

BREAKFAST

10am - 3pm

BENEDICT

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

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

SPECIALTY EGGS

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

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

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

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

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

\$9

VEGETABLE

spinach, tomatoes, onions, peppers,
asparagus

\$9

** 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

FROM THE GRIDDLE

served with maple syrup

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

SIDES

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

SALADS

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

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LUNCH

10am - 4:30pm

STARTERS

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

BURGERS AND SANDWICHES

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

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

FROM THE SMOKER

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

SIDES

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

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FROM THE BAR

COCKTAILS

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

BEER

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

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

BEVERAGES

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