

Breakfast Monday-Friday 10am-Noon Saturday & Sunday 8am-2pm

Oatmeal | Walnuts, Dried Fruit, Brown Sugar, Cream | 6 V

Two Eggs | Any Way, Toast | 6 GF/V

Buttermilk Pancakes | Butter, Michigan  Maple Syrup | 9
V Add: Blueberries | 4 Banana | 3 Chocolate | 4

Cinnamon French Toast | Michigan  Maple Syrup | 9
GF/V

Buttermilk Biscuits | Sausage Gravy | 8


Veggie Omelette | Spinach, Mushrooms, Tomato, Swiss
Cheese, Toast | 11 GF/V

Eggs Benedict | English Muffin, Ham, Poached Eggs,
Hollandaise | 13 GF/V

Brisket & Potato Hash | Onion, Peppers, Potatoes, Poached
Eggs, Hollandaise, Toast | 12 GF

Campfire Skillet | Ham, Bacon, Sausage, Peppers, Onions,
Two Eggs Scrambled, Potatoes, Cheddar, Toast | 11 GF

Frittatas | Build your own, Toast | 6 GF/V
(Prices of add-ons vary)

Ham, Michigan  Bacon, Sausage, Brisket, Pulled Pork,
Onions, Peppers, Mushrooms, Tomatoes, Spinach, Avocado
Cheddar, Swiss, American, Provolone, Pepper-jack

Sides

Fruit | 5 GF/V

Toast | White, Wheat, or Rye | 3 GF/V

English Muffin | 4 V

Home Fries | 3 V

Michigan  Bacon or Sausage | 4 GF

Sandwiches Choose: Chips French Fries | 3 Sweet Potato Fries | 4

Black Bean Quesadilla | Tomato, Onion, Pepper-Jack,
Provolone, Salsa Verde, Cilantro-Lime Sour Cream | 9
GF/V

Add: Smoked Chicken | 4 Smoked Pork | 5 Brisket, Steak | 9

Michigan  Beer Battered Whitefish | Tomato, Slaw,
Lemon-Garlic Aioli, Pickle Chips, Sandwich Roll | 14 GF

Crispy Cajun Chicken | Buttermilk Cajun Batter, Dill
Pickles, Cajun Aioli, Sandwich Roll | 13

Barrel-Back "Cuban" | Pepper-Jack, Swiss, Michigan
Herb Cured Ham, Smoked Pork, Cherry Peppers, Pickle
Chips, Dijon Aioli, Sandwich Roll | 14 GF

BBQ Pork Sliders | Mango Slaw, Pretzel Bun | 12 GF

Brisket Melt | Caramelized Onions, Rye, Swiss,
Horseradish Sauce | 14 GF

Steak Sandwich | Roasted Red Onion, Cherry Peppers,
Provolone, Sriracha Aioli, Naan Bread | 13 GF

8oz House Ground Angus Burger | Iceberg, Tomato,
Sweet Onion, Pickle Chips, Sandwich Roll | 12 GF/V

(Build your own burger from any listed menu ingredient)

Please notify your server of any allergies,
or dietary restrictions!

GF/V: This item can be prepared with
alternate gluten free or vegetarian
products. Request gluten free, or
vegetarian with your server.

Lunch Available after 11am

Appetizers

Buttermilk Battered Chicken Skins | Honey
Sriracha, Thyme, Cajun Aioli | 8

Tomato Bruschetta | Boursin Roasted Garlic,
Parmesan, Fustini's 18yr Balsamic, Olive Oil | 11
GF/V

Hummus & Quinoa Tabbouleh | Grilled Naan, Bell
Pepper, Carrots, Fennel, Celery, Extra Virgin Olive
Oil | 11 GF/V

Brie Flatbread | Michigan  Apples, Walnuts,
Ginger, Fustini's 18yr Balsamic | 12 V

Root Vegetable Medley | Carrots, Parsnips, Brussel
Sprouts, Sweet Potatoes, Goat Cheese, Apple Cider
Reduction | 10 GF/V

Jambalaya | Pulled Pork, Andouille, Scallion | 7
GF

Black Bean Nachos | Tomato, Sweet Onion,
Pepper-Jack, Provolone, Salsa, Cilantro-Lime Sour
Cream, Avocado | 14 Half order | 8 GF/V
Add: Chicken | 5 Pork | 5 Brisket | 6


Buffalo Chicken Dip | Tortilla Chips, Celery,
Crumbled Bleu Cheese, Scallions | 9 GF

House Smoked Salmon & Whitefish Dip | Capers,
Fresh Dill, Sweet Onion, Olive Oil, Bagel Crisps |
14 GF/V

Smoked Chicken Wings | Celery & Bleu Cheese
| 18 GF (half order | 10)
Choose: Buffalo, Chipotle BBQ, Bourbon BBQ

Soup | Today's Selection | 5

Salads Add: Shrimp | 11 Salmon | 14
Smoked Chicken | 5 Steak | 9

Chopped | Broccoli, Radish, Cucumber,
Romaine, Carrots, Quinoa, Cheddar, Michigan
 Apple, Sherry Vinaigrette | 12 GF/V

Waldorf Salad | Spinach, Apples, Red Onion, Radish,
Goat Cheese, Peppered Pecans, Dried Cherries,
Apple Cider Rosemary Vinaigrette | 14 GF/V

Caesar | Romaine, Parmesan, Crouton, Lemon-
Garlic Aioli, White Anchovy | 11 GF/V

Grilled Romaine | Tomato, Hard Cooked Egg,
Bacon, Bleu Cheese, Horseradish Vinaigrette | 14
GF/V

Greek Salad | Romaine, Tomato, Cucumber,
Radish, Olives, Feta, Scallion, Toasted Flatbread
Croutons, Za'atar Vinaigrette | 14 V

Pizzas (Build your own pizza from any listed menu ingredient)

Classic Pepperoni | Mozzarella, Tomato Sauce | 13
GF

Hawaiian Pizza | Mozzarella, Tomato Sauce,
Rosemary Ham, Pineapple, Banana Peppers | 16
GF

Mediterranean Pizza | Pesto, Tomato, Banana
Peppers, Greek Olives, Feta, Fustini's 18yr
Balsamic | 16 GF/V

Slow Roasted Smoked Pork | Balsamic Roasted Red
Onion, Mango Slaw, Pepper-Jack, BBQ Sauce | 16
GF

Italian Sausage | Roasted Portobello, Mozzarella,
Tomato Sauce | 16 GF

Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.
Please notify your server of any allergies, or dietary restrictions!

Petoskey Brewing | Petoskey

Barrel Back IPA | 5.75 (ABV 3.3%)

Easy drinking American Session IPA

Horny Monk | 6.50 (ABV 6.9%)

A deep reddish, malty, and complex Belgian style ale.

Blake's Cider Mill | Armada

Archimedes | 8.00 (ABV 6.5%)

Sweet vanilla contrasts the tart elderberries in this unique cider

Atwater Brewery | Detroit

Bavarian Cream Vanilla Java Porter |

6.50 (ABV 5.0%)

A porter that tastes as good as it sounds!

Keweenaw Brewing | Houghton

Widowmaker Black Ale | 5.75 (ABV 5.2%)

Clean, smooth, light bodied ale. Easy on the hops and on the palate

Saugatuck Brewing | Douglas

Backyard IPA | 5.75 (ABV 4.5%)

An enjoyable hop-forward American session IPA with a citrus aroma and flavor.

Stroh's Brewing Co. | Detroit

Stroh's | 6.50 (ABV 5.5%) The bohemian style pilsner brewed in Detroit

Stella Artois | Leuven

| 5.75 (ABV 5.0%)

Bell's Brewing | Kalamazoo

Oberon | 6.50 (ABV 5.8%)

The sweet taste of summer! Citrus, wheat and a touch of hops.

Guinness Irish Stout | Dublin

Nitro | 5.75 (ABV 4.2%)

Sparkling Wine On Tap | Leelanau

M. Lawrence "Sex" Rose | 10

Specialty Drinks

Cran-Raspberry Mule | Raspberry Vodka, Cranberry Juice, Ginger Beer, Fresh Cranberries | 10

Blackberry Mojito |

Bacardi Rum, Mint, Lime, Housemade Blackberry Syrup, Soda | 11

M-75 Martini | Gypsy Vodka, Lemon Juice, Simple Syrup, Topped off with M. Lawrence "Sex" Rose | 11

Foxy Lady |

M. Lawrence "Sex", Chambord, Pineapple Juice | 12

Black Water Bloody Mary |

Jalapeño & Black Peppercorn Infused Vodka, Bloody Mary Mix, Celery Stalk, Pickle Spear, Cheese Stuffed Olive, Pepper Seasoned Rim served with a Sidecar: Barrel-Back IPA | 10 GF

Barrel Back Lemonade | Finlandia

Grapefruit, Minute Made Lemonade, Cranberry | 9

Perrin Brewing | Comstock Park

Barrel Back Reserve | 8 (ABV 6.7%)

Smooth Brown Ale Aged in Bourbon Barrels.

"Tommy's" Red Pale Ale | 5.75 (ABV 4.8%)

Smooth drinking red session pale ale infused with red wine during the brewing process

Frankenmuth Brewing | Frankenmuth

Batch 69 | 6.50 (ABV 6.9%)

A medium light bodied IPA with an intense hop aroma and flavor.

Midland Brewing Co. | Midland

Dublin Street Stout | 6.50 (5.6% ABV)

Cold-Brewed coffee stout infused with local Heirloom Coffee for a creamy, coffee forward flavor

Austin Brother's Brewing | Alpena

Paralyzer | 8.00 (ABV 9.7)

Unfiltered double IPA. Passion fruit & pine on the nose with grapefruit & juicy hop flavors

Tripelroot | Zeeland

Eighteen99 Hefeweizen | 6.50 (ABV 5.0%)

Banana clove on the nose, light body, true to style

Cheboygan Brewing | Cheboygan

Blood Orange Honey | 6.50 (ABV 5.7%)

American-style wheat beer, fresh local wildflower honey with blood orange zest and puree

Founders Brewing Co | Grand Rapids

Solid Gold | 5.75 (ABV 4.4%)

A great easy drinking lager with a light hop profile and a crisp finish.

Right Brain Brewery | Traverse City

Naughty Girl Stout | 5.75 (ABV 6.3%)

A full bodied stout that combines rich chocolate flavors with an infusion of local peppermint.

Domestic On Tap

PBR | 2 (ABV 5.0%)

Labatt | 3.75 (ABV 5.0%)

Bud Light | 3.75 (ABV 4.0%)

Miller Lite | 3.75 (ABV 4.2%)

Bottled Beer

Red Bridge Gluten-Free | 4

Short's Space Rock Gluten-Removed | 8

Dragonmead Erik the Red | 7

Budweiser | 3.5

Coors Light | 3.5

Corona | 4.5

Heineken | 5

Michelob Ultra | 3.5

Kalibur Non-Alcoholic | 3.5

Soft Beverages

Coke, Diet Coke, Mello Yello, Ginger Ale

Cherry Coke, Sprite, Lemonade, Iced Tea | 2.50(refills)

Red Bull | 4

Iron Horse Root Beer Bottle | 3 (no refills)

S. Pellegrino Sparkling Mineral Water | 3.5 (no refills)

Juices-Cranberry, Grapefruit, Orange, V-8,

Pineapple | 3.5

Coffee (regular or decaf) | 2.75

Hot Tea | 2.75