

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

yogurt, honey granola crumb,
seasonal accompaniments

PAIN AU CHOCOLAT 4

flaky buttery pastry filled with
rich dark chocolate

SPRUCE CONTINENTAL 8

seasonal fruit plate, side of yogurt,
served with choice of toast

MORNING DELIGHTS

served with maple syrup, fruit,
choice of bacon or sausage

MAPLE BRULÉE FRENCH TOAST 16

three maple custard infused french toast

SHORT STACK 15

three warm spice infused pancakes

ENHANCE YOUR MORNING DELIGHT

ADD STUFFERS & TOPPERS 2 EACH

berries | hazelnuts | whipped peanut butter |
whipped nutella | seasonal jam cream cheese

CLASSICS

FIRST TEE BREAKFAST 14

2 eggs any style, home fries, choice of bacon or sausage and toast

BENT GRASS BURRITO 14

al pastor pork, egg, fried potato, monterey jack cheese, red onion, chipotle sauce

BUILD YOUR OWN OMELET 18

served with breakfast potatoes and choice of toast

ADDITIONAL INGREDIENTS 1

bacon | ham | mushrooms | peppers | spinach | tomato |
onion | monterey jack cheese | cheddar cheese

* 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 22%. Checks may not be split for groups of 8 or larger. Thank you 4/26/25

Chef de Cuisine Ryan Swenson | Executive Chef Auston Minnich

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BENEDICTS

served with breakfast potatoes

CLASSIC 18

poached egg, ham, english muffin, fontina cheese sauce

GARDEN 18

poached egg, sautéed mushrooms, spinach, english muffin, fontina cheese sauce

FIRE ROASTED CHICKEN 18

poached egg, pulled chicken, english muffin, fontina cheese sauce

SMOKED TROUT 20

poached egg, smoked trout spread, english muffin, fontina cheese sauce

HANDHELDS

CLASSIC BREAKFAST SANDWICH 14

egg, bacon, cheddar cheese, croissant
served with breakfast potatoes

NOT A MCMUFFIN 8

egg, bacon, cheddar cheese, english muffin

SIDES

BACON 6

SAUSAGE 5

BREAKFAST POTATOES 5

TOAST 4

FRESH FRUIT 7

EGG 4

BEVERAGES

MILK, LEMONADE, JUICE 4

juice selections
orange, apple, grapefruit, cranberry, tomato

COFFEE, HOT TEA 4

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