



STARTERS

WARM GOAT CHEESE DIP

cherry tomato relish, sourdough toast points • 12

DEVILED EGGS

mustard filling, scallion, radish, smoked paprika • 10

AVOCADO TOAST

pan-seared halloumi, seeds, sourdough, honey, onion marmalade • 14

WHIPPED FETA

raw vegetables, hot honey, toasted sesame, pita • 14

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

MUSHROOM BAO BUNS

pickled vegetables, hoisin, cilantro, sesame • 13

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

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 -OR- SOUP DU JOUR 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, 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

ROSÉ

Ostatu / Rioja / Spain

strawberry / blood orange / saltwater taffy • 10/36

PINOT GRIGIO

Sant'Anna / Veneto / Italy

lemon / almond / honeysuckle • 9/32

SAUVIGNON BLANC

Mudhouse / Marlborough / NZ

melon / citrus / grapefruit • 10/36

CHARDONNAY

Firestorm / CA

intense fruit / crisp acidity • 10 / 36

CHARDONNAY

La Crema / Monterey / CA

pineapple / tangerine / spice • 12 / 44

BUBBLES

HOUSE BRUT - 8 / 24

PROSECCO

Cinzanno / Italy

floral/green apple/pear • 9/ 32

CAN BEER • 3

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

7 OZ. BOTTLES • 2

Miller High Life • Coronita

BEER/SHOT COMBOS • 7

HIGH BEAMS

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

CORONA DEL REY

1oz shot of tequila & 7oz. Coronita

N/A BEER

MIKKELLER LIMBO YUZU— FLEMISH PRIMITIVE ALE BREWED
WITH TONS OF YUZU FOR A LIGHT, FRUITY & TART PALATE • 5

ATHLETIC BREWING ALL OUT STOUT— NOTES OF BITTERSWEET
CHOCOLATE AND COFFEE AND A PLEASANTLY TOASTY FINISH • 4.5

JOIN US FOR HAPPY HOUR

TUESDAY-FRIDAY 3PM-6PM

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 • 13 / 48

CABERNET SAUVIGNON

Benziger / Tribute / CA

currant / black cherry / spice • 10 / 36

CABERNET SAUVIGNON

J. Lohr / CA

cassis / oak / herbs and peppercorn • 11 / 40

TEMPRANILLO

Montebuena / Rioja / Spain

fruity / smooth / vanilla • 8 / 28

COCKTAILS

SUNFLOWER (sweet and spicy)

tito's vodka, st. germain, fresh orange, jamaican ginger beer, cinnamon • 11

FIRST CLASS (honeydew, vegetal and spirit forward)

hendrick's gin, italicus rosolio, mathilde peche, fresh cucumber, honey simple
syrup, rhubarb bitters • 14

BAD ROMANCE (sweet-berry meets sour-salty)

el jimador blanco, aperol, berry-hibiscus simple tea, fresh grapefruit,
lemonade, tajin • 12

HOOKED ON A FEELING (balanced, not too sweet)

buffalo trace, cynar, honey chamomile syrup, lemon, ginger beer • 12

TIME TO PRETEND (spirit forward, bitter, fruit)

malfy gin, strawberry infused campari, psychaud's aperitivo,
grapefruit bitters • 13

PORCELAIN (low proof cocktail)

white wine, luxardo maraschino liqueur, lemon juice, orange bitters,
soda water • 9

ALTERNATIVE BEVERAGES • 3

Faygo Root Beer

Perrier - Regular or Grapefruit

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