



STARTERS

^{vg} **Hummus & Olive Plate** 11
house-made market vegetable hummus
choice of raw veggies or house made flat
bread . olive oil

^{gf} **Crispy Calamari** 13
cornmeal dusted . pickled jalapeño
red onion . arugula . citrus sriracha honey

^{gf v} **Truffle Fries** 11
kennebec fries . parmesan . fine herbs
black truffle salt . black truffle aioli

^{gf} **Brussels Sprouts** 12
crispy brussels sprouts . smoked bacon
balsamic reduction . parmesan
sweet onions . maple syrup

^v **Cheese Bread** 11
garlic . cheese blend . fine herbs
grand cru gruyere . parmesan
ranch & pomodoro sauce

^{gf} **Pulled Chicken Nachos** 12
smoked chicken breast . mornay
white cheddar . cilantro . pickled jalapeño
black beans . sour cream . pico de gallo
substitute pork 2

Smoked Chicken Wings 10/17
6 or 12 house-smoked chicken wings
carrots & celery

hot wings sauce . stout BBQ sauce
or Korean BBQ sauce
choice of blue cheese dressing or
house-made buttermilk ranch



^{gf} **Fish & Chips** 21

Lake Superior Whitefish . beer batter
house-made tartar sauce . lemon
hand-cut Kennebec fries

^v **Salt Springs Mac-n-Cheese** 15
white cheddar / fontina mornay sauce
toasted parmesan breadcrumb
cavatappi pasta
add bacon 3 . pork 4 . smoked chicken 6
truffle oil 3 . egg 2 . BBQ sauce .75

PLATES

available after 4pm

Atlantic Salmon 22
fingerling potatoes . market vegetable
basil pesto . balsamic reduction

^{gf} **Char-Grilled Sirloin Steak** 23
10oz center cut sirloin
fried onion haystack . roasted fingerling potatoes
market vegetables

Braised Short Rib 21
boneless chuck . roasted fingerling potatoes
stout demi glace . market vegetables

Smoked Chicken Tortellini 18
smoked chicken breast . cheese tortellini
alfredo sauce . garlic toast

^{vg gf} **Local Mushroom Risotto** 18
roasted local mushrooms . arborio, shallot . garlic
red peppers . white wine . vegetable stock . fresh herbs
grilled portobello steak . vegan parmesan



GREENS

^{gf vg} **House Salad** 9
mixed greens . fresh seasonal veggies
beets . house vinaigrette

^{gf v} **Beet Salad** 11
red beet . poached pear . blue cheese
arugula . candied pecans
sherry vinaigrette

Classic Caesar Salad 12
romaine lettuce . parmesan
garlic-parmesan croutons
house-made dressing
add anchovies 2

^{v gf} **Autumn Spinach Salad** 11
spinach . maple roasted butternut squash
dried cranberries . glazed almonds . feta
champagne vinaigrette

Make it a Meal
smoked bacon 3
house-smoked chicken 6
5oz sirloin 8

ARTISAN BREADS

Proudly serving handmade, artisan breads &
buns by Saline's own Matty J's Bakery.

Semolina Bread Basket 4

Local Partners

Matty J's Bakery . Mama Mucci Pasta
GFS . Guernsey Farms

Love your meal?

Buy the kitchen a round! 10

v - vegetarian vg - vegan gf - gluten free

Groups 11 and above must be on a single check and 20% service charge will be applied.

Ask your server about menu items that are cooked to order or served raw. Consumption of raw or undercooked foods, such as seafood, meat and eggs may increase your risk of food-borne illness. Please inform your server of any allergies or dietary restrictions you may have as items on the menu contain ingredients that are not listed.



BURGERS

one or two ¼ lb hand-pattied brisket & chuck
add additional ¼ lb patty 4 . fried egg 2
Burgers include choice of soup, salad or fries
truffle fries 3 . caesar salad 2 . substitute gf bun 2

Brewmaster's Beer Burger 11 / 15

Ed's beer cheese . shaved romaine
sammy sauce . challah bun

All American Burger 12 / 16

bacon jam . sharp cheddar . tomato
shaved romaine . challah bun

Patty Melt 12 / 16

grand cru gruyere . caramelized shallot & onion . marble rye

Mushroom & Gruyere 12 / 16

roasted mushrooms . grand cru gruyere . challah bun

Blackened Blue Burger 12 / 16

cajun spices . blue cheese dressing . shredded romaine
tomato . fried onion haystack . challah bun

^{vg} **Salt Springs & Beyond Burger** 15

¼ lb char-grilled Beyond Burger patty
dairy free mozzarella . shaved romaine
roasted mushrooms . sammy sauce . ciabatta

PIZZA

house-made sourdough

^v **Local Mushroom** 16

cheese blend . truffle oil . fine herbs
caramelized onions & shallots
local mushroom blend

^v **Harvest Pizza** 16

maple roasted butternut squash . roasted red peppers
blue cheese . gruyere . toasted pumpkin seeds
sage crème fraiche

Italiano 16

mild soppressata . pepperoni . smoked bacon
pomodoro sauce . fresh basil . cheese blend

Fig & Prosciutto Pizza 15

mission figs . shaved prosciutto . fresh mozzarella
caramelized shallot & onions . basil . extra virgin olive oil
balsamic syrup

SANDWICHES

includes choice of soup, salad or fries
truffle fries 3 . caesar salad 2 . substitute gf bun 2

Southern Style Pork Sandwich 13

house-smoked pork shoulder . sharp cheddar . house-made
bread & butter pickles . stout BBQ sauce
coleslaw . toasted challah bun

Smoked Turkey Sandwich 13

house smoked turkey breast . smoked bacon . spinach
tomato . cherry/thyme aioli . sunflower rye bread

Colossal Fish Sandwich 15

Lake Superior Whitefish . beer batter . shredded romaine
house-made tartar sauce . tomato
cheddar . hoagie bun

Reuben Sandwich

house-smoked corned beef 15 (or) ^v tempeh 14
grand cru gruyere . The Brinerys Fair n' By sauerkraut
house-made sammy sauce . rye bread

Michigan Chicken Sandwich 13

char-grilled chicken breast . smoked bacon
michigan cherry & apple chutney
chevre . arugula . potato bun

^{vg} **The Incredibly Tasty Tofu Sandwich** 13

crispy tofu . thin-cut romaine . carrot . pickled jalapeño
Korean-style BBQ . kimchi . ciabatta
substitute: beef patty 3

SWEET THINGS

^{gf} **Flourless Chocolate Cake** 6

chocolate ganache . fresh berries . whipped cream

Seasonal Cheesecake 6

please ask your server for today's selection

^{gf} **Skillet Cookie** 8

gluten free chocolate chip cookie . Guernsey Farms vanilla
ice cream . fudge sauce . whipped cream . toffee pieces

^{gf} **Ice Cream** 5

chocolate or vanilla Guernsey Farms

*pizzas are suggested for family-style dining and will come out as soon as ready. *during peak hours pizzas may take a bit longer.