

Zingerman's Roadhouse

2501 Jackson Ave 48103-3818 · +17346633663 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 5

Poutine

\$15.00

A classic dish from Quebec! Hand-cut, twice-cooked fries, loaded with Widmer's cheese curds and scallions. Beef gravy served on the side.

Chili & Cheddar Cheese Fries

\$14.00

Our hand-cut, twice-cooked fries smothered in ancho beef chuck chili and topped with grated Cabot cheddar cheese and scallions.

Ari's Pimento Cheese (V, GF)

\$10.00

A classic starter all over the South. A creamy spread of Cabot cheddar, Hellmann's mayonnaise and roasted red peppers. Served with celery.

Sea Islands' Sweet Potato Fries (V)

AVAILABLE OPTIONS

Sweet potatoes hand-cut and twice-cooked, based on a traditional Sea Islands' recipe. Served with house-made spicy mayonnaise. Can be gluten-free. (GF)

Small: \$9.00

Large: \$12.00

Buttermilk Biscuits (V)

\$5.00

Two of our delicious housemade buttermilk biscuits served with creamery-style butter and your choice of strawberry preserves from Blackberry Patch™ or Michigan honey. Please pick one! .50 each for additional sides.

SALADS 4

Warm Spinach & Mushroom (V, GF)

AVAILABLE OPTIONS

Spinach lightly sautéed with LaClare goat cheddar cheese, mushrooms, roasted red peppers, leeks and fennel in a brown butter vinaigrette.

Small: \$17.00

Large: \$23.00

Roadhouse Simple Salad (V)

AVAILABLE OPTIONS

Mixed greens from Blue Mitten Farms with Tantré Farm carrots and SarVecchio parmesan cheese, served with your choice of dressing.

Small: \$9.00

Large: \$13.00

Kale & Pinenut (V, GF)

AVAILABLE OPTIONS

Thinly shredded kale with dried cherries, pinenuts, garlic, lemon, extra virgin olive oil and SarVecchio parmesan cheese. This dish contains nuts!

Small: \$12.00

Large: \$16.00

Classic Caesar

AVAILABLE OPTIONS

Whole leaf romaine lettuce with house-made Caesar dressing, Sarvecchio parmesan cheese and salt-and-pepper croutons. Our Caesar dressing is made with raw egg yolk and anchovies. Can be gluten-free.(GF)

Small: \$10.00

Large: \$14.00

SOUPS 2

Southwestern Vegetable (V, GF)	AVAILABLE OPTIONS
Yellow corn and roasted red peppers in a rich sweet potato broth. Served with a side garnish of tortilla strips, avocado salad, and cilantro.	Cup: \$9.00
	Bowl: \$11.00
Ancho Beef Chuck Chili	AVAILABLE OPTIONS
Pasture-raised beef chuck with Camellia black beans in an ancho chili broth. Topped with scallions.	Cup: \$9.00
	Bowl: \$12.00

BURGERS & SANDWICHES 5

Roadhouse Burger	\$20.00
Pasture-raised, dry-aged beef grilled over oak. Served on a Bakehouse brioche bun. Choose your favorite cheese from our all-American cheese list to add to your burger! Only \$2-3.50 more. Our burgers are a Blue Plate special every Monday! Be sure to refer to our specials menu for the discount!	
New Mexico Black Bean & Hominy Burger (V)	\$19.00
No meat but plenty of flavor and texture! Spiced with roasted garlic, red peppers and onions. Topped with avocado salad and New Mexico green chiles on a Bakehouse brioche bun. This dish contains breadcrumbs and is not gluten free. Our burgers are a Blue Plate special every Monday! Be sure to refer to our specials menu for the discount!	
Fried Chicken Sandwich	\$25.00
A fried boneless chicken breast topped with pickles, and New Mexico green chili ranch on a Bakehouse brioche bun. Add cheese for \$2.00-3.50 more.	
Pit-Smoked BBQ Pork Sandwich	\$20.00
Traditional whole-hog barbecue made with hogs delivered direct from a local farm. It's pit-roasted for 14 hours, hand-pulled, and chopped. It is seasoned with our Eastern North Carolina vinegar sauce and topped with your choice of barbecue sauce.Served on a Bakehouse brioche bun with a side garnish of yellow mustard slaw. Can be gluten-free; leave off the bread.	
Pit-Smoked BBQ Beef Sandwich	\$22.00
Pit-smoked front quarter of beef, braised 'til tender, hand-pulled, and seasoned with Red Rage Tomato BBQ. Topped with more Red Rage Tomato BBQ sauce and served on a Bakehouse brioche bun with a side garnish of yellow mustard slaw.	

VEGETARIAN 2

Smothered Grits (V,GF)	\$26.00
Fresh corn, roasted red peppers, and caramelized onions sautéed in our cider vinaigrette on a bed of Anson Mill's grits. Topped with Cabot cheddar cheese and garnished with scallions.	
Mac & Three (V)	\$26.00
Roadhouse mac and cheese, roasted local vegetables, Anson Mills' grits and cheese, and sautéed spinach.	

FISH 6

Georges Bank Sea Scallops	\$48.00
Sweet, nutty, great sautéed	
Rainbow Trout	\$36.00
sustainably-farmed by Eagle Creek, best grilled or sautéed	

Atlantic Salmon	\$32.00
Sustainably farm-raised in the Bay of Fundy	
Whitefish	\$30.00
Caught in the Great Lakes, best sautéed or broiled	
Acadian Redfish	\$27.00
A delicate filets, great blackened.	
Creole Pot Likker Fish Stew (GF)	\$32.00
Creole-seasoned fresh fish and mussels sautéed with pot likker (made with lots of bacon). Served atop Anson Mills' stone ground organic grits and bacon-braised greens.	

MACARONI AND CHEESE 4

Roadhouse Macaroni & Cheese (V)	AVAILABLE OPTIONS
House-made béchamel sauce & lots of Cabot cheddar caramelized with Mancini pasta.	Small: \$14.00
	Large: \$18.00
Pimento Cheese & Bacon Macaroni	AVAILABLE OPTIONS
All-out Southern comfort food. Mancini pasta caramelized with béchamel, Nueske's applewood-smoked bacon, and our house-made Southern pimento cheese. Want it vegetarian? Remove the bacon!	Small: \$18.00
	Large: \$22.00
Fried Chicken Macaroni & Cheese	AVAILABLE OPTIONS
Our buttermilk fried chicken, chopped and tossed with house-made béchamel sauce & lots of Cabot cheddar cheese caramelized with Mancini pasta.	Small: \$18.00
	Large: \$22.00
Macaroni, Chicken & Monterey Jack	AVAILABLE OPTIONS
Cabot Monterey Jack tossed with pit-smoked free-range chicken, freshly cut corn, New Mexico green chiles and fresh cilantro in our housemade béchamel sauce caramelized with Mancini pasta. Garnished with cilantro.	Small: \$19.00
	Large: \$25.00

MEAT AND THREE 8

Tenderloin	\$47.00
8 ounces	
*Ribeye	\$45.00
10 ounces, boneless	
*New York Strip	\$43.00
10 ounces, boneless	
*Top Sirloin	\$40.00
8 ounces	
Skirt Steak	\$32.00
6 ounces	
London Broil	\$33.00
6 ounce flank steak marinated with Worcestershire sauce, shallots and garlic, best medium rare.	

*Chicken Fried Steak	\$30.00
Tenderized, lightly breaded sirloin fried and smothered with chicken gravy.	
Half Pit-Smoked Chicken	\$32.00
Amish raised half chicken smoked over oak and served with Anson Mills' grits, bacon-braised greens and sautéed spinach. **Available Sunday-Thursday	

MEAT 2

Build Your Own Fried Chicken Basket \$6.00+	AVAILABLE OPTIONS
Please choose at least two pieces from the list below to build your basket. The price of each piece is in addition to the \$6.00 charge for sides. Farm-raised Amish chicken, marinated in buttermilk and breaded in a Tellicherry black pepper seasoned flour, then deep-fried to golden brown. Served with mashed potatoes, a side of chicken gravy, and a garnish of yellow mustard coleslaw.	Breast: \$12.00
	Thigh: \$6.00
	Wing: \$5.00
	Leg: \$6.00
	GF Breast: \$16.00
	GF Thigh: \$10.00
	GF Leg: \$10.00
	GF Wing: \$8.00

Ribeye Caesar Salad	\$45.00
Dry-aged ribeye grilled over oak. Served on top of our large Caesar salad. Can be gluten-free. (GF)	

BBQ MEAT 5

Roadhouse BBQ Plate	\$33.00
Pit-smoked pork spare ribs with Red Rage tomato BBQ sauce and pit-smoked pork with South Carolina mustard BBQ sauce. Served with bacon-braised greens and mashed potatoes.	
Pit-Smoked Spare Ribs	AVAILABLE OPTIONS
Niman Ranch St. Louis ribs, smoked over oak for nine hours. Served with Red Rage tomato BBQ sauce, mashed potatoes and a side garnish of mustard coleslaw.	Half Rack: \$35.00
	Full Rack: \$58.00
South Carolina BBQ Ribs	AVAILABLE OPTIONS
Niman Ranch St. Louis ribs, topped with South Carolina mustard BBQ sauce. Served with Anson Mills' grits and a side garnish of mustard coleslaw.	Half Rack: \$35.00
	Full Rack: \$58.00

Pit-Smoked BBQ Pork	\$28.00
Traditional whole-hog barbecue made with hogs delivered direct from a local farm. It's pit-roasted for 14 hours, hand-pulled, and chopped. It is seasoned with our Eastern North Carolina vinegar sauce and topped with your choice of barbecue sauce. Served with mashed potatoes and bacon-braised collard greens. Can be gluten-free. (GF)	

Pit-Smoked BBQ Beef	\$30.00
We pit-smoke the front quarter of our beef, braise it 'til it's tender, hand-pull and season it with Red Rage tomato BBQ. Served with Red Rage Tomato BBQ sauce, mashed potatoes and bacon-braised collard greens.	

SIDES 9

Anson Mills' Grits & Cheese (V)	\$6.00
Anson Mills' stone ground grits and Cabot cheddar cheese.	

Bacon-Braised Collard Greens (GF)	\$6.00
Collard greens braised with bacon.	
Carolina Gold Rice (V, GF)	\$6.00
Anson Mills' long grain rice, topped with butter.	
Hand-Cut Fries (V)	\$7.00
Roadhouse Mashed Potatoes (V, GF)	\$6.00
Made with lots of butter and cream.	
Sautéed Spinach (V, GF)	\$6.00
Side-o'-Mac-n-Cheese (V)	\$8.00
Mancini pasta, housemade béchemel and Cabot cheddar cheese.	
Yellow Mustard Slaw (V)	\$6.00
Chopped cabbage and carrots with Raye's yellow mustard and balsamic vinegar.	
Roasted Vegetables (V, GF)	\$7.00
From Tantré Farm	

BLUE PLATE SPECIALS 5

WEDNESDAY Mama's Meatloaf	\$17.95
Our Wednesday night Blue Plate - our special recipe meatloaf made with beef and pork, served with mashed potatoes and sautéed spinach.	
SUNDAY Grillades & Grits	\$16.95
The classic Sunday brunch and Sunday supper of New Orleans, a Creole smothered steak served over Anson Mills' grits and topped with Cabot cheddar cheese and scallions.	
MONDAY Burger Blue Plate Special	AVAILABLE OPTIONS
Try a pasture-raised beef or New Mexico black bean and hominy burger with your choice of cheese from our cheese list. Includes our twice-cooked French fries. Add a mini Roadhouse simple salad for \$1.00, or a mini Caesar salad for \$1.00.	Pasture-Raised Beef:
	\$17.95
	Black Bean: \$16.95
TUESDAY Blue Plate Chili	\$16.95
Our chili of the day is served with spider bread and a Roadhouse simple salad with your choice of dressing.	
THURSDAY Blue Plate BBQ	\$16.95
Best of the BBQ world! Eastern North Carolina pulled pork, BBQ beef, a side of bacon-braised greens and mashed potatoes.	

ENTRÉES 7

Winter Harvest Pesto Mac (V)	\$24.00
Winter spinach, arugula, and pine nut pesto, tossed with Mancini maccheroni. Topped with candied red walnuts, SarVecchio parmesan cheese, Tantré Farm roasted tri-color carrots, and fresh herbs.	

Rainbow Trout Meuniere	\$32.00
Rainbow Trout from Jackson, MI, sautéed and topped with a brown butter and caper sauce. Served with Carolina Gold rice and sautéed spinach.	
Herb-Crusted Whitefish	\$33.00
Pan-seared whitefish, crusted with Dijon mustard, herbs and bread crumbs. Served with Carolina Gold rice and sautéed spinach.	
Steak Mahamarra	\$30.00
Oak-grilled, pasture-raised skirt steak, with a red walnut and roasted red pepper sauce. Topped with Dukkah spice and served with Carolina Gold rice and roasted carrots.	
"Chicken Fried" Mushroom Basket (V)	\$26.00
Fresh Maitake mushrooms dipped in buttermilk and then fried in seasoned flour. Served with mashed potatoes and pepper gravy.	
"Chicken Fried" Mushroom Sandwich (V)	\$19.00
Fresh Maitake mushrooms dipped in buttermilk then fried in seasoned flour. Served on a Bakehouse Brioche bun with pickles and New Mexico green chile ranch.	
Bacon Jam Burger	\$24.00
Nueske's cherrywood and applewood smoked bacon and onion jam served over an oak-grilled pasture-raised burger, with Cabot cheddar cheese. Served on a Bakehouse brioche bun.	

LUNCH SPECIALS 9

Mussels & 'Nduja	AVAILABLE OPTIONS
Blue Hill Bay mussels sautéed with spicy Calabrian 'Nduja sausage, fresh tomatoes, and white wine, served with grilled sourdough bread. Our 'Nduja comes from Tempesta Market in Chicago, winner of a 2018 Good Food Award!	Small: \$17.00
	Large: \$28.00
Fried Chicken Tenders	\$12.00
Amish chicken tenders marinated in buttermilk, tossed in seasoned flour and fried. Served with buttermilk ranch dressing.	
Black Pepper Fries (V)	\$8.00
Featuring newly arrived farm-to-table Tellicherry black pepper from India on our hand-cut French fries. Can be gluten-free. (GF)	
Cajun Fries (V)	\$8.00
Hand-cut French fries tossed in Cajun spice blend from Epices de Cru to bring the heat! Can be gluten-free. (GF)	
*Bacon Jam Burger	\$24.00
Nueske's cherrywood and applewood smoked bacon and onion jam served over an oak-grilled pasture-raised burger, with Cabot cheddar cheese. Served on a Bakehouse brioche bun.	
Shrimp Po'Boy	\$23.00
Cornmeal-fried wild-caught North Carolina shrimp topped with shredded lettuce, tomato-red pepper relish, and lots of mayonnaise. Served on a soft baguette from the Bakehouse with Cajun-spiced fries.	
Southern Reuben	\$18.00
Nueske's applewood smoked ham, aged baby Swiss cheese from Chalet Cheese Co-op, sauerkraut, and Russian dressing on griddled Roadhouse bread.	
French Onion Grilled Cheese (V)	\$18.00
Caramelized onions and lots of Baby Swiss cheese from Chalet Cheese Cooperative, grilled to perfection on Bakehouse sourdough bread.	

Winter Harvest Pesto Mac (V)	\$24.00
Winter spinach, arugula, and pine nut pesto, tossed with Mancini maccheroni. Topped with candied red walnuts, SarVecchio parmesan cheese, Tantr� Farm roasted tri-color carrots, and fresh herbs.	

APPETIZERS 5

Poutine	\$15.00
A classic dish from Quebec served here at the Roadhouse! Hand-cut, twice-cooked fries loaded with white cheddar cheese curds and topped with beef gravy and scallions.	
Chili & Cheddar Fries	\$14.00
Our hand-cut, twice-cooked fries smothered in ancho beef chuck chili and topped with grated Cabot cheddar cheese and scallions.	
Ari's Pimento Cheese (V, GF)	\$10.00
A classic starter all over the South! A creamy spread of Cabot cheddar, Hellmann's mayonnaise and roasted red peppers. Served with celery.	
Sea Island Sweet Potato Fries (V)	AVAILABLE OPTIONS
Hand-cut, twice-cooked, served with spicy mayonnaise. Can be gluten-free. (GF)	
Small: \$9.00	
Large: \$12.00	
Two Buttermilk Biscuits (V)	\$5.00
Two of our delicious housemade buttermilk biscuits served with creamery-style butter and your choice of strawberry or blueberry preserves from Blackberry Patch or Michigan honey. Please pick one! .50 each for additional sides.	

SOUP 4

Chipotle Beef & Sweet potato Chili	AVAILABLE OPTIONS
Beef and Sweet Potato Chili: Beef, Camellia black beans, onion, sweet potato, chipotle, garlic, cilantro, and other spices. Garnished with Carolina Gold rice and Ig Vella's Monterey Jack cheese. Contains cornstarch.	
Cup: \$8.00	
Bowl: \$12.00	
Beef & Vegetable Soup	AVAILABLE OPTIONS
Pasture raised beef with carrots, celery, onions, tomatoes, potatoes, and beef stock. Garnished with fresh herbs.	
Cup: \$9.00	
Bowl: \$13.00	
Ancho Beef Chuck Chili	AVAILABLE OPTIONS
Pasture-raised beef chuck with Camellia black beans in an ancho chili broth. Topped with scallions.	
Cup: \$9.00	
Bowl: \$12.00	
Southwestern Vegetable (Vegan, GF)	AVAILABLE OPTIONS
Fresh corn, New Mexico green chiles and roasted red peppers in rich sweet potato broth. Garnished with tortilla strips, cilantro, and avocado salad.	
Cup: \$9.00	
Bowl: \$11.00	

SANDWICHES 5

Roadhouse Burger	\$20.00
Pasture-raised, dry-aged beef grilled over oak. Served on a Bakehouse brioche bun.Choose your favorite cheese from our all-American cheese list to add to your burger! Only \$2-3.50 more.	

Black Bean Burger (V)	\$19.00
No meat but plenty of flavor and texture! Spiced with roasted garlic, red peppers and onions. Topped with avocado salad and New Mexico green chiles on a Bakehouse brioche bun. This dish contains breadcrumbs and is not gluten free.	
Fried Chicken Sandwich	\$25.00
A buttermilk fried boneless chicken breast topped with pickles and New Mexico green chile ranch on a Bakehouse brioche bun. Add cheese for \$2.00-3.50!Add Nueske's applewood smoked bacon for \$3!	
Pit-Smoked BBQ Beef Sandwich	\$22.00
Front quarter of beef, pit-smoked and braised 'til tender. We hand pull it, then season and top it with Red Rage tomato BBQ sauce and serve it on a Bakehouse brioche bun with a side garnish of yellow mustard slaw.	
Pit-Smoked BBQ Pork Sandwich	\$20.00
Traditional whole-hog barbecue made with hogs delivered direct from a local farm. It's pit-roasted for 14 hours, hand-pulled, and chopped. It is seasoned with our Eastern North Carolina vinegar sauce and topped with your choice of barbecue sauce.Served on a Bakehouse brioche bun with a side garnish of yellow mustard slaw. Can be gluten-free, leave off the bread. BBQ Sauces Eastern North Carolina Vinegar BBQ (GF), Red Rage Tomato BBQ, or South Carolina Mustard BBQ (GF)	

MACARONI & CHEESE 4

Roadhouse Macaroni & Cheese (V)	AVAILABLE OPTIONS
Housemade béchamel sauce & lots of Cabot cheddar caramelized with Mancini pasta.	Small: \$14.00
	Large: \$18.00
Pimento Cheese & Bacon Macaroni	AVAILABLE OPTIONS
All out Southern comfort food! Mancini pasta caramelized with béchamel, Neuske's applewood smoked bacon and our housemade Southern pimento cheese. Garnished wth chopped celery leaves. Want it vegetarian? Remove the bacon!	Small: \$18.00
	Large: \$22.00
Fried Chicken Macaroni & Cheese	AVAILABLE OPTIONS
Our buttermilk fried chicken, chopped and tossed with housemade béchamel sauce & lots of Cabot cheddar cheese caramelized with Mancini pasta. Garnished with fried chicken crumbles. There is Tellicherry black pepper in our fried chicken, so this dish has a kick!	Small: \$18.00
	Large: \$22.00
Macaroni, Chicken & Monterey Jack	AVAILABLE OPTIONS
Ig Vella's Monterey Jack tossed with pit-smoked free-range chicken, freshly cut corn, New Mexico green chiles and fresh cilantro in our housemade béchamel sauce caramelized with Mancini pasta. Garnished with cilantro.	Small: \$19.00
	Large: \$25.00

BREAKFAST FAVORITES 9

Chilaquiles (V, GF)	\$18.00
Fried tortillas served over Camellia refried pinto beans, topped with a guajillo and roasted red pepper salsa, scrambled eggs, Cotija cheese, pickled red onions, and cilantro.	
*Zingerman's Famous Corned Beef Hash	\$22.00
Corned beef from Sy Ginsberg, potatoes, red peppers, onions and celery in a creamy hash topped with poached eggs* and garnished with scallions. Served with a buttermilk biscuit.	
Bacon Skillet	\$19.00
Breakfast potatoes griddled with Nueske's applewood smoked bacon and Cabot cheddar cheese. Topped with two scrambled eggs and garnished with scallions. Served with a buttermilk biscuit.	

*Bacon Breakfast Sandwich	\$18.00
Two eggs, fried over-hard, with Nueske's applewood smoked bacon and American cheese on a Bakehouse brioche bun. Served with breakfast potatoes	
*Roadhouse American Breakfast	\$20.00
Two eggs * scrambled with bell peppers and Cabot cheddar cheese. Served with Broadbent sausage, a biscuit, and breakfast potatoes.	
*Grits & Eggs	\$17.00
Stone ground grits topped with two fried eggs*, Nueske's applewood smoked bacon, and Cabot aged cheddar cheese. Garnished with scallions. Served with a biscuit.	
*Roadhouse Omelette	\$19.00
Made with farm fresh eggs. Our Roadhouse omelette changes daily, please check with us on chef's choice of ingredients. Served with a housemade biscuit and breakfast potatoes.	
*Mac and Eggs	\$18.00
Roadhouse macaroni and cheese topped with chopped Nueske's applewood smoked bacon and served with two sunny side up eggs.	
*Huevos Rancheros (V, GF)	\$18.00
Scrambled eggs* with salsa ranchero, topped with Ig Vella's Monterey Jack cheese. Served over refried Camellia pinto beans and a crispy tortilla, garnished with cilantro.	

KIDS MENU 4

Scrambled Egg, Bacon & Biscuit	\$7.00
Served with Blackberry Patch preserves.	
Chocolate Chip Pancakes	\$10.00
Made with French Broad chocolate chips griddled inside. Served with real Michigan maple syrup and Michigan farm butter.	
Kid's French Toast (V)	\$10.00
Sliced Zingerman's Bakehouse White bread dipped in vanilla batter and griddled. Served with real Michigan maple syrup and Michigan farm butter.	
Applewood Smoked Bacon	\$2.00

WAFFLES & MORE 6

Spelt Pancakes (V)	\$15.00
Vanilla and spelt pancakes using fresh milled grains from the Bakehouse. Add fresh blueberries for \$2.50!	
Belgian Waffle (V)	\$15.00
Malted waffle batter cooked to golden brown.	
Georgia Grits & Bits Waffle	\$18.00
Southern version of the Dutch classic waffles filled with bits of Anson Mills' organic grits, Cabot cheddar cheese and Neuske's applewood smoked bacon.	
Carolina Gold Rice Waffle (V, GF)	\$16.00
Made with Anson Mills' gluten-free rice flour.	

Carolina Gold Rice Grits & Bits Waffle (GF)	\$20.00
A Carolina version of the Dutch classic waffles filled with bits of Anson Mills' organic rice grits, rice flour, Cabot cheddar and our applewood smoked bacon.	

Bakehouse White French Toast (V)	\$18.00
Sliced Zingerman's Bakehouse White bread dipped in vanilla batter and griddled. Served with real Michigan maple syrup and Michigan farm butter.	

BREAKFAST TACOS 3

Bacon Taco	\$9.00
Scrambled eggs, Nueske's applewood smoked bacon, spicy mayonnaise and Ig Vella's Monterey Jack cheese in a flour tortilla.	

IASA Taco	\$8.00
Scrambled eggs, IASA pepperoncino piccante, Ig Vella's Monterey Jack cheese, and cilantro in a flour tortilla.	

Elote Taco (V)	\$6.00
A Mexican street-corn-inspired taco, made with grilled corn tossed in lime juice, mayo, New Mexico green chiles, cayenne, paprika, Cotija cheese, and cilantro. Served on a warm flour tortilla with scrambled eggs, garnished with cilantro.	

BREAKFAST A LA CARTE 6

*Farm Fresh Eggs (GF)	\$2.50
From Sunrise Acre Farm in Hudsonville, MI.	

Nueske's Applewood Smoked Bacon	AVAILABLE OPTIONS
Applewood smoked-bacon from Wittenburg, WI.	
3 pieces: \$6.00	
5 piece: \$9.00	

Nueske's Ham Steak	\$7.00
Applewood smoked ham from Wittenburg, WI.	

Breakfast Potatoes	\$6.00
Potatoes, onions, bell peppers and butter.	

Anson Mills' Grits & Cheese (V, GF)	\$6.00
Stone ground organic grits from Anson Mill's in South Carolina made with lots of butter and topped with Cabot cheddar cheese.	

Fruit Plate (GF)	\$10.00
Chef's selection of assorted fresh fruits.	

PASTRIES, BREAD, & GRAINS 7

Pastry Basket	\$12.00
A selection of Zingerman's Bakehouse coffee cakes and a donut.	

Coffee Cake	\$6.00
Chef's selection of assorted coffee cake.	

Two Buttermilk Biscuits	\$5.00
Two of our delicious housemade buttermilk biscuits served with creamery-style butter and your choice of strawberry preserves from Blackberry Patch™ or Michigan honey. Please pick one! .50 each for additional sides.	
Toast	\$6.00
Roadhouse Bread, Sourdough or 8-Grain (+1.00). Served with your choice of Michigan farm butter, local honey or Blackberry Patch preserves.	
Gluten-Free Toast (GF)	\$10.00
Two slices of our delicious Bakehouse Gluten Free bread.	
Roadhouse Donuts	AVAILABLE OPTIONS
Dutch style donuts made with Muscovado brown sugar and lemon zest.	
	One: \$2.00
	Three: \$5.00
Big Bowl of Oatmeal (V, GF)	\$9.00
Anson Mills' stone ground organic oatmeal, served with milk or cream. Includes two toppings of your choice: bananas, dried cherries, or pecans. Additional toppings are \$0.50 each. A side of Muscovado brown sugar is always available at no charge upon request.	

WEEKLY BLUE PLATE BREAKFAST SPECIALS 5

MONDAY Blue Plate - Biscuits and Sawmill Gravy	\$14.00
Two buttermilk biscuits and scrambled eggs, smothered with housemade bacon gravy. Includes a complimentary cup of Roadhouse Joe.	
TUESDAY Blue Plate - Skillet Frittata	\$14.00
Chef's choice frittata, cooked and served in a personal cast iron skillet. Includes a complimentary cup of Roadhouse Joe.	
WEDNESDAY Blue Plate - Logger Skillet Cake	\$14.00
A Belgian pancake cooked in a skillet, topped off with whipped cream and fresh berries. Includes a complimentary cup of Roadhouse Joe.	
THURSDAY Blue Plate - Breakfast Tacos	\$14.50
Flour tortillas with fresh, free-range eggs and chef's choice of local ingredients.	
FRIDAY Blue Plate - Smothered Burrito	\$16.00
A flour tortilla with pulled pork, scrambled eggs and Ig Vella soft jack cheese, topped with salsa ranchero. Includes a complimentary cup of Roadhouse Joe.	

PASTRIES, BREADS & GRAINS 6

Zingerman's Coffeecake	\$6.00
Chef's selection of coffee cakes from Zingerman's Bakehouse.	
Grilled Cinnamon Roll	\$9.00
Griddled Bakehouse cinnamon roll served with a side of farm butter.	
Zingerman's Bakehouse Toast	\$6.00
Weekend selections from the Bakehouse. Served with your choice of Michigan farm butter, local honey or Blackberry Patch preserves.	

Two Buttermilk Biscuits	\$5.00
Two of our delicious housemade buttermilk biscuits served with creamery-style butter and your choice of strawberry preserves from Blackberry Patch™ or Michigan honey. Please pick one! .50 each for additional sides.	
Roadhouse Donuts	AVAILABLE OPTIONS
Dutch style donuts made with Muscovado brown sugar and lemon zest.	
	Each: \$2.00
	For 3: \$5.00
Big Bowl of Oatmeal (V)	\$9.00
Anson Mills' stone ground organic oatmeal, served with milk or cream. Includes two toppings of your choice: bananas, dried cherries, pecans, or raisins. Additional toppings are \$0.50 each. A side of brown sugar is always available at no charge upon request	
BRUNCH FAVORITES 13	
Johnny Cakes & Blueberry Compote (V)	\$17.00
Anson Mills' heirloom cornmeal cake, griddled until crispy. Served with a warm blueberry and sorghum compote.	
Chicken Fried Steak & Eggs	\$26.00
Pasture-aged sirloin pounded thin, dipped in buttermilk and fried, then topped with Broadbent sausage gravy. Served with poached eggs, breakfast potatoes and a buttermilk biscuit.	
*Roadhouse Omelette	\$19.00
Made with fresh eggs.* Our Roadhouse omelette changes daily. Served with a housemade biscuit and breakfast potatoes.	
Biscuits & Broadbent Sausage Gravy	\$18.00
Two buttermilk biscuits smothered with Broadbent sausage gravy. Topped with scrambled eggs and scallions.	
*Bacon Skillet	\$19.00
Breakfast potatoes griddled with applewood smoked bacon and Cabot cheddar cheese. Topped with two scrambled eggs and garnished with scallions. Served with a buttermilk biscuit.	
*Mac & Eggs	\$18.00
Roadhouse macaroni & cheese topped with chopped Nueske's applewood smoked bacon and served with two sunny side up eggs.	
*Grits & Eggs	\$17.00
Stone ground grits topped with two fried eggs*, Nueske's applewood smoked bacon and Cabot aged cheddar cheese. Garnished with scallions. Served with a biscuit.	
*Huevos Rancheros (V, GF)	\$18.00
Scrambled eggs* with salsa ranchero, topped with Ig Vella's Monterey Jack cheese. Served over refried Camellia pinto beans and a crispy tortilla, garnished with cilantro.	
*Zingerman's Famous Corned Beef Hash	\$22.00
Corned beef, potatoes, red peppers and celery in a creamy hash. Served with a biscuit and poached eggs*. Garnished with scallions.	
*The Roadhouse American Breakfast	\$20.00
Two eggs* scrambled with red and green bell peppers and topped with Cabot cheddar cheese. Served with Broadbent breakfast sausage, biscuit and breakfast potatoes.	
*Bacon Breakfast Sandwich	\$18.00
Two eggs, fried over-hard, with Nueske's applewood smoked bacon and American cheese on a Bakehouse brioche bun. Served with breakfast potatoes.	

Eggs Benedict	\$20.00
A pair of poached eggs* served over Nueske's country ham and buttermilk biscuits, topped with hollandaise sauce. Garnished with scallions and served with breakfast potatoes. Contains Tabasco.	

*Bagel, Smoked Salmon & Cream Cheese	\$22.00
Handmade Zingerman's plain or sesame seed Bakehouse bagel toasted and served with sliced West Coast wild-caught smoked salmon*, lettuce, tomato, onions, capers, and award-winning Zingerman's Creamery cream cheese.	

KIDS' MENU 5

*Scrambled Eggs, Bacon and Biscuit	\$7.00
Served with your choice of preserves.	

Chocolate Chip Pancakes	\$10.00
Made with real vanilla batter, with French Broad chocolate chips griddled inside. Served with butter and Michigan maple syrup.	

French Toast	\$10.00
Sliced Zingerman's Bakehouse White dipped in vanilla batter and griddled. Served with butter and Michigan maple syrup.	

Applewood Smoked Bacon	\$2.00
1 piece	

Broadbent Sausage	\$2.00
1 piece	

SANDWICHES & BURGERS 5

Roadhouse Burger	\$20.00
Pasture-raised, dry-aged beef grilled over oak. Served on a Bakehouse brioche bun.Choose your favorite cheese from our all-American cheese list to add to your burger! Only \$2.00-3.50 more.	

New Mexico Black Bean & Hominy Burger (V)	\$19.00
No meat but plenty of flavor and texture! Spiced with roasted garlic, red peppers and onions. Topped with avocado salad and New Mexico green chiles on a Bakehouse brioche bun. This dish contains breadcrumbs and is not gluten free.	

Fried Chicken Sandwich	\$25.00
A fried boneless chicken breast topped with pickles, and New Mexico green chili ranch on a Bakehouse brioche bun. Add cheese for \$2.00-3.50! Add Nueske's applewood-smoked bacon for \$3.50!	

Pit-Smoked BBQ Beef Sandwich	\$22.00
Front quarter of beef, pit-smoked and braised 'til tender. We hand pull it, then season and top it with Red Rage tomato BBQ sauce and serve it on a Bakehouse brioche bun with a side garnish of yellow mustard slaw.	

Pit-smoked BBQ Pork Sandwich	\$20.00
Traditional whole-hog barbecue made with hogs delivered direct from a local farm. It's pit-roasted for 14 hours, hand-pulled, and chopped. It is seasoned with our Eastern North Carolina vinegar sauce and topped with your choice of barbecue sauce. Served on a Bakehouse brioche bun with a side garnish of yellow mustard slaw. Can be gluten-free, leave off the bread.	

ROADHOUSE 5

Ari's Donut Sundae	\$11.00
A housemade Dutch donut topped with a scoop of vanilla gelato, bourbon-caramel sauce, Virginia peanuts, whipped cream, and a Woodford Reserve Bourbon Cherry.	
Brownie Sundae	\$10.00
A Black Magic brownie with Askinosie chocolate sauce, vanilla gelato, with toasted pecans, freshly whipped cream and a Traverse City cherry. Ask about making it gluten-free!	
Roadhouse Donut	AVAILABLE OPTIONS
Traditional Dutch donut made with molasses, buttermilk, nutmeg and lemon zest, topped with Muscavado brown sugar.	One Donut: \$2.00
	Half Dozen: \$10.00
	Dozen: \$20.00
Jess' "Risk it for the biscuit" bread pudding	\$9.00
Traditional bread pudding using our housemade biscuits, eggs, milk, and sugar with Sodt's Farm's blueberries folded in. Garnished with whipped cream, blueberry compote, and Poirier's cane syrup.	
Butterscotch Puddin' (GF)	\$9.00
Made with muscovado brown sugar, Calder's cream and milk, and topped with fleur de sel-a French-harvested sea salt. Served with brown sugar whipped cream on the side.	

BAKEHOUSE 4

Townie Brownie Cake (GF)	\$12.00
Just like our townie brownie, this cake has none of the wheat, but all of the chocolate! The layers are paired with our rich vanilla Swiss buttercream.	
Classic Cheeseake	\$10.00
A New York style vanilla bean cheesecake made with a Bakehouse graham cracker crust and Zingerman's Creamery cream cheese.	
Fried Jumbleberry Pie	\$7.00
A flaky lard crust hand pie filled with a jumble of juicy berries- raspberries, blackberries, blueberries, and cranberries. Deep fried and delicious. Served with a side of housemade whipped cream. ***Add a scoop of vanilla gelato for \$3 ***	
Mini Chocolate Éclair	\$3.00
A tender shell filled with vanilla bean cream and topped with dark chocolate ganache!	

CREAMERY 1

Gelato and Sorbet (3 scoops)	\$10.00
Ask your service provider about our seasonal gelato flavors.	

SEASONAL SHOWCASE DRINKS 2

Golden Milk	\$5.99
Cheers to winter wellness! This rich, anti-inflammatory beverage is made with freshly-ground ginger and turmeric root, steamed coconut milk, Tellicherry black pepper from Épices De Cru, a dash of salt, and sweetened with a heavy dose of raw honey.	

White Chocolate Mocha	AVAILABLE OPTIONS
Made with gourmet white chocolate and fresh Madagascan vanilla beans, this decadent mocha will satisfy your sugar cravings!	Short: \$5.50
	Tall: \$6.50

BREAKFAST OFFERINGS 6

Diez y Uno	\$12.00
Farm-fresh scrambled eggs, Ig Vella's Monterey Jack cheese, Nueske's applewood-smoked bacon, and New Mexico Hatch green chiles wrapped up in a flour tortilla.	
Kid's Breakfast Burrito	\$8.00
Farm-fresh scrambled eggs, Ig Vella's Monterey Jack cheese, and Nueske's applewood-smoked bacon wrapped up in a flour tortilla. For smaller appetites!	
Breakfast Sammie	\$12.00
Farm-fresh scrambled eggs, Nueske's applewood-smoked bacon, and melted Cabot cheddar cheese served on your choice of toast, brioche bun, bagel, or a freshly-baked butter croissant for an extra \$1.00.	
Avocado Toast (V)	\$10.00
Toasted sourdough bread with butter, fresh avocado, and House Hot Sauce.	
Smoked Salmon Bagel	\$13.00
Hand-ladled cream cheese, smoked salmon, and your choice of toppings (capers, lettuce, spinach, cucumber, tomatoes, and onion) served on a toasted bagel of your choice.	
Yo' Adrienne (V)	\$8.00
Hand-ladled cream cheese served on your choice of a toasted bagel with lettuce and tomatoes.	

BREAKFAST NOSHERS 4

Neuske's Applewood-Smoked Bacon	AVAILABLE OPTIONS
	3 pieces: \$6.00
	5 pieces: \$9.00
Toasted Bakehouse Bagels	AVAILABLE OPTIONS
We have plain, everything, sesame, cinnamon raisin, garlic, and poppy seed bagels baked fresh every morning for us from Zingerman's Bakehouse.	\$2.00
	Butter: \$1.50
	Cream Cheese: \$3.00
	Peanut Butter: \$2.00
Bakehouse Toast	AVAILABLE OPTIONS
We slice and toast some really great Zingerman's Bakehouse bread baked fresh each morning spread with salted butter.	Sourdough or Rustic Italian: \$4.00
	Sub Peanut Butter: \$2.00
	Fruit Preserves: \$2.00
Bakehouse Coffee Cakes	AVAILABLE OPTIONS
Hand-made coffee cakes made with love from Zingerman's Bakehouse and served with love from us to you.	Slice: \$3.49
Enjoy by the slice or grab a whole one for the road. We currently serve the Sour Cream, Hot Cocoa, and	Noshers: \$16.99
Lemon Poppyseed.	Fresser: \$31.99

BREAKFAST PASTRIES 20

Cinnamon Roll	\$4.49
The real challenge is to make a cinnamon roll that tastes as good as it smells! Break one open and stick your nose up close-you'll smell the sweet butter, the Indonesian cinnamon, and the real vanilla. Then eat and enjoy. Warm 'em up for an extra-tasty wake up call.	
Bostock	\$5.49
Our bakers begin with a slice of our independently awesome buttery brioche bread, brush it with orange simple syrup, spread it with almond frangipane, sprinkle it with toasted almonds, and bake it to perfection.	
Fruit N' Cheese Danish	\$4.99
We hand shape light flaky danish dough, then fill the center with luscious fruit and a sweet cream cheese filling featuring Zingerman's Creamery cream cheese.	
Lemon Cloud	\$4.99
This airy butter pastry is kissed with a touch of our fresh lemon curd to create a danish that will lift you up in to the clouds.	
Raspberry Patti Pocket	\$3.99
Pie for breakfast? Why not! Start your day with one of these handy little pocket pies, named after Patti, one of our long time pastry kitchen managers. We take our flakiest butter pie dough, fill it with seedless raspberry preserves, bake it a golden brown, and garnish with a drizzle of raspberry glaze.	
Butter Croissant	\$4.29
Our croissants are the real thing! Classic Parisian pastry made with multiple layers of butter laden dough. Taste the rich, buttery, melt-in-the-mouth flavor that have made the croissant a classic French favorite for hundreds of years.	
Juliette's Almond Croissants	\$4.99
Filled and coated with our own almond frangipane, then dusted with powdered sugar. A decadent way to start the day or sweeten up your afternoon!	
Pain au Chocolate	\$4.99
We use a double dose of Michel Cluizel dark chocolate batons inside these decadent croissant creations.	
Parmesan & Prosciutto Croissant	\$5.29
Our flaky, buttery croissant, filled with prosciutto and 12-month Parmigiano Reggiano from Italy.	
Blueberry Muffin	\$4.49
It's our classic blueberry muffin now made with organic soft white wheat berries from Ferris Organic Farms in Eaton Rapids, Michigan. We mill the berries every day! These muffins also contain tart wild blueberries from Maine. A little East Coast and a little mid-west mixup = one tasty muffin.	
Cranberry Orange Muffin	\$4.49
Start your day, or your afternoon, with the bright flavor of these popular muffins. The tart chopped cranberries, pure orange oil and the cinnamon streusel top are what make them great.	
Chocolate Millet Muffin	\$4.69
Chocolate lovers rejoice! This rich, tender and tasty new muffin is packed with chocolate flavor combined with the wonderfully satisfying crunch of millet. These muffins just so happen to be vegan, so even more muffin-lovers can enjoy them.	
Maple Bran Muffin	\$4.49
A moist and flavorful bran muffin! You really can taste the difference with the 100% organic bran from the Mill at Janie's Farm in Ashkum, IL. Made with Michigan maple syrup, dried sweetened cranberries, and toasted sunflower seeds, these muffins will start your morning right.	

Currant Scone	\$3.99
Sweet butter, heavy cream, and super quality mix-ins result in delicate, flaky and velvety smooth scones that melt in your mouth. So rich you never need to butter them. So good you won't eat just one. The currant is the classic.	
Country Scone	\$3.99
A country cousin to our other scones made with organic rolled oats, toasted pecans, juicy red flame raisins and cinnamon sugar. Every bite is full of flavor.	
Lemon Scone	\$3.99
We like to say there is just enough flour to hold the butter and cream together in our scones. To kick up the lemon flavor we give them the triple lemon treatment- candied lemon, fresh lemon zest and a touch of real lemon oil.	
Ginger Scone	\$3.99
Our buttery scrumptious scones with the brilliant addition of sweet and spicy crystallized ginger. Taste for yourself why these are so popular.	
Cheddar Herb Scone	\$3.99
Just close your eyes and imagine...tender, flaky texture combined with the flavors of fresh rosemary and aged cheddar.	
Obama Buns	\$5.49
In honor of our 44th President, we improved and renamed our 'bama buns. We now use a more tender, richer dough that soaks up the caramel schmear. And we removed the raisins and replaced them with loads more toasted pecans. *Saturday and Sunday only*	
Palmier	\$3.99
The weather is crisper, and so are the palmiers! We fold and fold and fold layers of our own puff pastry to make these sweet French cookies.	

LUNCH & DINNER ROADSHOW MENU 10

Diez Y Dos	\$17.00
Pit-smoked pork, Carolina Gold rice, house-made guajillo chili salsa, refried Camellia pinto beans, New Mexico green chiles, and Ig Vella's Monterey Jack cheese wrapped up in a flour tortilla, then grilled to perfection.	
Carolina Gold Rice Bowl	\$17.00
Carolina Gold rice topped with our pit-smoked pork, really good Millican Texan pecans, and seasonal pickled veggies. Topped with fresh avocado slices and garnished with our Red Rage BBQ sauce and fresh arugula microgreens. Can be made vegetarian without the pork, and gluten-free without the BBQ sauce!	
B.L.T.	\$13.00
Nueske's applewood-smoked bacon, lettuce, tomato, and Hellmann's mayo served on toasted sourdough bread.	
Red, White, & Green (V)	\$11.00
Roasted red peppers, hand-ladeled goat cream cheese, raw spinach, and a dash of salt and pepper served on toasted rustic Italian.	
Pimento Cucumber (V)	\$10.00
Ari's pimento cheese and sliced cucumbers served on sourdough bread.	
Tuna Melt	\$17.00
House-made, line-caught tuna salad and melted Chalet Swiss cheese served on toasted sourdough bread.	
Ham & Swiss	\$12.00
Nueske's ham, Chalet Swiss cheese, lettuce, and Dijon mustard served on toasted sourdough bread.	

Turkey Cucumber Wrap	\$13.00
Sy Ginsberg's sliced turkey breast, sliced cucumber, lettuce, and house-made ranch dressing wrapped up in a flour tortilla.	
BBQ Pork Sandwich	\$15.00
Pit-smoked pork dressed with Eastern North Carolina BBQ sauce on a brioche bun with yellow mustard coleslaw.	
BBQ Beef Sandwich	\$17.00
Pit-smoked beef dressed with Red Rage BBQ sauce on a brioche bun with yellow mustard coleslaw.	

COFFEE, ESPRESSO, & SOFT DRINKS 21

Drip Coffee	AVAILABLE OPTIONS
Good ol' fashioned cup of joe. Currently serving the Roadhouse Joe, Detroit St. Decaf, and a rotational Roaster's Pick. Roasted and delivered fresh from Zingerman's Coffee Company.	Short: \$3.00
	Tall: \$4.00
Americano	AVAILABLE OPTIONS
Zingerman's Coffee Company espresso with hot water.	Short: \$3.50
	Tall: \$4.50
Café Latté	AVAILABLE OPTIONS
Zingerman's Coffee Company espresso and Calder Dairy creamline natural milk, steamed to perfection.	Short: \$4.50
	Tall: \$5.50
Cappuccino	AVAILABLE OPTIONS
Zingerman's Coffee Company espresso and Calder Dairy creamline natural milk, steamed to a foamy perfection!	Short: \$4.50
	Tall: \$5.50
Butterscotch Latté	AVAILABLE OPTIONS
Zingerman's Coffee Company espresso and a house-made butterscotch syrup, made with Muscovado brown sugar and real vanilla bean.	Short: \$5.50
	Tall: \$6.50
Café Mocha	AVAILABLE OPTIONS
Zingerman's Coffee Company espresso and Calder Dairy creamline whole milk mixed with our house-made Askinose chocolate syrup. Topped with whipped cream.	Short: \$5.50
	Tall: \$6.50
Café au Lait	AVAILABLE OPTIONS
Your favorite flavor of drip coffee (listed above) mixed with steamed Calder Dairy creamline natural milk.	Short: \$3.50
	Tall: \$4.50
Espresso	\$3.00
Freshly pulled double shot of Zingerman's Coffee Company Espresso Blend #1!	
Chai Latté	AVAILABLE OPTIONS
Made in house with Rishi Masala Chai and Demerara Sugar, this concentrate is mixed with your choice of milk. Try hot or iced!	Short: \$5.50
	Tall: \$6.50
Hot Cocoa	AVAILABLE OPTIONS
Featuring house-made Askinose chocolate syrup and topped with whipped cream.	Short: \$4.50
	Tall: \$5.50

Rhode Island Coffee Milk	AVAILABLE OPTIONS
State drink of Rhode Island made with house-made coffee syrup, whole milk, and a splash of heavy cream.	Short: \$4.00
	Tall: \$5.00
Cold Brew Iced Coffee	AVAILABLE OPTIONS
Brewed by Zingerman's coffee company, the cold brewing process produces a naturally sweeter and smoother coffee experience!	Short: \$4.00
	Tall: \$5.00
Show J	AVAILABLE OPTIONS
Fresh-Squeezed Orange Juice & House-made lemonade. Perfect start to the morning!	\$6.00
	\$9.00
Orange Juice	AVAILABLE OPTIONS
Fresh-squeezed in house!	\$9.00
	\$12.00
Lemonade	\$5.00
Fresh-squeezed lemon juice, sugar, and water. Simplicity is perfection with this thirst-quencher.	
Kaitlyn's Matchless Matcha Lemonade	\$6.50
Made with our freshly-squeezed lemonade and Rishi's Barista Matcha.	
Coke, Diet Coke, & Sprite	\$2.00
By the can!	
Sprecher Soda	\$4.00
Root Beer, LoCal Root Beer, Cream Soda, and Orange Dream served in 16oz glass bottles.	
Rishi Hot Tea	\$4.00
Choose your favorite from our collection of 16 teas - black, white, green, oolong, and herbal.	
Rishi Iced Tea	\$4.00
Rishi's Earl Grey brewed daily, unsweetened.	
Rishi Tea Latte	\$4.50
Choose between 16 varieties of tea, mixed with steamed milk of your choice!	

FRESH BREAD FROM ZINGERMAN'S BAKEHOUSE 12

Bread of the Month!	\$4.95
Each month the bakehouse chooses a feature bread at a discounted price. January's pick is the Rustic Italian Round!	
Sourdough	\$7.29
Naturally leavened bread made with organic wheat flour, sea salt and sourdough starter. This bread takes at least 18 hours to make and is the star of our sandwich menu!	
Roadhouse Bread	\$7.29
Naturally leavened bread made with a trio of organic grains—rye, wheat, and cornmeal—and a touch of molasses. This is the house bread served at our partner restaurant, Zingerman's Roadhouse, and it's become a local favorite.	
French Baguette	\$3.29
A classic crispy French baguette perfect for bruschetta, sandwiches or to tear and eat anytime.	

Paesano	\$7.29
A rustic peasant bread we make with nothing but organic wheat flour, water, sea salt, and yeast, along with an organic cornmeal dusted crust. It has a chewy interior of notably large holes as well as a slightly sweet and buttery flavor.	
Farm Bread	\$7.29
A naturally leavened bread made with organic wheat flour and sourdough starter. Farm bread is Bakehouse co-founder Frank Carollo's favorite bread.	
Jewish Rye	\$7.29
Traditional turn-of-the-century rye bread made with a rye sour we feed daily, organic wheat flour, and freshly milled Michigan rye flour.	
Cinnamon Raisin	\$8.29
Available Monday, Wednesday, and Friday through Sunday. Cinnamon raisin bread loaded with flavor — full of juicy Red Flame raisins, flavored with Korintje cinnamon from Indonesia, Michigan honey, and real vanilla extract. And even better, it's naturally leavened and made with organic flour.	
8 Grain 3 Seed	\$7.99
Available Tuesday, Thursday, Saturday, & Sunday. A naturally leavened hearty bread with whole grains, seeds, and a touch of honey. Great for breakfast, toasted or not, and an excellent accompaniment to full flavored cheese.	
Rustic Italian	\$6.29
Available Saturday and Sunday only! A classic Italian organic white bread with a crispy, golden thin crust and tender crumb. This bread has a natural mild sweetness from its 11+ hours of fermentation and is our most versatile loaf.	
Challah	\$7.29
Available Saturday and Sunday only! Jewish egg bread in a 6 stranded braid. Traditionally used on Friday nights and celebrations. Good for breakfast, sandwiches and as a dinner bread.	
Pecan Raisin	\$10.99
Available Saturday and Sunday only! A naturally leavened bread with over a half pound of toasty pecan pieces and big juicy Red Flame raisins in every loaf. Each bite is the perfect balance of sweet and sour.	

ROADHOUSE EXPRESS MENU 8

Sweet Potato Fries (V)	AVAILABLE OPTIONS
Sweet potatoes hand-cut and twice-cooked, based on a traditional Sea Islands' recipe. Served with house-made spicy mayonnaise. Can be made gluten-free.	Small: \$9.00
	Large: \$12.00
Ari's Pimento Cheese (V)	\$10.00
A classic starter all over the South! A creamy spread of Cabot cheddar, Hellmann's mayonnaise and roasted red pimento peppers. Served with celery claws.	
Buttermilk Biscuits (V)	\$5.00
Two of our delicious house-made buttermilk biscuits served with your choice of Blackberry Patch preserves, butter, or honey.	
Ancho Beef Chuck Chili	AVAILABLE OPTIONS
Pasture-raised chuck beef with Camellia black beans in an ancho chili broth. Topped with scallions.	Cup: \$8.00
	Bowl: \$12.00
Southwestern Vegetable Soup (Vegan)	AVAILABLE OPTIONS
Yellow corn and roasted red peppers in a rich sweet potato broth. Served with a side garnish of tortilla strips, avocado salad, and cilantro.	Cup: \$8.00
	Bowl: \$10.00

Roadhouse Simple Salad	AVAILABLE OPTIONS
Mixed greens from Blue Mitten Farms with Tantr� Farm carrots and SarVecchio parmesan cheese, served with your choice of dressing.	Mini: \$6.00
	Small: \$9.00
	Large: \$13.00
Kale & Pine Nut Salad	AVAILABLE OPTIONS
Thinly sliced kale, dried cherries, pine nuts, and SarVecchio parmesan cheese tossed with a lemon garlic vinaigrette. This salad contains nuts!	Small: \$12.00
	Large: \$16.00
Roadhouse Macaroni & Cheese	AVAILABLE OPTIONS
Housemade b�chamel sauce & lots of Cabot cheddar cheese caramelized with Mancini pasta.	Side: \$8.00
	Small: \$14.00
	Large: \$18.00

KID'S FOOD & SIDES 11

Kid's BBQ Plate	\$11.00
Pit-smoked BBQ beef and pulled pork, served with honey-sweetened Red Rage BBQ sauce and a side of your choice.	
Kid's BBQ Slider	\$7.00
Pit-smoked BBQ beef or pork on a mini Brioche bun, served with honey-sweetened Red Rage BBQ sauce and a side of your choice.	
PB&J	\$7.00
Koeze peanut butter and your choice of Blackberry Patch preserves served on Bakehouse White bread.	
Kid's Mac & Cheese	\$6.00
Made with good ol' American cheese and tossed with Mancini pasta in our house-made b�chamel sauce.	
Hand-Cut French Fries	\$7.00
Twice-fried Russet potatoes.	
Saut�ed Spinach	\$6.00
Fresh spinach saut�ed with garlic, shallots, salt, and pepper.	
Bacon-Braised Greens	\$6.00
Collard greens braised with Neuske's applewood smoked bacon.	
Anson Mills' Grits & Cheese	\$6.00
Anson Mills' stone ground grits and Cabot cheddar cheese.	
Roadhouse Mashed Potatoes	\$6.00
Made with lots of butter and cream.	
Yellow Mustard Coleslaw	\$6.00
Chopped cabbage and carrots with Raye's yellow mustard and balsamic vinegar.	
Zingerman's Potato Chips	\$2.50
Made by Great Lakes Potato Chips and spiced with �pices de Cru sourced spices. Our flavors include French Grey Sea Salt, Detroit St. BBQ, Dill-icious Deli Pickle, and Tellicherry Black Pepper	

SEASONAL COCKTAILS 10

Cori's Word	\$13.00
Eastern Kille Distillery American Dry Gin and Génépý L'epicéa liqueur, Luxardo Maraschino liqueur, and fresh lime. Finished with a Woodford Reserve cherry.	
Highline Bed Warmer	\$16.00
Highline Spirits Bourbon, Curaçao, Reagan's orange bitters, Cock'n Bull ginger beer, orange tongue.	
Dexter Old Fashioned	\$15.00
Highline Spirits Kentucky Straight Whiskey, Demerara sugar, Angostura bitters, orange tongue.	
Winter Thief	\$12.00
Larceny Bourbon, cranberry juice, rosemary simple syrup, fresh lemon, finished with club soda and a rosemary sprig.	
Chile Fall Day	\$13.00
Housemade green chile vodka, Don Q Cristal Rum, pineapple and orange juices, finished with a touch of grenadine.	
Bee-Centennial '76	\$14.00
Developed in honor of Ann Arbor's bicentennial, we pair fresh grapefruit and housemade honey syrup with Ann Arbor Distilling's Hawthorne Vodka, and top it off with Mawby Brut.	
Winterhome	\$15.00
Old Forester Bourbon, Nonino Amaro, cinnamon and orange bitters. For every Winterhome sold through April, we will donate \$2 to Habitat for Humanity of Huron Valley!	
MI Corazon	\$14.00
Anteel Blanco tequila, housemade rosemary simple syrup, fresh lemon, and cranberry juice. Served with a salted rim.	
Betsie's Sazerac	\$13.00
Iron Fish Caribbean Rum Cask bourbon with demerara sugar and Peychaud's bitters, a touch of absinthe, lemon tongue.	
Felipe's Cure-All	\$12.00
A take on the classic Penicillin cocktail, we combine Monkey Shoulder Scotch with housemade honey syrup, ginger-lemon shrub, and a splash of Cock'n Bull ginger beer.	

BOURBON

16

Jim Beam	AVAILABLE OPTIONS
80 proof.	Single: \$7.00
	Double: \$14.00
Angel's Envy	AVAILABLE OPTIONS
Aged in Port wine barrels. 86.6 proof.	Single: \$14.00
	Double: \$28.00
Basil Hayden's	AVAILABLE OPTIONS
80 proof.	Single: \$13.00
	Double: \$26.00
Elijah Craig Small Batch	AVAILABLE OPTIONS
94 proof.	Single: \$8.00
	Double: \$16.00

Fighting Cock	AVAILABLE OPTIONS
103 proof.	Single: \$7.00
	Double: \$14.00
Larceny	AVAILABLE OPTIONS
92 proof.	Single: \$8.00
	Double: \$16.00
Maker's Mark	AVAILABLE OPTIONS
90 proof.	Single: \$8.00
	Double: \$16.00
Old Forester	AVAILABLE OPTIONS
HOUSE BOURBON! 86 proof.	Single: \$8.00
	Double: \$16.00
Rebel Yell	AVAILABLE OPTIONS
80 proof.	Single: \$6.00
	Double: \$12.00
Russel's Reserve 10 yr.	AVAILABLE OPTIONS
90 proof.	Single: \$10.00
	Double: \$20.00
Wild Turkey Kentucky Spirit Single Barrel	AVAILABLE OPTIONS
101 proof.	Single: \$14.00
	Double: \$28.00
Wild Turkey Long Branch	AVAILABLE OPTIONS
86 proof.	Single: \$10.00
	Double: \$20.00
Wild Turkey Rare Breed Barrel Proof	AVAILABLE OPTIONS
116.8 proof.	Single: \$22.00
	Double: \$24.00
Woodford Reserve	AVAILABLE OPTIONS
90.4 proof.	Single: \$10.00
	Double: \$20.00
Woodford Double Oaked	AVAILABLE OPTIONS
90.4 proof.	Single: \$13.00
	Double: \$26.00
Yellowstone	AVAILABLE OPTIONS
93 proof.	Single: \$9.00
	Double: \$18.00

Valentine Liberator	AVAILABLE OPTIONS
HOUSE GIN!	Single: \$9.00
	Double: \$18.00
Aviation	AVAILABLE OPTIONS
	Single: \$8.00
	Double: \$16.00
Beefeater London Dry	AVAILABLE OPTIONS
	Single: \$6.00
	Double: \$12.00
Bol's Genever	AVAILABLE OPTIONS
	Single: \$10.00
	Double: \$20.00
Bombay England London Dry	AVAILABLE OPTIONS
	Single: \$7.00
	Double: \$14.00
Bombay Sapphire	AVAILABLE OPTIONS
	Single: \$8.00
	Double: \$16.00
Hendrick's	AVAILABLE OPTIONS
	Single: \$10.00
	Double: \$20.00
Monkey 47	AVAILABLE OPTIONS
	Single: \$15.00
	Double: \$30.00
Nautical	AVAILABLE OPTIONS
	Single: \$10.00
	Double: \$20.00
Nolet's Silver Dry	AVAILABLE OPTIONS
	Single: \$14.00
	Double: \$28.00
New Holland Knickerbocker	AVAILABLE OPTIONS
	Single: \$8.00
	Double: \$16.00
New Holland Blueberry Knickerbocker	AVAILABLE OPTIONS
	Single: \$9.00
	Double: \$18.00
Roku Japanese	AVAILABLE OPTIONS
	Single: \$10.00
	Double: \$20.00

St. George Gin de Terroir	AVAILABLE OPTIONS
	Single: \$11.00
	Double: \$22.00
Tanqueray London Dry	AVAILABLE OPTIONS
	Single: \$7.00
	Double: \$14.00
Tanqueray No. Ten	AVAILABLE OPTIONS
	Single: \$9.00
	Double: \$18.00
Two James Old Cockney	AVAILABLE OPTIONS
	Single: \$11.00
	Double: \$22.00
VODKA 8	
Tito's Handmade	AVAILABLE OPTIONS
HOUSE VODKA!	Single: \$8.00
	Double: \$16.00
Belvedere Polish	AVAILABLE OPTIONS
	Single: \$9.00
	Double: \$18.00
Death's Door	AVAILABLE OPTIONS
	Single: \$9.00
	Double: \$18.00
Grey Goose	AVAILABLE OPTIONS
	Single: \$9.00
	Double: \$18.00
Haku Japanese	AVAILABLE OPTIONS
	Single: \$8.00
	Double: \$16.00
Ketel One	AVAILABLE OPTIONS
	Single: \$6.00
	Double: \$12.00
Two James 28 Island	AVAILABLE OPTIONS
	Single: \$9.00
	Double: \$18.00
Valentine	AVAILABLE OPTIONS
	Single: \$9.00
	Double: \$18.00

SCOTCH 14

Dewar's White Label	AVAILABLE OPTIONS
HOUSE SCOTCH! Blended.	Single: \$7.00
	Double: \$14.00
Auchentoshan Three Wood	AVAILABLE OPTIONS
Single Malt	Single: \$18.00
	Double: \$36.00
Balvenie 12yr Double Wood	AVAILABLE OPTIONS
Single Malt	Single: \$15.00
	Double: \$30.00
Cragganmore 12yr.	AVAILABLE OPTIONS
Speyside single malt.	Single: \$15.00
	Double: \$30.00
Glenfiddich 14yr	AVAILABLE OPTIONS
Bourbon barrel aged single malt.	Single: \$12.00
	Double: \$24.00
Glenlivet 12yr	AVAILABLE OPTIONS
Single malt.	Single: \$11.00
	Double: \$22.00
Glenmorangie 10yr	AVAILABLE OPTIONS
Highland single malt.	Single: \$11.00
	Double: \$22.00
Johnnie Walker Black 12yr.	AVAILABLE OPTIONS
Blended.	Single: \$9.00
	Double: \$18.00
Johnnie Walker Red	AVAILABLE OPTIONS
Blended.	Single: \$7.00
	Double: \$14.00
Johnnie Walker Blue	AVAILABLE OPTIONS
Blended.	Single: \$50.00
	Double: \$100.00
Lagavulin 16yr	AVAILABLE OPTIONS
Islay single malt.	Single: \$20.00
	Double: \$40.00
Laphroaig 10yr	AVAILABLE OPTIONS
Islay single malt.	Single: \$12.00
	Double: \$24.00
McCallen 12yr	AVAILABLE OPTIONS
Highland single malt aged in Sherry oak casks.	Single: \$18.00
	Double: \$36.00

Oban 14yr.	AVAILABLE OPTIONS
Single malt.	Single: \$20.00
	Double: \$40.00

RYE WHISKEY 7

Old Forester Rye	AVAILABLE OPTIONS
HOUSE RYE! 100 proof.	Single: \$9.00
	Double: \$18.00

Angel's Envy Rye	AVAILABLE OPTIONS
	Single: \$20.00
	Double: \$40.00

Basil Hayden's Dark Rye	AVAILABLE OPTIONS
80 proof.	Single: \$13.00
	Double: \$26.00

Elijah Craig Rye	AVAILABLE OPTIONS
	Single: \$9.00
	Double: \$18.00

High West Double	AVAILABLE OPTIONS
92 proof.	Single: \$11.00
	Double: \$22.00

Sazerac	AVAILABLE OPTIONS
90 proof.	Single: \$9.00
	Double: \$18.00

Whistlepig Piggyback 6-yr Rye	AVAILABLE OPTIONS
	Single: \$15.00
	Double: \$30.00

AMERICAN, CANADIAN AND IRISH WHISKIES 7

Jack Daniel's Old #7	AVAILABLE OPTIONS
HOUSE WHISKEY!	Single: \$6.00
	Double: \$12.00

Jameson Irish	AVAILABLE OPTIONS
	Single: \$7.00
	Double: \$14.00

Tullamore Dew Irish	AVAILABLE OPTIONS
	Single: \$7.00
	Double: \$14.00

Canadian Club Canadian	AVAILABLE OPTIONS
	Single: \$5.00
	Double: \$10.00

Crown Royal Canadian	AVAILABLE OPTIONS
	Single: \$6.00
	Double: \$12.00
Seagram's 7 Canadian	AVAILABLE OPTIONS
	Single: \$5.00
	Double: \$10.00
Seagram's V.O. Canadian	AVAILABLE OPTIONS
	Single: \$6.00
	Double: \$12.00

TEQUILA & MEZCAL 6

Exotico Blanco	AVAILABLE OPTIONS
HOUSE TEQUILA!	Single: \$6.00
	Double: \$12.00
Anteel Blanco	AVAILABLE OPTIONS
	Single: \$10.00
	Double: \$20.00
Anteel Reposado	AVAILABLE OPTIONS
	Single: \$12.00
	Double: \$24.00
Espolon Blanco	AVAILABLE OPTIONS
	Single: \$8.00
	Double: \$16.00
Espolon Reposado	AVAILABLE OPTIONS
	\$9.00
	\$18.00
Vida Mezcal Blanco	AVAILABLE OPTIONS
	Single: \$9.00
	Double: \$18.00

RUM 12

Don Q. Cristal	AVAILABLE OPTIONS
HOUSE RUM!	Single: \$7.00
	Double: \$14.00
Appleton Estate Signature Jamaican	AVAILABLE OPTIONS
	Single: \$7.00
	Double: \$14.00
Barbancourt 15yr. Haitian	AVAILABLE OPTIONS
	Single: \$13.00
	Double: \$26.00

Brugal Añejo Dominican	AVAILABLE OPTIONS
	Single: \$6.00
	Double: \$12.00
Captain Morgan Spiced Caribbean	AVAILABLE OPTIONS
	Single: \$6.00
	Double: \$12.00
Clement Rhum Agricole Select Barrel Caribbean	AVAILABLE OPTIONS
	Single: \$9.00
	Double: \$18.00
El Dorado 12yr Guyana	AVAILABLE OPTIONS
	Single: \$13.00
	Double: \$26.00
Goslings	AVAILABLE OPTIONS
	Single: \$6.00
	Double: \$12.00
Hamilton Jamaican Pot Still Rum	AVAILABLE OPTIONS
	Single: \$10.00
	Double: \$20.00
Mount Gay Eclipse Bardados	AVAILABLE OPTIONS
	Single: \$6.00
	Double: \$12.00
Rhum J.M. Agricole V.S.O.P. Martinique	AVAILABLE OPTIONS
	Single: \$17.00
	Double: \$34.00
Smith & Cross Traditional Jamaican	AVAILABLE OPTIONS
	Single: \$9.00
	Double: \$18.00

SNACKS 2

Cup Soup O' Day	\$4.00
Fresh Fruit Plate	AVAILABLE OPTIONS
	Small: \$6.00
	Large: \$10.00

MACS 2

Mac n' Cheese	\$6.00
The real thing, with good old American cheese	
Kid Iggy	\$8.00
Ig Vella Monterey Jack cheese, pit-smoked chicken, cilantro and freshly cut corn tossed with Martelli macaroni in our housemade bechamel sauce.	

MEAT OR FISH + ONE 6

New York Strip	\$13.00
Pasture raised beef, grilled well done. Served with your choice of side. Gluten free!	
Fish Plate	\$10.00
Fresh catch of the day, sauteed or broiled, with your choice of side.	
Kid BBQ Plate	\$11.00
BBQ beef and pulled pork with our sweet tomato BBQ sauce.	
Fried Chicken Leg	\$8.00
Served with a side of gravy and your choice of side.	
Grilled Chicken Breast	\$8.00
Wood grilled chicken breast served with your choice of side. Gluten free.	
Crunchy Chicken Nuggets	\$8.00

DESSERTS 1

Gelato	\$6.00
2 kid-sized scoops of Zingerman's Creamery gelato, like ice cream but so much better.	

DRINK SPECIALS 4

Draft Beers	
Any 16oz draft beer is \$2 off. (Some exceptions may apply)	
Wine Specials	
All of our 6 oz wine pours are \$1 off.	
Seasonal Cocktail Specials	
Enjoy any cocktail from our seasonal list for \$3 off.	
Free Spirits Specials	
Any of zero-proof craft drinks from our seasonal list are \$2 off.	

FOOD SPECIALS 6

Happy Oyster	\$2.00
Chef's selection of oysters with lemon, cocktail sauce, and horseradish.	
BBQ Pork Tacos	\$7.00
Flour tortilla, pit-smoked BBQ pork, green chile salsa, and pickled red onions. Can be gluten-free, ask your server!	
BBQ Beef Taco	\$8.00
Flour tortilla, pit-smoked BBQ beef, salsa guajillo, and micro arugula.	
Chicken Fried Pickles (V)	\$6.00
Sliced dill pickles tossed in seasoned flour and fried. Served with our housemade ranch dressing. Can be gluten-free, ask your server!	

Mini Happy Chili Fries	\$7.00
Hand-cut, twice-cooked fries smothered in ancho beef chuck chili and topped with grated Cabot cheddar cheese and scallions.	
Mini Happy Poutine	\$8.00
Hand-cut, twice-cooked fries, loaded with Widmer's cheese curds, scallions, and beef gravy.	

PARK COCKTAILS 3

Betsie River Peach	\$15.00
Get your summer on with our peach whiskey smash! Iron Fish Mad Angler Rye, Blackberry Patch peach syrup, lemon juice, and a splash of Cock n' Bull ginger beer.	
Sangria	\$14.00
Housemade, summery, and refreshing! Choose from white or red.	
Roadhouse Mojito	\$11.00
Concocted by RoHo bartender Cori. Enjoy the refreshing flavors of a summer mojito without having to wait for the muddling! Don Q Cristal Rum, fresh lime, housemade mint syrup, and a splash of soda.	

WINE POURS 3

Moscato, Terra d'Oro , Sierra Nevada CA	AVAILABLE OPTIONS
Apricot, White Blossoms, Pear, Citrus	6oz: \$12.00
	9oz: \$16.00
Vin Gris de Cigare, Bonny Doon, Central Coast, CA 2021	AVAILABLE OPTIONS
Rose Hips, Black Currant, Lindon Flower	6oz: \$13.00
	9oz: \$16.00
Cuadrilla, Syrah Blend, Stolpman Vineyards, Ballard Canyon, CA 2021	AVAILABLE OPTIONS
Ripe Plum, Herbs, Wet Stone	6oz: \$13.00
	9oz: \$18.00

BOTTLED BEERS 3

Short's Soft Parade	\$6.00
Bell's Oberon	\$6.00
New Holland Light Point Peak	\$6.00

FREE SPIRITS 1

Blueberry Smash?	\$6.00
While a "smash" is usually a cocktail, this delicious mocktail using fresh blueberries, fresh lemon, honey and rosemary syrup will have you wondering...	

ROADSHOW DRINKS 7

Kaitlyn's Matchless Matcha Lemonade

\$6.50

Sip into Spring with our freshly-squeezed lemonade and Rishi's matcha.

Peachy Keen Palmer

AVAILABLE OPTIONS

Our fabulous freshly-squeezed lemonade and Rishi iced tea, mixed with organic, three-ingredient peach syrup from our friends at Blackberry Patch.

Short: \$4.75
Tall: \$5.75

Scarbo Palmer

AVAILABLE OPTIONS

A tart, fruity, and floral mix of our freshly squeezed-lemonade and Rishi scarlet botanical iced tea.

Short: \$3.25
Tall: \$4.25

Rishi Iced Tea

AVAILABLE OPTIONS

Enjoy our refreshing iced tea made from Rishi scarlet botanical, or Rishi earl grey.

\$4.00
Sweeten your scarlet botanical iced tea.:
\$0.50

Matcha Latté

AVAILABLE OPTIONS

A tea-based beverage that combines Rishi's matcha tea powder and milk of choice. This is the perfect blend of a umami richness and a tannin structure. Served hot or iced.

Short: \$6.00
Tall: \$7.00

Rhode Island Coffee Milk

AVAILABLE OPTIONS

Calder Dairy milk, House-made Coffee Syrup

Short: \$4.00
Tall: \$5.00

Zingerman's Coffee Company Cold Brew

AVAILABLE OPTIONS

Smooth, crisp, and refreshing. Highly caffeinated, providing an exhilarating boost!

Short: \$4.00
Tall: \$5.00

SODA 3

Sprecher's Craft Sodas

\$5.00

Rootbeer, LoCal Root Beer, Orange Dream, or Cream Soda

Cock n' Bull Ginger Beer

\$5.00

Coke, Diet Coke, Sprite

\$1.50

DRAFT AND BOTTLED SODAS 8

Sprecher's Root Beer on Tap

AVAILABLE OPTIONS

This legendary Root Beer has the rich, creamy flavor that only comes from using Wisconsin honey direct from the combs. Our brewmaster skillfully combines a host of flavors in our gas-fired brew kettle. Then ages it just long enough to achieve peak flavor, super creamy mouthfeel and a frothy head. Cheers!

12oz: \$4.00
16oz: \$5.00
22oz: \$7.00

Sprecher's Cream Soda

\$5.00

It's no secret why our handcrafted Cream Soda causes smiles of delight. We skillfully brew each batch with Wisconsin honey in our gas-fired kettle. A delicate caramelization of sugars results in amazing deliciousness. Our unique process produces a richly flavored soda with an exceptionally creamy mouthfeel.

Sprecher's LoCal Root Beer	\$5.00
Our handcrafted reduced calorie Root Beer gets its guilt-free flavors from just a touch of pure Wisconsin honey. Like our other sodas, it is fire-brewed in our gas-fired brew kettle for a decadent, refreshing creaminess. Only 25 calories per serving. For optimum enjoyment serve chilled in frosted mugs.	
Sprecher's Orange Dream	\$5.00
One sip and you'll remember the taste of Orange Dream forever. Blended and fire-brewed with Wisconsin honey, our handcrafted super creamy citrus soft drink is amazingly delicious. We think you'll delight in this dreamy taste experience that's over the moon.	
Casamara Club Leisure Sodas "Alta"	\$6.00
Our spritzzy take on the classic Italian aperitivo. Alta has a bright pink citrus bite and fresh, fruity spice notes that pair well with deep savory foods like pizza, breakfast sandwiches, and happy hour oysters. Non-alcoholic.	
Casamara Club Leisure Sodas "Onda"	\$6.00
A coastal spritz that's lush, earthy, and adventurous. Notes of candied lemon, woodsy sage, and breezy salinity pair well with crusty bread, seafood risotto, and salty snacks like prosciutto and french fries. Non-alcoholic.	
Casamara Club Leisure Sodas "Como"	\$6.00
A fresh, floral citrus spritz so you can take it easy. With mandarin orange, fresh mint, and subtle wildflower notes from orange blossom honey, Como is a soothing crowd pleaser that pairs well with any meal. Non-alcoholic.	
Casamara Club Leisure Sodas "Sera"	\$6.00
Our soothing, cinnamon-infused take on the classic Italian spritz. Notes of lavender, strawberry candy, and fruit tart acidity make this one perfect for settling down with fresh fruit, ice cream, or old movies. Non-alcoholic.	

FRESHLY SQUEEZED 6

Lemonade	\$5.00
Limeade	\$6.00
Tart Cherry Lemonade	\$6.00
Arnold Palmer	\$4.50
Orange Juice	AVAILABLE OPTIONS
	Small: \$8.00
	Large: \$10.00
Grapefruit Juice	AVAILABLE OPTIONS
	Small: \$8.00
	Large: \$10.00

KNUDSEN'S ORGANIC JUICES 2

Cranberry Juice	\$4.00
Sweetened with simple syrup	
Tomato Juice	\$4.00

NON-ALCOHOLIC BEVERAGES 3

Rishi Iced Tea	\$4.00
Traverse City Tart Cherry Soda	\$4.00
Brownwood Acres Farm's Montgomery tart cherry syrup, simple syrup, and soda.	
Traverse City Tart Cherry Coke	\$4.00
Brownwood Acres Farm's Montgomery tart cherry syrup with Coca-Cola.	

WINES BY THE GLASS 20

Brut, L. Mawby, Blanc, Leelanau Peninsula, MI [NV]	AVAILABLE OPTIONS
Citrus, Brioche, Delicate Fruit	Glass Pour: \$15.00
	Bottle: \$54.00
Sweet Riesling, Laurentide, Leelanau Peninsula, MI 2019	AVAILABLE OPTIONS
Pineapple, Floral, Citrus	6oz: \$11.00
	9oz: \$14.00
	Bottle: \$42.00
Pinot Gris, Laurentide, Lake Leelanau, MI 2021	AVAILABLE OPTIONS
Pear, Apple, Stone Fruit	6oz: \$11.00
	9oz: \$14.00
	Bottle: \$42.00
Sauvignon Blanc, Luli, Arroyo Seco, CA 2022	AVAILABLE OPTIONS
Grapefruit, Key Lime, Lychee	6oz: \$14.00
	9oz: \$18.00
	Bottle: \$56.00
Albariño, Marimar Estate, Russian River, CA 2022	AVAILABLE OPTIONS
Honeysuckle, Peach, River Stones	6oz: \$15.00
	9oz: \$19.00
	Bottle: \$60.00
Viognier, Wild Thing, Sierra Foothills, CA, 2021	AVAILABLE OPTIONS
Jasmine, Honeycrisp Apple, Citrus	\$14.00
	\$18.00
	\$56.00
Chardonnay, Alexana, Willamette Valley, OR, 2021	AVAILABLE OPTIONS
Oak, Pear, Shale	6oz: \$14.00
	9oz: \$18.00
	Bottle: \$56.00
Rosé of Carignan, Vinca Minor 2022, Mendocino CA	AVAILABLE OPTIONS
Strawberry, Rhubarb, Melon, Stone	\$15.00
	\$19.00
	\$60.00

Rosé of Pinot Noir, Lange, Willamette Valley, WA 2020	AVAILABLE OPTIONS
Orange Blossom, Rainier Cherry, Slate	6oz: \$14.00
	9oz: \$17.00
	Bottle: \$53.00
Pinot Noir, Maison Noir O.P.P., Willamette Valley, OR 2022	AVAILABLE OPTIONS
Bing cherry, Herb, Cranberry	6oz: \$14.00
	9oz: \$18.00
	Bottle: \$50.00
Malbec, Scotto, Lodi, CA 2018	AVAILABLE OPTIONS
Plum, Cherry Cobbler, Cigar Box	6oz: \$12.00
	9oz: \$15.00
	Bottle: \$44.00
Merlot, J. McClelland, Napa, CA, 2018	AVAILABLE OPTIONS
Dark Plum, Currant, Deep Red Fruit	6oz: \$15.00
	9oz: \$18.00
	Bottle: \$60.00
Zinfandel, Elyse Old Vines, St Helena, Napa, CA 2019	AVAILABLE OPTIONS
Blackberry, Cracked Pepper, New Leather	6oz: \$14.00
	9oz: \$18.00
	Bottle: \$50.00
Cabernet Sauvignon, Edge, Alexander Valley 2019	AVAILABLE OPTIONS
Bright Plum, Spice, Shale, Dusty Berry	6oz: \$15.00
	9oz: \$19.00
	Bottle: \$60.00
Red Blend, Matchbook "Arsonist", Dunnigan Hills, CA, 2020	AVAILABLE OPTIONS
Currant, Herbs, Saddle Leather	6oz: \$14.00
	9oz: \$18.00
	Bottle: \$50.00
Red Blend, Alma de Cattleya, Sonoma, CA, 2019	AVAILABLE OPTIONS
Black Cherry, Anise, Cocoa	6oz: \$15.00
	9oz: \$19.00
	Bottle: \$55.00
Petite Syrah, Foppiano, Russian River Valley, CA 2021	AVAILABLE OPTIONS
Cocoa, Cassis, Cola	6oz: \$15.00
	9oz: \$19.00
	Bottle: \$60.00
Cuadrilla, Syrah Blend, Stolpman Vineyards, Ballard Canyon 2022	AVAILABLE OPTIONS
Ripe Plum, Herbs, Wet Stone	6oz: \$14.00
	9oz: \$18.00
	Bottle: \$52.00

Cabernet Franc, Two Mountain Winery, Yakima Valley, WA 2020	AVAILABLE OPTIONS
Ripe fruit, Oak, Lavender	\$15.00
	\$19.00
	\$54.00

Cabernet Sauvignon, Serial, Paso Robles, CA 2020	AVAILABLE OPTIONS
Blackberry, Cedar, Black Pepper	\$14.00
	\$19.00
	\$56.00

WHITE WINES BY THE BOTTLE 3

Sauvignon Blanc, Honig, Napa Valley, CA 2022	\$54.00
Peach, Lemon Curd, White Grapefruit	
Melon, Lieu Dit, Santa Maria Valley, CA 2017	\$50.00
Green Apple, Stone Fruit, Slate	
Chardonnay, Alma de Cattleya, Sonoma, CA, 2021	\$58.00
Apple Blossom, Citrus, Toasted Almond	

RED WINES BY THE BOTTLE 10

Cabernet Sauvignon, Hoopes, Napa Valley, CA 2018	\$90.00
Cigar Box, Creamy Vanilla, Ripe Plum	
Syrah, Ramey, Sonoma County, CA 2018	\$76.00
Black Fruit, White Pepper, Green Olive	
Carménère - Cabernet Franc, Radix, Walla Walla WA, 2017	\$83.00
Red Plums, Roasted Poblano, White Peppercorn	
Cabernet Sauvignon, Elyse, Napa Valley, CA, 2020	\$80.00
Raspberry, Plum, Espresso, Clove	
Pinot Noir, Ketcham Estate, 5-Clone, Russian River Valley, CA 2019	\$70.00
Dark Cherry, Sassafras, Spice	
Pinot Noir, Cattleya, "Cuvee Number One", Sonoma, CA 2021	\$90.00
Violets, Black Cherry, Sandalwood	
Barbera, Terra d'Oro, Amador County, CA 2020	\$45.00
Cherry Cola, Blueberry, Boysenberry	
Merlot, Andrew Will, 2018, Columbia Valley, WA	\$76.00
Dark Cherry, Mocha, Peat	
Cabernet Sauvignon, Five Vintners, Napa, CA 2018	\$75.00
Cassis, Dark Cherry, Tobacco, Cacao	

Chaos Theory Red Blend, Brown Estate, Napa CA, 2020	\$90.00
Boysenberry, Eucalyptus, Cacao	

SPARKLING WINE BY THE BOTTLE 2

Brut, Domaine Carneros "Taittinger", Los Carneros, CA 2018	\$68.00
Key Lime, Honeycomb, Lemon Curd	
Brut, Gruet Winery, New Mexico [NV]	\$27.00
Green Apple, Minerality, Toasted Bread	

SEASONAL MIXES 3

Roadhouse Margarita	\$11.00
Exótico Blanco Tequila, Fresh Lime Juice, Triple Sec, Simple Syrup	
Sangria	\$14.00
Housemade White or Bourbon Barrel Aged Red.	
Mimosa Package for Two	
A half bottle of Gruet Brut Sparkling Wine and 16oz of fresh squeezed orange juice to make your brunch more bubbly!	