

ULTIMATE GRILLED CHEESE

Cheddar, Gruyere, fresh basil and tomato on pressed Detroit sourdough served with our signature tomato basil soup 17.95
Add Bacon 1 or Ham 2

BLACKENED SHRIMP CEASAR WRAP

Blackened shrimp, romaine, fresh shaved parmesan, croutons and Caesar dressing wrapped in a flour with Great Lakes potato chips 21.95

MUSHROOM SWISS PISSALIDERE

Crimini mushrooms, caramelized onion, gruyere cheese on naan bread, oven baked and topped with arugula, black garlic aioli and truffle salt 15.95

UPTOWN BLT

Applewood smoked bacon, arugula, spring mix, ripe tomato, black garlic aioli, on toasted sourdough with Great Lakes potato chips 14.95
Add a *fried egg for +2

SPICY PORK BOWL

Sliced smoked pork tenderloin, sesame ginger sauce, chili crisp, tri color quinoa, steamed edamame, spring mix, arugula and scallions 15.95

ITALIAN MEATBALL SUB

House made Italian meatballs, red wine and herb infused tomato sauce, and mozzarella on a butter toasted hoagie roll with Great Lakes potato chips 18.95

WHITEFISH CAKE SANDWICH

Smoked whitefish, prepared crab cake style with romaine, tomato, onion and creole remoulade with Greak Lakes potato chips 19.95

CROQUE MONSIEUR

Thin shaved ham, gruyere cheese, stoneground creole mustard, on Detroit sourdough, topped with mornay sauce with Great Lakes potato chips 16.95
Make it a Croque Madame +2

CUBANO

Smoked pork tenderloin, shaved ham, gruyere cheese, dill pickle, stoneground creole mustard on pressed hoagie roll, served with Great Lakes potato chips 16.95

SMOKED CHICKEN SALAD WRAP

House made smoked chicken salad, spring mix, and arugula wrapped in a toasted flour with Greak Lakes potato chips 15.95

MEDITERERREAN BOWL

Hummus, tricolor quinoa, arugula, spring mix, red onion, tomato, cucumber, caper, kalamata olives, feta cheese and vidalia vinaigrette 18.95

SMOKED CHICKEN GYRO

Thin sliced house smoked chicken thighs, hummus, tomato, red onion, cucumber, dill aioli and feta cheese on toasted naan 18.95

Craft Cocktails

Irishman Iced Coffee

Paddy's Irish Whiskey, Frangelico, Espresso, Chantilly Cream - 12

Cucumbertini

Effen Cucumber Vodka, Lime, Contratto Bianco - 12

Sparkling Strawberry Limonade

Caravella Limoncello, Strawberries, Prosecco - 12

Pimm's Cup

Pimm's No. 1, Lemon, Ginger Ale - 10

Yuzu 77

Furnace Street Premium Gin, Yuzu Sake, Champagne - 14

Salted Caramel Coffee

Dorda Sea Salt Caramel Liqueur, Coffee, Chantilly Cream - 10

Zero Proof Mixers

The Margie

Seedlip Notas De Agave, Lime, Soda - 7

The Energizer

Lavender, Lemon, Blueberry Red Bull, Tonic - 7

The Pink One

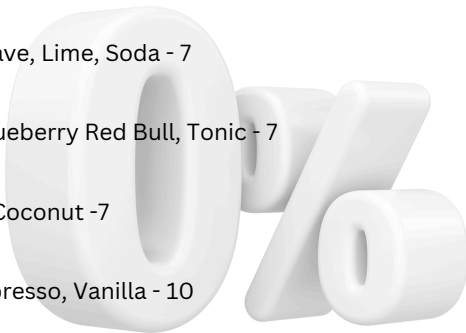
Strawberry, Lemon, Coconut - 7

The Expresstini

Seedlip Spice 94, Espresso, Vanilla - 10

The Noloma

Seedlip Notas De Agave, San Pellegrino Aranciata Rossa, Lime - 8



Lunch served Tuesday through Sunday 11 am until 3 pm

231-887-4188 | 312 River Street | Manistee, MI 49660

* Can contain raw or undercooked ingredients, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of food borne illness.

Credit card processing fee of 2.86% for non cash transactions. 20% gratuity automatically added to parties over 6 people.
Large parties are limited to 2 equal payments.