

# BREAKFAST

10am - 3pm

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## BENEDICT

*served with choice of redskin potatoes, grits or sliced tomatoes  
substitute fruit \$1*

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### EGGS BENNY

ham or bacon, poached eggs,  
english muffin, hollandaise

**\$9**

### PULLED PORK BENNY

pulled pork, poached eggs, english muffin,  
bbq sauce, hollandaise

**\$10**

### BRISKET BENNY

brisket, poached eggs, english muffin,  
bbq sauce, hollandaise

**\$10**

### VEGGIE BENNY

tomato, spinach, asparagus,  
poached eggs, english muffin, hollandaise

**\$10**

### CRAB BENNY

crab cakes, poached eggs, hollandaise

**\$13**

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## SPECIALTY EGGS

*served with choice of toast: white, wheat, rye, english muffin or biscuit*

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### BBQ & EGGS

pulled pork or sliced brisket,  
2 eggs, potatoes, bbq sauce

**\$10**

### THREE MEATS

2 eggs, ham, bacon, sausage,  
potatoes

**\$11**

### BRISKET HASH & EGGS

potatoes, onions, peppers,  
2 eggs, diced brisket, mustard

**\$10**

### CLASSIC BREAKFAST

2 eggs any style, potatoes,  
choice of meat

**\$9**

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## OMELETS

*3 egg omelets served with choice of redskin potatoes, grits or sliced tomatoes  
substitute fruit \$1*

*choice of toast: white, wheat, rye, english muffin or biscuit*

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### WESTERN

ham, onions, peppers, cheddar

**\$9**

### MUSHROOM

wild mushrooms, herbs, goat cheese

**\$9**

### BRISKET

brisket, mushrooms, onions, swiss

**\$10**

### MEAT LOVERS

bacon, brisket, sausage, cheddar

**\$10**

### ASPARAGUS

fresh asparagus, tomatoes, goat cheese

**\$10**

### BUILD YOUR OWN | choose 3 items

**\$9**

### VEGETABLE

spinach, tomatoes, onions, peppers,  
asparagus

**\$9**

onions, peppers, tomatoes, spinach,  
asparagus, mushrooms, broccoli  
bacon, ham, brisket, sausage,  
cheddar, swiss, parmesan, goat cheese  
**additional items \$1 each**

*\* Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.*

# BREAKFAST

10am - 3pm

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## FROM THE GRIDDLE

*served with maple syrup*

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<b>BRIOCHE FRENCH TOAST</b> served with powdered sugar	<b>\$7</b>	<b>BUTTERMILK PANCAKES</b> served with butter, powdered sugar <b>add blueberries \$1</b> <b>add chocolate chips \$1</b>	<b>\$6</b>
<b>GRANOLA FRENCH TOAST</b> topped with vanilla yogurt, granola, fresh berries	<b>\$9</b>	<b>BISCUITS &amp; GRAVY</b> house made biscuits & gravy, served with 2 eggs	<b>\$8</b>
<b>BERRY FRENCH TOAST</b> topped with fresh berries	<b>\$8</b>	<b>BLT   add one egg \$1</b> house made bacon, lettuce, tomato, mayo	<b>\$8</b>

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## SIDES

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<b>HOUSE MADE BACON</b>	<b>\$4.5</b>	<b>DONUT HOLES</b>	<b>\$3</b>
<b>HOUSE SMOKED HAM</b>	<b>\$3</b>	<b>SLICED TOMATOES</b>	<b>\$2</b>
<b>HOUSE MADE SAUSAGE PATTIES</b>	<b>\$3</b>	<b>HOUSE MADE SALSA</b>	<b>\$1</b>
<b>ROASTED REDSKIN POTATOES</b>	<b>\$2</b>	<b>FRUIT CUP</b>	<b>\$3</b>
<b>BISCUITS &amp; BRISKET GRAVY</b>	<b>\$4</b>	<b>GRITS</b>	<b>\$2</b>
<b>BREAKFAST POUTINE TOTS</b>	<b>\$5</b>	<b>TOAST</b> white, wheat, rye, english muffin, biscuit	<b>\$1.5</b>

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## SALADS

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<b>KALE SALAD   gf</b> kale, apples, candied pecans, radishes, creamy cider dressing	<b>\$7   \$13</b>	<b>SIMPLE GREENS</b> julienne radishes, tomatoes, carrots, cucumbers, croutons, sherry vinaigrette	<b>\$5   \$8</b>
<b>BEET SALAD   gf</b> roasted beets, arugula, goat cheese, pickled red onion, toasted almonds, orange dill vinaigrette	<b>\$7   \$13</b>	<b>WARM SPINACH SALAD   gf</b> poached egg, bacon, pickled red onion, toasted pepitas, shallot vinaigrette	<b>\$7   \$13</b>
<b>ADD CHICKEN</b>	<b>\$6</b>	<b>ADD SALMON</b>	<b>\$8</b>

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# LUNCH

10am - 4:30pm

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## STARTERS

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<b>CRAB CAKES</b> remoulade, lemon, arugula	<b>\$11</b>	<b>SMOKED CHICKEN WINGS   gf</b> blue cheese dip, celery	<b>\$8</b>
<b>SMOKED BRISKET NACHOS   gf</b> chips, cheddar, house made salsa	<b>\$7</b>	<b>SLIDERS OF THE DAY</b>	<b>\$7</b>
<b>WILD MUSHROOM FLATBREAD</b> goat cheese, charred tomato sauce	<b>\$9</b>	<b>SOUP OF THE DAY</b>	<b>\$3   \$6</b>
		<b>BURNT ENDS CHILI   gf</b>	<b>\$4   \$7</b>

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## BURGERS AND SANDWICHES

*all burgers are a half pound of custom ground beef served on a brioche bun*

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<b>BUILD YOUR OWN BURGER*</b> toppings: pulled pork, sliced brisket, house made bacon, fried egg \$1, cheddar, swiss, american, bleu cheese \$.50	<b>\$9.5</b>	<b>BEEF BRISKET</b> spicy bbq, cheddar, pickle, onion ring	<b>\$9.5</b>
<b>PORTOBELLO SANDWICH</b> zucchini, yellow squash, tomato, arugula, pesto	<b>\$8.5</b>	<b>BLACKENED CHICKEN BREAST</b> spinach, tomato, bleu cheese	<b>\$9.5</b>
		<b>PULLED PORK</b> jalapeño slaw, pickled red onion, bourbon bbq sauce	<b>\$8.5</b>

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## FROM THE SMOKER

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<b>BABY BACK RIBS   gf</b> half slab full slab	<b>\$13</b> <b>\$26</b>	<b>PULLED PORK   gf</b> half pound full pound	<b>\$9</b> <b>\$18</b>
<b>BEEF BRISKET   gf</b> half pound full pound	<b>\$10</b> <b>\$20</b>	<b>PULLED SQUASH   gf</b> half pound full pound	<b>\$6</b> <b>\$12</b>
<b>SMOKED POLISH SAUSAGE   gf</b> half pound full pound	<b>\$6</b> <b>\$12</b>	<b>PICK 2 (no ribs)</b> half pound full pound	<b>\$10</b> <b>\$20</b>

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## SIDES

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<b>CORN BREAD</b> with honey butter	<b>\$4</b>	<b>FRIED SWEET POTATOES   gf</b> with spicy maple glaze	<b>\$6</b>
<b>MAC &amp; CHEESE</b> add bacon	<b>\$6</b> <b>\$7</b>	<b>CRISPY ONION RINGS</b>	<b>\$6</b>
<b>CREAMY COLE SLAW   gf</b>	<b>\$3.5</b>	<b>COLLARD GREENS   gf</b> with smoked pork	<b>\$5</b>
<b>GRILLED ASPARAGUS   gf</b> with balsamic reduction	<b>\$6</b>	<b>PICKLED VEGETABLES   gf</b> house made	<b>\$3.5</b>
<b>TATER TOTS   gf</b>	<b>\$3</b>	<b>BAKED BEANS WITH BACON   gf</b>	<b>\$4.5</b>

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# FROM THE BAR

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## COCKTAILS

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<b>MIMOSA</b> champagne, orange juice	<b>\$2.5</b>	<b>SCREWDRIVER</b> vodka, orange juice	<b>\$6</b>
<b>SUPER MOSA</b> orange vodka, champagne, orange juice	<b>\$5.5</b>	<b>SPANISH COFFEE</b> brandy, coffee liqueur, cointreau, coffee, whipped cream	<b>\$8</b>
<b>BLOODY MARY</b> vodka, bloody mary mix	<b>\$2.5</b>	<b>LOADED HOT CHOCOLATE</b> hot cocoa, godiva chocolate liqueur, kahlua, whipped cream, salt	<b>\$5</b>
<b>BETTER MARY</b> vodka, house made mix, celery rim	<b>\$5.5</b>	<b>HOT TODDY</b> bourbon, lemon, honey	<b>\$5</b>
<b>SPICY MARY</b> vodka, house made spicy mix, celery rim	<b>\$5.5</b>		

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## BEER

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<b>TAPS</b> ask your server about our selection of Michigan beers	<b>\$6</b>	<b>BOTTLED BEER</b> ask your server about our selection of foreign and domestic varieties	
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## WINES BY THE GLASS

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<b>WHITES</b>		<b>REDS</b>	
il donato pinot grigio, ITA	<b>\$9</b>	toschi pinot noir, CA, USA	<b>\$8</b>
nicolas idiart sauvignon blanc, FRA	<b>\$9</b>	dado red blend, CA, USA	<b>\$8</b>
le saint andré rosé, FRA	<b>\$8</b>	seven falls cabernet sauvignon, WA, USA	<b>\$9</b>
penfolds koonunga hill chardonnay, AUS	<b>\$9</b>	high note malbec, ARG	<b>\$9</b>
fronterra chardonnay, CHL	<b>\$8</b>	camina tempranillo, SPA	<b>\$9</b>
chateau grand traverse riesling, MI, USA	<b>\$9</b>	glass mountain cabernet, CHL	<b>\$8</b>

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## BEVERAGES

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<b>COFFEE, TEA, HOT CHOCOLATE, LEMONADE, ICED TEA</b>	<b>\$2.5</b>	<b>TOPO CHICO SPARKLING WATER</b>	<b>\$3</b>
<b>JUICES</b> orange, grapefruit, pineapple, cranberry	<b>\$3</b>	<b>SOFT DRINKS</b> coke, diet coke, sprite, ginger ale, mt. dew, root beer	<b>\$2.5</b>
<b>MILK</b>	<b>\$2</b>	<b>LEMONADE &amp; ICED TEA</b>	<b>\$2.5</b>
<b>CHOCOLATE MILK</b>	<b>\$2.5</b>	<b>FAYGO</b> rock+rye, vanilla crème, red pop, orange, root beer, ginger beer	<b>\$2.5</b>