

NIIJII

RESTAURANT

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

FRESH STARTS

PARFAIT BOWL 8

greek yogurt, honey granola crumb,
seasonal accompaniments

SEASONAL OATS BOWL 8

with rotating accompaniments

SPRUCE CONTINENTAL 8

seasonal fruit plate, side of greek 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, cheddar 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 20%. 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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STARTERS

ROASTED RED PEPPER ROMESCO DIP

served with salted bread 15

THAI STYLE MUSSELS

mussels cooked in sweet thai chili sauce,
rice wine, coconut milk, scallion 16

SMOKED TROUT DIP

topped with roasted red pepper relish
served with everything crackers 16

HANDHELDS

SERVED WITH CHIPS | ADD FRIES 3

STEAK SANDWICH

sliced steak, mozzarella, chimichurri,
roasted garlic short roll 20

SMOKED TROUT BLT

smoked trout spread, candied bacon, lettuce,
tomato, roasted garlic short roll 18

NIJII BURGER

gouda cheese, arugula, tomato,
red onion, truffle bacon aioli 18

SALADS

ADD PROTEIN TO ANY SALAD

grilled chicken 8 | salmon 12

ANCIENT GRAIN SALAD

roasted grains, baby arugula, dried cherry,
truffle almond vinaigrette 15

BEET SALAD

honey roasted beets, goat cheese,
arugula, red onion, oat crumble 15

AGED PARMESAN CAESAR SALAD

romaine lettuce, aged parmesan cheese,
herbed crumbs, caesar dressing 14

ENTREES

JOYCE FARMS CHICKEN

aged leland cheddar grit, seasonal vegetable,
roasted red pepper relish 25

BUTCHER CUT OF THE DAY

fried truffle fingerlings, seasonal vegetable 35

CHARLESTON COAST SHRIMP & GRITS

lemon and smoked piquillo pepper,
tomato sauce, aged leland cheddar grit 25

CHICKEN ALFREDO

roasted chicken, tagliatelle, garlic, cream,
breadcrumbs, aged parmesan cheese 20

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Executive Chef Auston Minnich | Chef de Cuisine Ryan Swenson