

PH



TOASTS

your choice of avalon sourdough or multigrain bread
toast are served as ready

- avocado** mango / lemon basil / marcona almond / espelette / olive oil / sea salt **6**
- cucumber** tahini / crumbled feta / chili thread / thyme / olive oil / sea salt **6**
- banana** nutella / hazelnut granola / cocoa nib / freeze dried strawberry **6**
- smoked salmon** lemon cream cheese / watercress / pickled egg / everything spice **7**
- crawfish** wild caught crawfish / avocado / french breakfast radish / preserved lemon **7**

BREAKFAST

- geechie boy grits** hand milled white corn / hot sauce / green onion / white cheddar **3** w/fried egg **4**
- PH classic** eggs fried or scrambled / toast / bacon or sausage / grits / redskin potatoes **10**
- cauliflower hash** redskin potatoes / shishito peppers / sriracha aioli / two fried eggs **8**
- smoked brisket hash** redskin potatoes / shishito peppers / sriracha aioli / two fried eggs **10**
- lamb bacon hash** fried sweet potato / shishito peppers / sriracha aioli / two fried eggs **12**
- buttermilk waffle** maple butter / michigan maple syrup **7**
- chicken and waffles** country fried chicken / maple butter / michigan maple syrup **12**
- waffle of the day** ask your server **9**
- basic b*tch breakfast bowl** goji yogurt / mango / chia seed / hazelnut granola / coconut **5**
- fried brioche** seasonal jam / cinnamon / orange cream cheese **4**

SANDWICHES

served with maple dusted sweet potato chips

- nashville hot chicken** dill pickle / buttermilk dill sauce **3.5**
- nashville hot cauliflower** dill pickle / buttermilk dill sauce **3.5**
- classic burger** aged cheddar / tomato / pickled red onion / dill pickle / PH sauce **4.5**
- hazelnut dusted cauliflower** romesco spread / broccoli pesto / manchego cheese **4.5**
- tofu** sesame seed / nori / asian cabbage slaw / kewpie mayo **5**
- crawfish bun** wild caught crawfish / old bay / celery / red onion / pickle **5**
- smoked brisket** fried egg / smoked gouda / onion marmalade / whole grain mustard **5.5**
- lamb BLT** 2oz house-cured lamb belly / heirloom tomato / herb mayo / bibb lettuce **6**

SIDES

- two eggs** fried or scrambled **2.5**
- fresh fruit** seasonal **3.5**
- applewood smoked bacon** **3.5**
- breakfast links** detroit sausage company **3.5**
- side of toast** multigrain or sourdough / seasonal jam **3.5**
- pepper and potato hash** shishito peppers / sriracha aioli **3**
- hushpuppies** prosciutto / maple butter **5**
- bbq carrots** magic dust / buttermilk dill dressing / pistachio **6**
- maple dusted sweet potato chips** **4**

Executive Chef Brandon Zarb | Chef de Cuisine Eric Hansen
Thank you for your patience!

Everything is made fresh to order so it may take us some time to prepare.
We promise we are doing our best to make slow food fast.