

NIIJII

RESTAURANT

NIIJII Restaurant was designed with cultural touches celebrating the heritage of our owners, the Grand Traverse Band of Ottawa and Chippewa Indians. Niijii is the Anishinaabe spelling for "friend."

FRESH STARTS

Parfait Bowl 8

vanilla yogurt, fresh berries, granola

Banana Bread with Espresso Cream 10

toasted banana bread, espresso infused mascarpone, oven roasted buckwheat, honey

oatmeal 10

dried dates and apricots, brown sugar, coconut flakes

CLASSICS

NIIJII Special 19

two eggs any style, canadian bacon, cherrywood smoked bacon, sausage links, served with crispy breakfast potatoes and choice of toast

Eggs Benedict 17

canadian bacon, toasted english muffin, poached egg, hollandaise, served with crispy breakfast potatoes

Build Your Own Omelet 18

choice of three ingredients served with crispy breakfast potatoes and choice of toast

additional ingredients 1

bacon, ham, sausage, mushroom, spinach, tomato, pepper, onion, jalapeno, swiss, monterey, cheddar

SPECIALITIES

Croque Madame 19

sourdough, sliced ham, gruyere, whole grain mustard, sauce mornay, fried egg

Open Face BLT 18

grilled baguette, poached egg, bacon, tomato, hollandaise, farmers lettuces

Griddled Pancakes 16

orange glaze, signature granola

Huevos Rancheros 18

fried corn tortilla, eggs your way, homestyle black beans, ranchero sauce, cotija, radish, avocado, cilantro

SIDES

bacon 6

sausage 5

crispy breakfast potatoes 5

toast 4

avocado 4

fresh fruit 7

egg 2

DRINKS

milk, lemonade, juice 4

juice selections
orange, apple, grapefruit, cranberry, tomato

coffee, hot tea 4

* Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness. Be advised, groups larger than 8 are susceptible to an automatic service charge of 20%. Checks may not be split for groups of 8 or larger. Thank you 5/1/24

Executive Chef Auston Minnich | Sous Chef Ryan Swenson