried eggs, choice of meat
17



Seasonal Omelettes

served with breakfast potatoes or mixed greens and toast

Spring Veggie

mozz, arugula, asparagus,
ramp pesto | gfo, veg
18

Ham & Cheese

ham, brie, cheese blend, micro
greens | gfo
18

French Toast

OG French Toast

caramelized brown sugar, sea salt
butter, michigan maple | veg
15

Strawberry French Toast

strawberry rhubarb jam, strawberries,
ricotta cream cheese, pistachio, fleur | veg
16

Mama's Combo

2 pieces french toast, 2 cheesy
scrambled eggs, choice of meat
16

Handhelds

served with fries or mixed greens

Grilled Peanut Butter Sandwich

cinnamon spiced peanut butter, apricot honey,
banana, strawberry, multigrain | veg
14

Breakfast Sandwich

country fried egg, arugula, whipped brie, apricot
jam, choice of meat, all on a croissant or
housemade drop biscuit
17.5



Host Burger

½ lb patty, havarti blend, buttermilk herb aioli, house
pickles, romaine, red onion, potato roll
bacon +3, duck egg +3, fried hen egg +2
21

BLT

thick cut bacon, shredded lettuce, fresh tomato,
deviled egg spread, buttermilk herb aioli, multigrain
fried hen egg +2, fried duck egg +3
17.5

GFO gluten free option available

GF gluten free

VO vegetarian on request

VEG vegetarian

Executive Chef Jessica Phillips

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. parties of 5 or more - 20% gratuity is applied

Sides

Hand Carved Ham 6

Thick Cut Bacon 6

Side Frites 6

Detroit Sausage 5

Breakfast Potatoes ... 6

Toast w/ butter.....3

Fresh Fruit 5

Bagel.....3.5
with butter or cream cheese

With Booze

Host Bloody

tomato, roasted peppers, more tomato

12

Espresso Martini

the classic host way - tried and true

15



Stiegl Grapefruit Radler

lager with grapefruit shandy(radler)

add a shot of cappelletti +5

7

Romeo Bellini

house peach cordial, thyme, french bubbles

12

Mimosa

fresh orange juice. french bubbly wine

10

Coffee, Juice & Tea

Americano 3.5

Latte 6

Cranberry Juice 4

Espresso 3.5

Matcha Latte 6.5

Iced Tea 4.5

Orange Juice6

whole milk **or** oat • iced **or** hot

Arnold Palmer 5.5

black **or** passion

add cold foam +2 **add** cold coconut-pandan foam +3

add house sweetener +1

options: vanilla • coconut-pandan • chili-mocha • honey • lavender-fig leaf

