

# breakfast

\*FARM BREAKFAST

2 farm fresh eggs any style, choice of breakfast meat, sautéed fingerling potatoes, toast, house-made jam 12

\*MARKET OMELET

3 egg omelet, filled with shaved onions, fresh spinach, tomato & goat cheese served with sautéed fingerling potatoes, fresh tomato salad, toast & house-made jam 12

CHALLAH FRENCH TOAST

Thick-cut slices of battered challah bread, dusted with powdered sugar served with pure maple syrup 9

ADD-INS

Chopped bacon, chocolate chips, fresh blueberries & strawberries

2 each

EGGS BENEDICT

Served on a grilled English muffin, topped with farm fresh poached eggs, Canadian bacon & topped with hollandaise sauce, served with sautéed fingerling potatoes & fresh tomato salad 12

ve Sautéed spinach & fresh tomato

# sides & such

GRANOLA, YOGURT, & FRESH FRUIT

Honey-drizzled fresh fruit, flavored Chobani yogurt & granola 10

FRESH FRUIT

Selection of seasonal fruit

Bowl 4 Plate 8

ROASTED FINGERLING POTATOES 4

BACON 4

SAUSAGE 4

HAM 4

# beverages

COFFEE 5

TEA 5

FRESH JUICE

Orange, Grapefruit, Tomato, Cranberry, Apple 5

# beer

Ask your server about our rotating taps

## Founder Brewery

GRAND RAPIDS, MICHIGAN

All Day IPA

Centennial IPA

## Bells Brewery

KALAMAZOO, MICHIGAN

Two Hearted

# liquor

## VODKA

Ugly Dog

Valentine

Two James

Waterhill

New Holland

## RUM

Ugly Dog

New Holland

Waterhill

## GIN

New Holland Knickerbocker

Two James

Water Hill

## WHISKEY

Travers City

Two James

## BOURBON

New Holland Beer Barrel

# bubbles

## SPLIT BOTTLES

Canella Prosecco 9

Martini & Rossi Spumanti 5

## HALF BOTTLES

Gruet Blanc de Noir Brut 15

Gruet Brut 15

Pommery 25

## LIGHT BODIED WHITES

Saracco Moscato 10/40

Tiziano Pinot Grigio 7/28

Sileni Sauvignon Blanc 9/35

14 Hands Sauvignon Blanc 7/23

St. Julian Late Harvest Riesling 8/25

## FULL BODIED WHITES

Wente "Morning Fog" Chardonnay 8/32

Kendall Jackson Chardonnay 9/30

Aviary Chardonnay 12/43

Rombauer Chardonnay (Half Bottle) 30

## LIGHT BODIED REDS

Alias Pinot Noir 8/30

Parducci Pinot Noir 8/27

## MEDIUM BODIED REDS

Ruffino Chianti Superiore 8/40

Wente Merlot 8/32

## FULL BODIED REDS

Wente Cabernet Sauvignon 8/32

Aviary Cabernet Sauvignon 12/43

William Hill Cabernet Sauvignon 9/35

Honig Cabernet Sauvignon (Half Bottle)

35

Valentin Malbec 8/32

The Lucky Country Shiraz 8/36

Rombauer Red Zinfandel (half bottle) 35

wine



# introduction

## NACHOS

Tortilla chips topped with house-made chorizo, white cheddar cheese, scallions, diced tomatoes, salsa ranch, sliced jalapeno peppers, avocado & sour cream 11

## SOUROUGH BITES

House-made fried sourdough, tossed with garlic confit, oregano & parmesan cheese. Served with a Michigan craft beer cheese sauce 8

## CHICKEN WINGS

Tossed Buffalo style served with bleu cheese dressing & celery sticks 10

# greens

## GRILLED HALLOUMI & TOMATO SALAD

A mix of Romaine & Kale, sliced beets, cucumbers, garbanzo beans, Kalamata olives, pepperoncini, grilled halloumi cheese & cherry tomatoes, served with our house-made creamy Greek Vinaigrette 12

## CLASSIC CAESAR

Torn leaves of Romaine lettuce, shaved parmesan cheese & ciabatta croutons, tossed in our house-made Caesar dressing 9

With chicken 13

With salmon 16

## CHOPPED COBB SALAD

Grilled Otto Farm chicken, Applewood bacon, tomato, egg, cheddar & bleu cheese crumbles, black olives, avocado & tossed together with chopped romaine lettuce & house-made ranch dressing 13

## HOUSE SALAD & CUP OF SOUP

Mixed salad greens, shaved parmesan, cherry tomatoes, cucumbers, house-made croutons, choice of dressing, served with our market cup of soup 7

11am - 10pm

# sandwiches

## PORTABELLA SANDWICH

Grilled Portabella, spinach, fresh mozzarella cheese, roasted red peppers, grilled onions, & rum sauce served on a charred baguette 11

## RED PEPPER BIRD

Grilled Otto Farm chicken breast, Applewood bacon, melted brie, grilled onions, red pepper jelly, baby spinach on ciabatta 12

## REUBEN

Corned beef, sauerkraut, swiss cheese, house-made thousand island served on marbled rye 12

## BUILD YOUR OWN BURGER

Lettuce, tomato, grilled onion, pickles, jalapeno, sautéed mushrooms, blue cheese, smoked cheddar, smoked gouda, Swiss or American 12

Add Applewood bacon or sliced avocado 1.00

11am - 10pm

# dessert

## ZEPPOLE

Italian fried doughnuts, dusted with cinnamon & raw sugar & served with seasonal house-made jam 6

## CARROT-CAKE

Topped with cream cheese icing 7

## SORBET 5

## ICE CREAM

Ask your server, flavors will change seasonally 5

# entrees

## APPLE BALSAMIC PORKCHOP

A marinated porterhouse chop, served over sautéed fingerling potatoes, wilted spinach topped with apple chutney 21

## SMOKED MAC

House-made white cheddar sauce, radiatore noodles, chorizo, grilled onions, smoked chicken & smoky gouda 16

## \*NEW YORK STRIP

Center cut NY strip served with smashed potatoes & sautéed broccolini 27

## MEATLOAF

Ground beef, pork, pancetta, parmesan cheese & fresh herbs. Topped with a demi-glace & served with smashed potatoes & broccolini 17

## GRILLED ATLANTIC SALMON

Wild caught Atlantic Salmon char-grilled & finished with a Michigan whiskey maple glaze. Served with sun-dried tomato & leek risotto & broccolini

22

# sides

MARKET SOUP OF THE DAY  
CUP 3 BOWL 5

Broccolini 4

Asparagus 4

Fingerling Potatoes 4

Mashed Potatoes 4

Fries 4

5pm - 10pm