

CRANES CRANES CRANES CRANES	CRANE
BREAKF	AST Served daily until noon!
Apple Butter French Toast Served with locally harvested maple syrup\$6 or half \$4 bacon + \$3	Breakfast Sandwich Over easy eggs(2), crispy bacon, avocado mayo, lettuce, tomato, and goat cheese served with fresh fruit
Eggs 2 farm fresh eggs made your way with bacon, ham, or sausage and toast\$6 double meat + \$3	Biscuits & Gravy Fluffy housemade biscuits with sausage gravy
Homemade Toast White, wheat, or apple butter bread toasted with apple butter or honey\$1	Apple Cinnamon Rolls Made with our apple butter, apples, pecans, and topped with cream cheese frosting\$3
Muffins Ask your server which fruit muffins are available today\$1.50	Apple Cider Donuts The famous apple cider donuts\$0.75 each \$4 a half dozen \$7 a dozen
Sausage, Bacon, Ham, or American fries\$3	Homemade Granola & Milk Served with fresh fruit
STARTERS	& SALADS
Baked Spinach Dip Served hot with tortilla chips and toasted bread\$7 Chips & Salsa	Crane's Signature Salad Kale salad with goat cheese, shredded carrots, pepitas, sweet potatoes with house lime vinaigrette
Fresh tortilla chips and salsa\$5 melted cheese +\$1 side of sloppy +\$2 Local Cheese Platter	Orchard Salad Fresh greens with fresh fruit, dried cherries, sunflower seeds, grilled chicken, apple vinaigrette dressing, with your choice of a muffin\$10
Two locally made cheeses, fresh fruit, crackers and fruit preserve\$6	Small Tossed Salad Fresh greens, vegetables, cheese and croutons
"Hard Cider" Cheese & Pretzel Chips Housemade cider cheese with crispy pretzel chips\$6	grilled chicken +\$3 Dressings: Ranch, cherry vin, apple cider vin, blue cheese, lime-citrus poppy seed
Wine/Cider and Cheese Sampler	SOUPS
Choose 2 samples of cider or wine served with local cheese and crackers\$6	Soup of the Day\$4 a cup or \$5 a bowl

Ask your server which wine and ciders are available today.

Chili

served with shredded cheddar cheese

Crane's Recipe since 1972\$4 a cup or \$5 a bowl

add a slice of Crane's bread \ldots white, wheat, or apple butter bread $\ldots 11$

SANDWICHES

SANDW	TORES			
All sandwiches served with kettle chips and a pickle. Substitute Crane's applesauce, hummus and veggies, or fresh fruit for \$2. Gluten-free buns \$1 extra	BLT Stacked thick sliced bacon, lettuce, tomato, and mayo on			
Signature Burger	grilled Kismet's Seedy Salt bread\$9			
1/3 pound seasoned burger with hard cider beer cheese, haystack				
onions on an onion roll\$9	Dali Turkov			
	Deli Turkey			
bacon +\$2	Hand sliced deli turkey, spinach, sliced apples, cucumber,			
	white cheddar cheese, lemon-mayo, on sourdough bread\$8			
Veggie Burger	bacon + \$2			
Vegan-friendly burger with fresh vegetables, oats, bulgar, flax seeds,				
and seasonings. Topped with grilled onions, lettuce, tomato,	Lobster Lettuce Wraps			
swiss and pesto, on homemade bun\$9	Served in Bibb lettuce topped with a chipotle honey drizzle and			
	sliced carrots. Served with vegetables and hummus\$8			
Avocado Turkov Purgor	Sirced carrots. Served with vegetables and numinas			
Avocado Turkey Burger	Calan Chialan			
Lean, grilled turkey burger, topped with avocado, red onion,	Cajun Chicken			
dijon mustard on a pretzel bun\$9	Grilled cajun seasoned chicken breast, pepper jack cheese, avocado,			
	mayo, lettuce, tomato, on a homemade bun\$9			
Hot Italian Panini	bacon +\$2			
Thinly sliced capicola ham, Genoa salami, provolone cheese,				
giardiniera peppers, Marguerite's Raspberry Pepper Jelly	Tuna Melt			
on Kismet's Seedy Salt Bread\$9.50	Albacore tuna salad with white cheddar, served with lettuce on			
on Rismet's Seedy Sait Dieda				
nunciae de th	grilled sourdough\$9			
Pot Roast Sandwich				
Carmelized onions, swiss cheese, horseradish mayo,	Sloppy Joe			
on an onion bun\$9	Lue Crane started it all with this sandwich! Seasoned ground beef			
	in our house tomato sauce, served open-faced with melted cheddar			
Toasted Vegetarian	on a homemade bun\$7			
Mushrooms, green pepper, sprouts, onion, lettuce, tomato,	spicy peppers and onions + \$0.50			
	Sprey popport and smonths. The spread of the			
swiss cheese, house pesto or hummus on homemade bread\$8				
KI	\mathbf{DS} and adults too!			
Hot Dog	Grilled Cheese \$6 or \$4/half			
Hot Dog\$6	Griffed Citeese			
make it a chili cheese dog +\$2				
	Chicken Strips\$5			
PB and J \$5 or \$3/half	•			
plain or grilled!	Applesauce \$3			
1 3	Applesauce			
BEVER	RAGES			
Sweet Apple Cider\$2	Milk			
	White or Chocolate			
Hot Spiced CiderFall and Winter Only\$2				
•	Ice Tea \$2			
Coffee \$2				
COTICE	Uncle Albert's Iced Tea\$2			
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Hot Tea \$2	Half apple cider, half iced tea			
Hot Chocolate \$2	Lemonade \$2			
Locally Made Soda (rotating varieties) \$2.50				



CRANE	'S PIES
Apple Pie Award winning tart Ida Red apple pie. This one started it all!\$4.25 Try with with a slice of white cheddar cheese!	Cherry Pie Made with plump Michigan Montmorency cherries
Blueberry Pie Luscious Michigan blueberries\$4.25	Chocolate Pecan Pie Dark chocolate and toasted pecans\$4.50
Rhubarb Pie Slightly tart with the right amount of sugar and spices\$4.25	Apple Dumpling A Crane's original dessert from the beginning. A whole peeled, cored apple wrapped in a flaky pastry crust and in our cinnamon syrup\$4.50
Rhubarb-Raspberry Pie The perfect combination!\$4.25	Cream Cheese Strudels Your choice of cherry, blueberry, or apple layered between
Red Raspberry Pie Made with perfectly ripe Michigan raspberries\$4.25	cream cheese filling and thin pastry crust\$4.25 Gluten Free Crisps
Apple Walnut Cake Made with Michigan apples, walnuts, and spices\$4.25 Topped with whipped cream	Ask your served which gluten free crisps are available today. Blueberry, cherry, or apple filling between top and bottom crusts of gluten free oats, gluten free flour, coconut oil and brown sugar. Vegan friendly!\$5.00
Apple Crisp Ida Red apple slices in the perfect amount of cinnamon and sugar between our oatmeal and brown sugar crust\$4.25	No Sugar Added Apple Pie Naturally sweetness of the apple and a little sweet cider added\$4.25
Cherry Crisp Housemade cherry filling, between an oatmeal and brown sugar crust\$4.25	No Sugar Added Blueberry Pie Michigan's finest blueberries sweetened with fruit juice\$4.25
Pumpkin Pie Pumpkin and spices, served with whipped cream\$4.25 Only available in season	Pie Flight! Ask your server about the 4 choices on the pie flight today. 1/3 of a slice of each for the perfect pie sampler!\$7.00
SPECIALTY	DESSERTS
Crane's Apple Cider Donuts Our famous donuts with the perfect amount of cinnamon and nutmeg Dozen \$7.00 • Half Dz \$4.00 • Single \$0.75	Hot Caramel Apple Dumpling Cranes caramel drizzled over top a warm apple dumpling and a scoop of Honey Crisp gelato\$7.00
Hot Fudge or Caramel Sundae Our housemade hot fudge and caramel served over local gelato and whipped cream	Cider Float Mug of gelato with our sweet apple cider and whipped cream. For kids over 21, try a HARD CIDER float!
Hot Fudge Donut Sundae A warm apple cider donut with your choice of gelato, hot fudge, and whipped cream\$5.75	GELATO Made Local by Palazzolo's, a master gelato maker from here in Fennville
	Ala mode \$2.00 or Bowl \$3.00

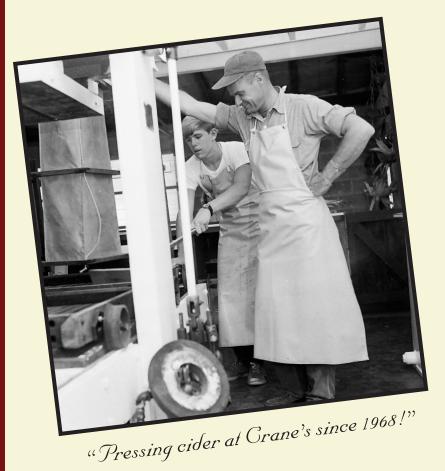
Crane's Honey Crisp GelatoMade with Crane Orchard's Honey Crisp Apples......\$2.00 or Bowl \$3.00

Cidersicle

Our cider with honey, frozen on a stick!.....\$1



Baunched in the winter of 2014, Grane's Winery brings a lasting farming tradition into the world of wine and hard cider. We know that wine and cider, like our famous pies, can only come from the best fruit, impeccable care, and a talent specific to the trade. Grane's know all about great fruit. We are a fifth generation Michigan farming family with a history, tradition, and skill of fruit growing. We have combined a hundred years of knowledge with a new generation of inspiration and winemaking knowledge. Grane's Winery was established with the goal of bringing only high quality wine and cider to you with small batch expertise and artistry. Bocally grown, locally produced, with local talent and without articial flavoring or coloring. From our farm to you. Enjoy!



Enjoy a tasting, flight, or by the glass.

Be sure to take some home with you.

TASTINGS

Choice of 4 wine or ha	ard ciders. 2 oz	: cider pour
and 1 oz wine pour		\$4
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FLIGHTS

Choice of 4 wine or hard cider	S.
5 oz cider pour and 3 oz wine	pour\$9

PAIRING PLATE

Local cheese and fruit pairing plate\$6	6
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SAMPLER

Wine/cider and cheese sampler – includes 2 tastes of	
wine or hard cider, local cheese, and crackers	\$6

Check our Wine and Hard Cider Menu for Seasonal Availability of Our Products!