



We are proud supporters of local farmers. Our chefs source local products as often as they can and our menu reflects that by changing with the seasons to provide the best bite possible. If you find that a favorite dish of yours is gone from the menu, let us know and maybe you will see it come back next time around.

Here are a few of the farms and purveyors we get to work with:

Ingraberg Farms	S&S Lamb
Creswick Farms	Heffron Farms
Crisp Country Acres	Byron Center Meats
Van Eerden Foods	Vertical Paradise Farms
Michigan Mushroom Market LLC	BLis Caviar LLC
Victory Farms	De Vries Meats Inc.

shareable

tots / \$8

potato, bacon, cheddar, curry ketchup

wings / \$9

your choice: ginger-lime barbecue, blis buffalo, chimichurri

pub nachos / \$9

wontons, roasted poblano pico, black beans, sour cream, white cheddar queso, salsa
(add pulled pork \$5, grilled chicken \$6)

poutine / \$10

local mushrooms, cheese curds, house fries, mushroom gravy

Join us for brunch every
Sunday from 9:30 am - 3:00 pm

kids

grilled cheese with fries / \$5

sourdough, white & yellow cheddar, house fries

chicken tenders with fries / \$6.50

panko crusted chicken, house fries

burger with fries / \$7

two sliders, house fries

buttered noodles / \$4

butter, parmesan

mac and cheese / \$5

cheddar

kids salad / \$5

greens, croutons, cucumber, tomato, cheddar, choice of dressing
(add chicken \$6, steak \$8, salmon \$8, shrimp \$8)

salads & soup

add chicken \$6, steak \$8,
salmon \$8, shrimp \$8

michigan / \$9

apple, pickled cherries, smoked pecans, blue cheese, cider vinaigrette

house / \$7

carrot, radish, tomato, cucumber, croutons, cheddar, choice of dressing

grilled romaine / \$9

white anchovy, classic caesar, sourdough croutons, parmesan

squash soup / cup \$4, bowl \$6

soup du jour / cup \$4, bowl \$6

entrees

pesto penne / \$12

basil pesto, pine nuts, parmesan
(add roasted vegetables \$4
chicken \$6, salmon \$8, shrimp \$8)

three cheese mac / \$13

cheddar, gruyere, havarti
(add smoked brisket \$5)

salmon / \$23

sweet potato purée, collard greens, bacon braised white beans, bourbon glaze

shrimp & grits / \$16

tasso, peppers, onions, red eye gravy

steak frites / \$22

hanger, house fries, garlic, parmesan, herbs, demi-glaze

fish & chips / \$17

lightly dusted perch, house fries, cajun remoulade, lemon

chicken & waffles / \$16

blue cheese bacon waffle, buffalo-maple syrup

tomahawk / \$49

30 oz. bone-in ribeye, brussels sprouts, sweet potato purée

burgers & sandwiches

served with house fries
substitute sweet fries for \$1.50

your burger / \$11

we use 60% ground brisket and 40% ground chuck locally sourced. your burger comes with one cheese, lettuce, tomato, and onion.

follow your heart:

\$1 each -bacon, fried egg, sautéed mushrooms, pulled pork, chorizo
\$.50 each -sautéed onions, haystack onions, jalapeños, cornbread sauce, pickled cherries

breakfast burger / \$13

bacon, chorizo, cheddar, maple aioli, fried egg

falafel burger / \$11

chickpea patty, tahini-yogurt sauce, lettuce, tomato, onion, pickled vegetables

pretzel chicken / \$11

dijon aioli, smoked gouda, brioche bun

pulled pork / \$12

cornbread sauce, barbecue, haystacks, coleslaw, brioche bun

parm crusted grilled cheese / \$13

white & yellow cheddar, blue cheese, seared tomato, caramelized onions, sourdough
(add bacon or ham \$1)

sides

seasonal vegetables / \$mkt

sweet potato fries / \$5

brussels sprouts / \$5

collard greens / \$4

house fries / \$4

side salad / \$4.50

coleslaw / \$3

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 food borne illness — especially if you have certain medical conditions Please inform your server of any allergies you may have. Our chefs are more than happy to accommodate all allergies or dietary restrictions.

beer

house tap handles		ABV
bell's two hearted	\$5.00	7.00%
short's bellaire brown	\$4.75	7.00%
founders all day ipa	\$5.00	4.70%
founders dirty bastard	\$5.00	8.50%
new holland full circle	\$4.25	4.90%
new holland dragons milk	\$8.50	10.00%
deschutes fresh squeezed ipa	\$5.75	6.40%
vander mill's hard cider	\$6.50	6.80%
guinness	\$5.75	4.20%
pbr	\$2.50	4.74%

*see weekly special menu for seasonal and rotating handles

bottles and cans

		ABV
blonde ale		
atwater dirty blonde	\$5.00	4.50%
saugatuck oval beach blonde	\$5.25	5.00%
pale ale		
founders pale ale	\$5.50	5.40%
cellar lighter shade of pale	\$5.50	5.75%
odd side citra pale ale	\$5.75	5.75%
amber ale		
bell's amber ale	\$5.25	5.80%
keweenaw red jacket amber	\$4.75	5.10%
mt pleasant train wreck	\$5.25	8.20%
alaskan amber	\$4.75	5.30%
new belgium fat tire	\$5.00	5.20%
india pale ale		
short's huma lupa licious	\$5.00	7.70%
founders centennial	\$5.50	7.20%
perrin grapefruit	\$5.50	4.70%
perrin 98 problems	\$5.00	6.50%
dark horse crooked tree	\$5.50	6.50%
north peak diabolical	\$5.75	6.66%
arbor brewing buzzsaw	\$6.00	7.50%
stone go to	\$5.75	4.50%
green flash west coast	\$8.25	8.10%
imperial/double ipa		
alaskan hopothermia	\$8.50	8.50%
victory dirtwolf	\$7.25	8.70%
wheat beer		
saugatuck starburst	\$5.50	5.20%
cellar michigan sunshine	\$5.50	5.20%
coronado orange avenue wit	\$5.75	5.20%
weihestephaner hefe weissbier	\$6.00	5.40%
farmhouse ale		
new holland monkey king	\$5.50	6.60%
jolly pumpkin bam biere	\$7.25	4.50%
belgian style		
brewery vivant big red coq	\$6.75	6.50%
brewery vivant triomphe	\$6.75	6.50%
specialty beer		
short's soft parade	\$6.00	7.50%
not your fathers root beer	\$6.00	5.90%
black/brown ale		
perrin black	\$5.00	5.50%
keweenaw widow maker black	\$4.75	5.20%
stout		
right brain ceo stout	\$7.00	5.50%
new holland the poet	\$5.00	5.20%
porter		
atwater vanilla java porter	\$5.50	4.80%
founders porter	\$5.00	6.50%
hard cider		
farmhaus trocken	\$7.00	6.90%
farmhaus halbbitter	\$7.00	6.90%
farmhaus brunch	\$7.00	6.90%
domestic/import		
stella artois	\$5.00	5.20%
pacifico	\$4.50	4.50%
bud light	\$3.50	4.20%
budweiser	\$3.50	5.00%
coors light	\$3.50	4.20%
miller lite	\$2.75	4.74%
sam adams boston lager	\$5.00	4.90%
labatt blue	\$3.50	5.00%
blue moon belgian white	\$4.50	5.40%
corona extra	\$4.25	4.60%

soft drinks

coke products	\$2.25	cranberry juice	\$2.50
schmohz sammi rae root beer	\$3.50	iced tea	\$2.75
orange crush bottle	\$2.00	coffee	\$2.25
lemonade	\$2.25	hot tea	\$2.50

house wine pour list

	bottle	glass
red		
pinot noir		
puerto viejo	\$24	\$8
the pinot project	\$39	\$10
rodney strong	\$40	\$13
mac murray	\$45	\$15
merlot		
canyon road	\$15	\$5
columbia valley	\$27	\$9
malbec		
sottano	\$27	\$9
alamos	\$27	\$9
gascon	\$35	\$10
cabernet sauvignon		
canyon road	\$15	\$5
avalon	\$19	\$6
dark horse	\$19	\$6
the dreaming tree	\$30	\$9
lange twins	\$30	\$10
manifesto	\$36	\$11
blacksmith	\$45	\$14
louis martini	\$54	\$16
blends and more		
red splash	\$22	\$7
maison magrez bordeaux	\$32	\$9
vigilance cimarron red blend	\$35	\$9
lange twins petite petit	\$42	\$12
revelry the reveler	\$60	
rodney strong symmetry	\$100	
white		
rose'		
moulin de gassac guilhem	\$24	\$8
moscato		
canyon road	\$15	\$5
barefoot	\$15	\$5
lange twins	\$24	\$8
santero peach	\$20	\$6
sauvignon blanc		
lange twins	\$24	\$8
gainey	\$35	\$11
flint & steel	\$32	\$10
unparalleled	\$36	\$12
riesling		
chateau ste michelle dry	\$21	\$7
bex	\$20	\$6
eroica	\$46	\$15
pinot grigio		
canyon road	\$15	\$5
sartori	\$20	\$6
luna nuda	\$30	\$9
chardonnay		
canyon road	\$15	\$5
moulin de gassac	\$21	\$7
puerto viejo	\$21	\$7
rodney strong	\$24	\$8
laguna	\$36	\$12
william hill	\$45	\$14
sparkling and more		
lamarca prosecco - split	\$9.25	
martin codax albariño	\$45	\$13
cote mas cremany brut	\$42	\$13

house libations

old tom fashioned \$8.50 <i>valentine old tom barrel aged gin, sugar, bitters</i>	ada witch \$5.25 <i>bacardi, pomegranate, lemon, pineapple, bitters</i>
michigan maple syrup old fashioned \$8 <i>bulleit bourbon, maple syrup, bitters, ice ball</i>	hop tonic \$7 <i>nh knickerbocker gin, lime juice, tonic, bell's two hearted</i>
michigan margarita \$8.50 <i>nh hatter royale hopped whiskey and clockwork orange, lime juice, simple, ice ball</i>	bloody mary \$8 <i>Tito's handmade vodka. hot & spicy or not-so-hot, sidecar of beer</i>