



# Rose's Fine Food

10551 E Jefferson Ave Detroit, Michigan  
313-309-7947  
www.rosesfinefood.com

## Breakfast *(GF\*= Gluten Free)*

### Grandpa Richard's Pancakes

Stack of delicious cakes made with organic stone-ground flour, Michigan Maple syrup and cultured butter .....10.99  
Add fruit or crumbled bacon .....1.99

### Silverman's Special

Classic Diner Breakfast with two eggs your way, organic grits, or potatoes, homemade toast, and beaubien jam .....9.99  
Add meat .....2.99  
Add pancakes .....4.99

### Baby's Buckwheat Pancakes

Stack of three hearty buckwheat cakes served with cultured butter and Michigan Syrup .....11.99 GF\*

### Staff Favorite

Rice bowl with two fried eggs, maple bacon, sautéed greens, house kimchi and avocado .....13.99 GF\*

### The Mister Biscuit Charles

Open face herb biscuit smothered in mushroom gravy, poached eggs, and sautéed greens .....12.99

### Chorizo Con Huevos

Corridor chorizo scrambled with eggs, tomatillo and avocado salsa, corn tortillas, herb beans .....13.99 GF\*

## Bakery Case

All of our breads and pastries are made from scratch here at Rose's with stone-ground, 100% organic flour from Ferris Organic Farms in Michigan. Check out our bakery case for today's selection of goods.

## Sandwiches *(Served with potatoes & pickles)*

### Egg Sandwich

A house favorite! Aioli, one egg, cheddar, Detroit greens on toasted artisan bread, a side of pickles, and your choice of grits or potatoes .....11.99  
Add meat .....2.99

### The Maude

A garlicky scordalia spread, roasted beets, preserved lemon tapenade, green onions, a side of pickles, and potatoes .....12.99

### The Bunny

A cheese sandwich with spicy carrot spread, roasted carrots, greens, a side of pickles, and potatoes .....12.99

## Sides

One Egg Any Style ....1.99	Side of Flapjacks .....5.99
Organic Grits .....2.99	Grilled Cheese .....6.99
Toast .....2.99	Applewood Bacon .....3.99
Herby Beans .....3.99	Corridor Sausage
Griddled Potatoes .....3.99	(Pork or Chicken) .....3.99
Side Salad .....5.99	

## Drinks

Populace Coffee .....2.99	"Soda of the Month" .....3.99
Fresh Orange Juice .....2.99	Lavender Lemon Soda .....3.99
Vernor's .....1.99	Old Fashioned Egg Cream
Chocolate Milk .....1.99	Vanilla or Maple .....3.99
Iced Tea .....1.99	Real Vanilla Bean Soda .....3.99
	Michigan Maple Soda .....3.99

**\*\*No Separate Checks Please\*\***

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illnesses.



## Farm Feature

### Beaver Land Farms

On Detroit's Northwest side, Kiernan Neal and Brittney Rooney are growing beautiful produce that we have been so happy to use at the diner. Below is a description of their farm practice:

*"Our farm is part of a community of growers in the northwest neighborhood of Brightmoor in Detroit. The farm sits on 23 city lots. We grow produce for friends, farmer's markets and ourselves. Our community is at the center of our work and we strive to make the garden a vibrant, social place for our neighbors, children and visitors."*

*During the growing season, each day is filled with different activities ranging from farm work, taking care of the chickens, household chores, chopping wood, building projects, planting flowers, painting with children, community events, and potlucks with our neighbors."*

Be sure to check out of our next farm feature coming soon to learn more about the farms we love and support here at *Rose's Fine Food*.

## Book of the Month

### The Measure of My Powers

The winter of 1927-1928 was one of conscious gourmandise for me, or perhaps gluttony would be the word.

The small college my cousin Nan and I went to was riddled with tradition and poverty. The Underground Railway still tunneled under the fine old houses and the stately avenues of tall elm trees, and rats ran healthily in their own tunnels through the walls of the big brick dormitory where we lived. I remember that the wing with my room in it was leaning away from the main building, so that I had six-inch blocks under one side of my bed, my desk, and my fairly modern (that is, post-Civil War) bureau.

The meals were bad. We ate them ravenously, because classes were almost a two-mile walk from the Hall, and by the time we had sprinted home for lunch, we were hungry indeed. By the time we had walked back and then to the Hall again for dinner, we were frankly starved, and would joyfully have wolfed down boiled sawdust.

The only actual thing I can remember about any meals but breakfast is that once I walked by mistake through the back lot of the Hall, and passed a pile taller than I was of empty gallon cans labeled Parsnips.

Breakfasts, every Sunday morning, consisted of all we could hold of really delicious hot cinnamon rolls. We had to eat them by a certain time... undoubtedly a dodge to get us up for church. Nan and her roommate Rachel and I used to dress in our church clothes, eat cinnamon rolls until we were almost sick, and then go back to bed. By mid-afternoon we were indigestible awake, and the day usually ended in homesick mopes, misunderstandings, and headaches.

It all seems incredibly stupid now, but was natural then.

-M. F. K. Fisher