



STARTERS

CHIPS & GUAC

house made corn chips and GW salsa • 11

DEVILED EGGS

mustard filling, scallion, radish, smoked paprika • 10

POTATO "SKINS"

crushed fingerling potatoes, ham, bacon, white cheddar, green onion, hot sauce sour cream • 14

ROASTED RED PEPPER HUMMUS

marinated vegetables, grilled pita bread • 11

KUNG PAO BROCCOLI

fried broccoli, kung pao sauce, sesame & sunflower seeds • 12

CHICKEN WINGS

crispy chicken wings, honey dijon bbq sauce, crispy garlic, bread and butter pickles, buttermilk dressing - 15

TRUFFLE FRIES

white truffle oil, fresh herbs, dijon aioli • 9

ROASTED SHISHITO PEPPERS

garlic sauce, bbq peanuts • 10

SANDWICHES

served with chips, fries, or mixed greens salad
sub seasoned fries - 1 / truffle fries - 2

QUINOA FALAFEL

crispy quinoa falafel, marinated red peppers, cucumbers, red onions, spinach, feta cheese, herb vinaigrette, flatbread • 16

GRILLED CHEESE & HAM

ham, white cheddar, swiss, fried egg, sourdough tomato soup • 17

CUBAN

braised pork, ham, onions, pickles, swiss cheese, dijon aioli, hoagie bun • 18

MICHIGAN TURKEY

all-natural local turkey breast, sweet potatoes, creamy coleslaw, bacon, white cheddar, tomato vinaigrette, grilled sourdough • 17

PHILLY CHEESESTEAK

shaved ribeye, caramelized onion, hoagie, house-made "cheese whiz" • 18

FRIED CHICKEN SANDWICH

fried chicken breast, pickle slaw, pickles garlic-rooster mayonnaise, house made bun • 17

GREEN WELL BURGER

1/2 lb. mi craft beef patty, american cheese, romaine lettuce, red onion, pickles, fancy aioli, brioche bun • 18

add bacon - 2 egg - 1 avocado - 1.5

sub house-made black bean patty - 0

sub house-made turkey burger - 0

PLATES

BBQ PORK & POLENTA

braised pork, bbq sauce, caramelized onions, spinach, sweet corn, cajun sausage, creamy polenta • 20

GREEN WELL CURRY

julienned veggies, shiitake mushrooms, spicy green curry, cilantro, lime, coconut milk, peanuts • 21 (choice of rice or rice noodles)
add : chicken - 4 braised pork - 4 tuna - 7 shrimp - 5 steak - 6 tofu - 5

MAC & CHEESE

corkscrew pasta, chicken, ham, bacon, peas, caramelized onions, mushrooms, four cheese sauce, bread crumbs, white truffle oil • 20

CHICKEN TENDERS

hand battered seasoned fried chicken tenders with s&p fries dipping sauces: ranch, honey mustard, BBQ, or special sauce • 18

BEEF BULGOGI

soy marinated sirloin steak, cilantro rice, kimchi, scallion, sesame seeds • 22

BLACK BEAN STEW

cilantro rice, black beans, pork, chicken, cajun sausage, fried egg, salsa, lime sour cream • 20

CREOLE SHRIMP & GRITS

blackened shrimp, cheddar grits, andouille sausage, corn relish • 23

SOUPS & SALADS

TOMATO BASIL SOUP CUP - 5 BOWL - 7

ADD TO ANY SALAD: add : bacon - 3 chicken - 4 braised pork - 4 tuna - 7 grilled tofu - 5 shrimp - 5 steak - 6

HOUSE

tomato, cucumber, onion, crouton, house vinaigrette • 8

MICHIGAN APPLE

apples, feta, arugula, mixed greens, candied walnuts, dried cherries, red onion, sherry vinaigrette • 16

ELOTE

charred corn, grilled avocado, black beans, red onion, tomato, poblano, cilantro, creamy chipotle dressing, tortilla strips, queso fresco, spring mix • 16

BEET

apple cider braised beets, quinoa, ripped mint, cucumber, red onion, tomato vinaigrette, black pepper honey drizzle, crumbled goat cheese, grapefruit supremes, micro greens • 16

GREEN

peas, celery, broccoli, cucumber, green onion, romaine, white cheddar, green goddess dressing, veggie "bacon bits" • 16

KALE

roasted carrots, squash, zucchini, shaved radish, sunflower seeds, roasted garlic vinaigrette • 16

WHITE WINE

RIESLING

Selbach Oster / Mosel Valley / DE
macerated pear / green apple / lily • 12 / 44

ROSÉ

Stemmari / Sicily / Italy
wild strawberry / mineral / floral • 8/28

PINOT GRIGIO

Sant'Anna / Veneto / Italy
lemon / almond / honeysuckle • 9/32

SAUVIGNON BLANC

Mudhouse / Marlborough / NZ
melon / citrus / grapefruit • 10/36

CHARDONNAY

Athena / CA
butter / vanilla / oak • 9 / 32

CHARDONNAY

La Crema / Monterey / CA
pineapple / tangerine / spice • 12 / 44

BUBBLES

HOUSE BRUT - 8 / 24

PROSECCO

Cinzano / Italy
floral/green apple/pear • 8/ 28

PROSECCO D.O.C. ROSÉ

Josh Cellars/ Italy • 10/ 36
wild berry/ blackberry/ effervescent • 10/36

CAN BEER - 3

COORS LIGHT • MILLER LIGHT • BUD LIGHT •
MICHELOB ULTRA • COORS BANQUET • PBR

7 OZ. BOTTLES - 2

Little Kings • Miller High Life • Coronita

BEER/SHOT COMBOS - 7

HIGH BEAMS

1oz shot of Jim Beam & 7oz. Miller High Life

KING'S CROWN

1oz shot of Crown Royal & 7oz. Little Kings

CORONA DEL REY

1oz shot of tequila & 7oz. Coronita

JOIN US FOR HAPPY HOUR

TUESDAY-FRIDAY 3PM-6PM AND **SUNDAY 12PM-8PM**

THREE FEATURES FROM THE FOLLOWING:

\$8 SNACKS • \$6 COCKTAILS • \$5 WINES • \$4 BEERS

RED WINE

PINOT NOIR

Block Nine / CA
strawberry / violets / plum • 10 / 36

RED BLEND

'Redhead Red'/ Ryan Patrick / CA
black cherry / ripe raspberry / savory herb • 9/32

MALBEC

Catena Vista Flores / Mendoza / Argentina
dark fruit / lavender / mocha • 11 / 40

CABERNET SAUVIGNON

Bonterra / CA
currant / bright cherry / oak & vanilla • 10 / 36

CABERNET SAUVIGNON

J. Lohr / CA
cassis / oak / herbs and peppercorn • 11 / 40

TEMPRANILLO

Palacio del Burgo / Spain
blackberry / liquorice / sweet mocha • 8 / 28

COCKTAILS

TOUCH OF GREY

earl grey infused beefeater gin, suze, st. germain, honey, lemon, orange bitters, soda, expressed orange peel • 14

MOONAGE DAYDREAM

eastern kille barrel finished gin, lemon, house orgeat, vanilla syrup, rothmen & winter apricot liqueur • 12

CUMBERLAND BLUES

el jimador, cucumber, lime juice, simple syrup, ginger beer • 10
make it a mocktail • 8

AFTER THE GOLDRUSH

buffalo trace bourbon, angostura bitters, lemon juice, honey simple syrup • 11

FEEL FLOWS

bombay dry gin, velvet falernum, lime juice, poached pear juice, green chartreuse • 14

GOODBYE BLUE SKY

apple infused rittenhouse rye, maple syrup, lemon juice, walnut liqueur, ginger beer • 13

NEW YORK STATE OF MIND

laird's apple jack, carpano antica, marie brizard orange liqueur, allspice dram, expressed orange peel • 13

LOW END THEORY (low proof cocktail)

rosé, grapefruit, campari, peychaud's bitters, simple syrup, soda • 9

ALTERNATIVE BEVERAGES • 3

Hint Sparkling Water: Blackberry -or- Watermelon

Faygo Root Beer

Perrier

Brix Soda: Cola - Diet Cola - Lemon/Lime - Jamaican Ginger Beer - Lemonade

CAN COCKTAILS

COLLECTIVE ARTS - PINK GIN AND SODA • 8

HIGH NOON - LIME OR WATERMELON • 6