

BRUNCH

RISE AND SHARE

House-Made Beignets | \$12

Deep fried croissant dough, powdered sugar, with choice of house-made jam or Nutella

Brunch Board | \$22

Signature candied bacon, pancakes, waffles, beignets, artisan toast, house-made jam, nutella, fresh fruit and whipped butter

Chicken & Waffles | \$13

Served with your choice of hot honey or southern-style gravy

Breakfast Arancini | \$13

(House Specialty)

Three house-made rice balls with sausage, caramelized onions, cheddar & eggs
Served over sausage gravy

Southern Style Biscuits & Gravy | \$12

2 fluffy buttermilk biscuits, home-made sausage gravy | Add two eggs any style +\$2.50

SIGNATURE BRUNCH

Served with breakfast side choice of potatoes, fresh fruit, or house-dressed greens

Rise Classic | \$14

Two eggs any style, ham, bacon & sausage links, toast & house-made jam

Steak & Eggs | \$33

12 oz hand-cut premium NY Strip, two eggs any style, toast & house-made jam.

RL A.M. Sandwich | \$14

Fried egg, cheddar, bacon, roasted tomato, avocado, arugula, and mayo on grilled sourdough

Avocado Toast | \$16

Smashed avocado, goat cheese, everything seasoning, tomato, balsamic glaze, egg any style, on sourdough

Verde Toast | \$16

Arugula, smashed avocado, sun-dried tomatoes, buratta, on sourdough.

Lox on the Lake | \$19

Open faced bagel, cream cheese, smoked salmon, sun-dried tomatoes, capers, chives & everything seasoning

OMELETTES

Served with breakfast side choice of potatoes, fresh fruit, or house-dressed greens, toast & house-made jam

Western | \$15

Ham, green pepper, caramelized onions, cheddar cheese

Fiesta | \$17

Chorizo, roasted peppers, caramelized onion, queso fresco, Pico de Gallo, avocado

Garden Medley | \$16

Spinach, roasted peppers, caramelized onions, tomatoes & goat cheese

Protein | \$17

Ham, bacon, sausage, chorizo, cheddar cheese

BENEDICTS

Served with breakfast side choice of potatoes, fresh fruit, or house-dressed greens

House | \$15

English muffin, house ham, poached eggs, hollandaise

Harvest | \$15

English muffin, tomato, spinach, caramelized onions, Smashed avocado, poached eggs, hollandaise

Smoked Salmon | \$19

English muffin, house-cured salmon, poached eggs, hollandaise, capers

Short Rib | \$19

English muffin, braised short ribs, poached eggs, horseradish, hollandaise, pickled red onions

SWEET DELIGHTS

All sweet treats are topped with whipped cream & powdered sugar

Bacon & Bourbon Pancakes | \$14

Bacon pecan pancakes with maple bourbon syrup

Strawberry Cheesecake Pancakes | \$15

Sweet cream cheese, strawberries, graham cracker crumbs

Oreo Pancakes | \$16

Oreo battered pancakes topped with icing

Monte Cristo | \$16

Brioche French toast, Swiss cheese, ham, fried to a crisp, served with house-made jam

Cinnamon Roll French Toast | \$15

Cinnamon bread dipped in our french toast batter, topped with glaze

Banana Crunch | \$15

Banana walnut bread french toast

Nutella Royale Crepes | \$13

A blend of fresh berries & Nutella

Crème-Berry Crepes | \$13

House-made mixed berry jam & sweet cream cheese



= Can be made into GF meal with an upcharge.

In order to make gluten-free, please inform your server of any allergies and / or gluten free requests.

While we offer gluten-free options, our kitchen is not gluten free.

RL CRAFTED SELECTIONS

Brisket Bowl | \$19
Bourbon-braised beef brisket, potatoes, caramelized onions, Swiss cheese, two eggs any style, toast & house-made jam

Chorizo Bowl | \$16
Crispy potatoes, chorizo, pico de gallo, cilantro crema, queso fresco, tortilla crumbles and fried egg

Power Bowl | \$15 
Kale, rice, chicken, roasted corn, avocado, pico de gallo, black beans, cilantro crema

Bountiful Burrito | \$14
Crispy potatoes, chorizo, black beans, eggs, caramelized onions, cilantro crema, pico de gallo, cheddar cheese tortilla

Breakfast Tacos | \$14
3 corn tortillas, chorizo, eggs, potatoes, queso fresco, salsa verde, pico de gallo

Sweet Earth Bowl | \$13 
Roasted sweet potato, rice, portobello, cucumber relish, ginger soy, arugula, avocado & pecans
Add protein: Chicken \$6 | Salmon \$11 | Shrimp \$9 | Tuxedo Seared Ahi Tuna \$9

HANDHELDS

Served with choice of : hand-cut fries, sweet potato fries or soup

Nashville Chicken | \$17
Breaded chicken breast, tossed in our signature Nashville hot seasoning with pickles, coleslaw, RL sauce, on bun

Cajun Caesar Wrap | \$16
Crispy cajun chicken, romaine, parmesan, caesar dressing

Not Your Caprese | \$18 
Burrata, grilled or crispy chicken, pesto aioli, sun-dried tomatoes, arugula on grilled sourdough

Turkey Avo Wrap | \$16 
Roasted turkey breast, avocado, tomato, lettuce, Swiss cheese & ranch

Double Smash | \$18 
A double smash burger, American, caramelized onions, toppings, dijon aioli, smashed crisp and finished on a toasted bun

Brisket Sandwich | \$19
Smoked brisket, coleslaw, BBQ sauce, Swiss cheese on toasted bun

A.M. Burger | \$17 
Fried egg, American, bacon, maple aioli & toppings

RL Reuben | \$16 
Corned beef, Swiss cheese, sauerkraut, dijon aioli, dill pickles on grilled rye

GARDEN FRESH

Add protein to any salad: Crispy or Grilled Chicken \$6 | Salmon \$11 | Shrimp \$9 | Tuxedo Seared Ahi Tuna \$9
Dressing choices: House-made ranch, Raspberry Vinaigrette, Dijon Peppercorn, Caesar, Balsamic Vinaigrette, RL Vinaigrette

Harvest | \$15 
Arugula, spring mix, tomatoes, red onions, cucumbers, avocado, feta cheese & house-made vinaigrette dressing

Root & Rise | \$14 
Arugula, beets, goat cheese, pistachios, fresh orange slices

Watermelon Garden | \$13 
Arugula, goat cheese, watermelon, cucumber relish, balsamic glaze

Cali Cobb | \$17 
Romaine, sun-dried tomatoes, pickled onions, roasted corn, egg, chicken & avocado.

Michigan Cherry | \$14 
Spring mix, dried cherries, bleu cheese, red onion, tomato, cucumber & pecans

Kale Ceasar | \$13
Kale, romaine, parmesan, croutons, sun-dried tomatoes, Caesar dressing



B E V E R A G E S	Brewed Coffee \$4
	Fresh Brewed Hot or Iced Tea \$4
	Matcha \$11
	Flavored Matcha +\$1
	Hot Cocoa \$5
	Illy Espresso Shot \$4
	Illy Latte \$5
	Add Flavor +\$1.00 (iced or hot)
	Almond & Oat milk available upon request
	Soft Drinks \$4
	Lemonade, Milk or Apple Juice \$4
	Fresh Squeezed Orange Juice \$6

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Please note parties of 10 or more are subject to one bill and 20% auto gratuity.