

# THE CONGREGATION

## DETROIT

### FOOD MENU

#### BREAKFAST:

##### AVOCADO TOAST \$6

Fresh avocado spread served on multigrain toast

##### BAGEL & CREAM CHEESE \$4

Toasted plain New York bagel with cream cheese

##### SMOKED SALMON BAGEL \$10

Plain New York bagel, cream cheese, Smoked Salmon, Hard Boiled Egg, Red Onion, Tomato, Capers

##### WAFFLE \$4

Traditional waffle served with real Maple syrup and whipped butter

#### SALADS:

##### ARUGULA SALAD \$8

Fresh bed of Arugula topped with roasted red pepper, red onion, feta, and your choice of dressing

##### COBB SALAD \$12

Romaine lettuce, smoked turkey, bacon, red onion, tomatoes, avocado, hardboiled egg, blue cheese

##### MIXED GREENS SALAD \$8

Tuscan mixed greens, gourmet fruit and nut blend, red onion

*Dressing Selection: Red Wine Vinegar, Balsamic, Ranch and Blue Cheese*

#### SNACKS:

##### BURRATA \$11

Fresh creamy burrata cheese served with arugula, prosciutto and roasted tomatoes

##### CHARCUTERIE \$11

Daily selection of cheeses, meats, and crackers

##### ZESTY BAR MIX \$3

#### SANDWICHES:

##### BLT SANDWICH \$9

Traditional bacon, lettuce, tomato, mayo, served on brioche bread

##### BrieLTT SANDWICH \$11

Brie, bacon, lettuce, tomato, turkey, mayo, served on brioche bread

##### TOASTED CHEESE \$6

A simple take on a grilled cheese made with a tri-blend cheese and served on brioche.

##### PROSCIUTTO SANDWICH \$11

Prosciutto with brie, fig spread, and red onion, served on your choice of bread

##### ROAST BEEF SANDWICH \$11

Roast beef, Horseradish and Chive Havarti, Roasted Red Peppers, Tomatoes, Arugula, Onions, Mayo, Dijon, served on your choice of bread

##### TURKEY SANDWICH \$11

Smoked Turkey, Basil Pesto, Fire Roasted Tomatoes, Mixed Greens, Mozzarella, served on your choice of bread

##### VEGGIE SANDWICH \$9

Fire roasted red peppers, Garlic and Herb Cheese, Cucumbers, Tomatoes, Fresh Avocado, Mixed Greens, Mayo, served on your choice of bread



Gluten Free Options Available



Vegan Options Available

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### COFFEE MENU

#### COFFEE:

**DRIP COFFEE**      12oz \$2.00  
                              16oz \$2.50

**ESPRESSO**            2oz \$1.75  
Double shot of espresso

**MACCHIATO**         4oz \$2.00  
Espresso marked with steamed milk

**CAPPUCCINO**      8oz \$2.75  
Espresso with 6oz of steamed milk

**LATTE**                12oz \$3.50  
Espresso with 10oz of steamed milk

**AMERICANO**        12oz \$2.25  
Espresso and hot water

#### OTHER DRINKS:

**HOT TEA**             12oz \$2.00  
Variety of Harney & Sons Tea

**CHAI TEA LATTE**   12oz \$4.00  
Housemade chai tea and steamed milk

**LONDON FOG TEA LATTE** 12oz \$4.00  
Earl Grey Tea with housemade Lavender Simple Syrup and steamed milk

**MATCHA TEA LATTE** 12oz \$4.00  
Matcha green tea powder, simple syrup and steamed milk

**HOT CHOCOLATE**    12oz \$3.00  
Ghirardelli Chocolate with Steamed Milk

#### SIGNATURE DRINKS:

**LAVENDER LATTE**   12oz \$4.00  
Espresso, steamed milk, and housemade lavender simple syrup

**MOCHA**                12oz \$4.00  
Espresso, Steamed Milk & Ghirardelli Chocolate

**SPICY MOCHA**      12oz \$4.25  
Espresso, Steamed Milk, Chocolate and housemade cayenne-cinnamon simple syrup

**VANILLA LATTE**     12oz \$4.00  
Espresso, steamed milk, and housemade vanilla simple syrup

*\*All drinks available iced*

#### COLD DRINKS:

**COLD BREW COFFEE** 16oz \$5.00

**NITRO COLD BREW** 12oz \$5.00

**ICED TEA**             16oz \$3.50  
Harney & Son's Black Iced Tea

#### Extras:

Double Shot of Espresso \$.75

In-House Coffee Refill \$.50

Dairy Alternative Milk \$.25

96oz Coffee Tote \$20

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### WINE & BEER MENU

#### WINE

##### SPARKLING

Dry: Cava \$7 / \$21  
*Torre Oria, Spain*

Semi-Sweet: Prosecco \$9 / \$27  
*Italy*

##### WHITE

Light Bodied: Pinot Grigio \$6 / \$18  
*Cantina Colli Euganei, Italy*

Medium Bodied: Orvieto \$8 / \$24  
*Umbria, Italy*

Full Bodied: Chardonnay \$8 / \$24  
*Barnard Griffin, Columbia Valley*

##### RED

Light Bodied: Beaujolais \$8 / \$24  
*Beaujolais Villages*

Medium Bodied: Sweet Red \$9 / \$26  
*Adessa, Italy*

Full Bodied: Cabernet Sauvignon \$9 / \$27  
*Montoya, Monterey*

Rose \$9 / \$27  
*Vendomois, Loire, France*

#### ON TAP:

Bell's Two Hearted \$7

Tapistry Mr. Orange Wheat Ale \$7

Pabst Blue Ribbon Lager \$4

Shorts Bellaire Brown \$7

Starcut Pulsar Cider \$7

Unibroue La Fin Du Monde Belgian Tripel \$7

#### BEER

Arbor Brewing Faricy Stout \$6

Batch Festbier \$8

Bell's Light Hearted \$6

Bell's Octoberfest Lager \$6

Bell's Porter \$5

Bud Light \$3

Brew Detroit Cerveza Del Ray 16oz \$5

Brewery Vivant Pumpkin Tart 16oz \$10

Bud Light \$3

Budweiser \$3

Collective Arts Bourbon Imperial Stout \$22

Frankenmuth Hefeweizen \$6

Guinness Stout \$4

Labatt Blue Pilsner \$3

Monkey Fist Brew Company GW's Little Lies \$6

New Holland Dragons Milk \$12

New Holland Hoptronix Double IPA \$7

New Holland Ichabod Pumpkin Ale \$5

New Holland Lake & Trail Copper Lager \$6

New Holland Light Point White Ale \$5

Old Nation B43 Light IPA 16oz \$10

Old Nation M43 IPA 16oz \$10

Petoskey Horny Monk Belgian Dubbel 16oz \$7

Shorts Soft Parade 16oz \$7

Stroh's Detroit Lager \$5

#### NON-BEER

Blake's Beard Bender Cider \$5

Blake's Flannel Mouth Cider \$5

Blake's Rose Cider \$5

Blom Meadworks Standard \$6

Natural Light Catalina Lime Seltzer \$4

Southern Tier Bourbon Smash Canned Cocktails \$5

Southern Tier Gin & Tonic Canned Cocktails \$5

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### COCKTAIL MENU

**CAIPIRINHA \$8**

Cachaca, lime, and simple syrup

**COLLECTION THYME \$8**

Bourbon, fresh lemon juice, agave, and fresh thyme

**HOLY SPRITZ \$8**

Select Apertivo, Orange Liqueur, Prosecco and Soda

**MOSCOW MULE \$8**

Vodka, ginger beer, and lime

**MARGARITA \$8**

Tequila, fresh lime juice, orange liqueur, and agave syrup