



Fruition

Menu Prices — August 21, 2026

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Dessert

ITEM	PRICE
Peach Cobbler Honey cinnamon ice cream and candied almond clusters.	\$7.00
Lemon Pound Cake Blackberry white chocolate mousse and raspberry coulis.	\$7.00
S'mores Trifle Chocolate pudding, honey marshmallow fluff, and graham cracker crumbles.	\$6.00
Any Color You Like Artisan Popsicle Grand Rapids' proper-made gourmet treats.	\$4.00

Third Course (Dinner)

ITEM	PRICE
Diver Scallop And Venere Black Risotto Tomato, peas, carrot, radish, and bonito flakes.	\$28.00
Ras El Hanout Couscous Grilled cauliflower, sweet potato, blistered cherry tomato, and cashew herb cream.	\$18.00
Miso Barbecue Salmon Baby boy choy, grilled pineapple, purple cabbage, and lemon soy sauce.	\$24.00
Wild Mushroom Manicotti Asiago's garlic cream, fresh mozzarella, and spicy microgreens.	\$21.00
Baja Sea Bass Asparagus, heirloom cranberry beans, tomato, red onion, and tomato consommé.	\$26.00
Wagyu Flank Steak Delft blue cheese, carrot, zucchini, fingerling potato, and glacé.	\$25.00
Poulet Rouge Chicken Gruyère, spinach, tasso ham, blistered haricots verts, and roasted red pepper polenta.	\$25.00
Roasted Pork Belly Sunchoke purée, charred broccoli rabe, potatoes, brown butter vinaigrette, and smoked Parmesan cream.	\$24.00

Entrees

ITEM	PRICE
Buttermilk Biscuits and Gravy Over easy eggs and chives. Vegetarian gravy upon request.	\$14.00
Crispy Pork Belly Rutabaga hash, smoked apple purée, over easy egg, and sliced apple.	\$15.00
Caramelized Banana and Hazelnut Granola Parfait Vegan coconut yogurt.	\$9.00
Buttermilk and Honey Waffle Honey mascarpone custard, ginger foam, and candied almonds.	\$12.00
Latin Hash Roasted corn, cotija cheese, stewed black beans, over easy egg, cilantro, pickled red onion, and house tortillas.	\$14.00
Wagyu Steak and Eggs Wagyu flank steak, eggs over easy, Pommes rösti, and grilled bread.	\$23.00

Not Brunch

ITEM	PRICE
Steak Panini Flank steak, caramelized onions, peppers, white cheddar moray, and served with house chips.	\$10.00
Stir Fry Grain Bowl Farro, tempeh, broccoli, red onion, snow peas, zucchini, sweet n' spicy teriyaki, and topped with crispy noodles.	\$12.00
Spinach Coconut Salad (Not Brunch) Papaya, cucumber, spiced macadamia nuts, puffed rice, honey mascarpone, and white Islamic.	\$12.00
Sesame Ginger Kale Salad Avocado, pickled daikon radish, snap peas, red cabbage, lotus root, carrots, and sesame seeds.	\$12.00

Second Course (Dinner)

ITEM	PRICE
Spinach Coconut Salad Papaya, cucumber, spiced macadamia nuts, puffed rice, honey mascarpone, and white balsamic.	\$12.00
Sesame Ginger Kale Sald Avocado, pickled daikon radish, snap peas, red cabbage, lotus root, carrots, and sesame seeds.	\$12.00

First Course (Dinner)

ITEM	PRICE
Heirloom White Bean Soup Sourdough parsley croutons.	\$8.00
Toasted Raviolis Fontina, Spinach, Parmesan, and smoked tomato vinaigrette.	\$9.00
Crispy Fried Heirloom Potatoes Preserved lemon crème France and chive cured egg yolk.	\$11.00
Pissaladière Avocado, basil, red onion, heirloom tomato, and balsamic vinegar.	\$11.00
Charred Octopus Pear, black bean purée, arugula, fennel, and radish.	\$12.00
Chef's Board Hand-picked charcuterie and artisan cheeses, baguette, crackers, pickled vegetables, grain mustard, and preserves.	\$24.00

Sides

ITEM	PRICE
Toast N' Jam	\$3.00
Pommes Rossi	\$5.00
Bacon	\$4.00
Ginger Sausage	\$4.00
Biscuit, Jam, and Honey	\$5.00
Egg	\$2.00