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Fruition

Menu Prices — October 23, 2026

Fruition menu with prices in United States, updated February 2022: 36 items across 7 categories, prices from $2.00 to $28.00.

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Fruition Menu with Prices (United States)

Fruition menu with prices in United States, updated February 2022: 36 items across 7 categories, prices from $2.00 to $28.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/fruition

Menu categories: Dessert · Third Course (Dinner) · Entrees · Not Brunch · Second Course (Dinner) · First Course (Dinner) · Sides

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**

ITEM	PRICE
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**

ITEM	PRICE
Ginger Sausage	**$4.00**
Biscuit, Jam, and Honey	**$5.00**
Egg	**$2.00**