

## BRUNCH

### apps.

LOBSTER NACHOS Sour Cream, Salsa Pickled Jalapenos	12
BUFFALO SHRIMP Crunchy Vegetables Bleu Cheese Dip	10
CALAMARI Sweet Peppers, Scallions, Cherry Peppers, Lemon	9
TT GUACAMOLE <sup>V</sup> Kale, Roasted Poblano, Citrus, Corn Tortillas	9
PARMESAN TRUFFLE FRIES <sup>V</sup> Shallots, Parmesan, Toasted Garlic	7
SHORT RIB TACOS Cotija, Salsa Fresca, Avocado Sour Cream	9
JALAPENO POPPER DIP <sup>V</sup> Warm Soft Pretzels	8
CRISPY BRUSSELS SPROUTS Maple Cider Vinaigrette, Spiced Raisins, Hazelnuts	8

### soups.

FRENCH ONION Swiss, Croutons	7
CREAM OF TOMATO	4
VENISON CHILI <sup>GF</sup> Sour Cream, Scallions, Cheddar	6

### macs.

LOBSTER Creamy Mascarpone, Ritz Cracker Crust	14
BUFFALO CHICKEN Bacon, Sharp Cheddar, Bleu Cheese Crust	12

### greens.

CAESAR Romaine, Croutons, Parmesan with Buffalo Shrimp	15
with Grilled Chicken Breast	13
PULLED CHICKEN Port Soaked Cranberries, Wild Rice Almonds, Crispy Wontons Maple Mustard Vinaigrette	13
STEAK* <sup>GF</sup> Walnuts, Bleu Cheese, Red Onion Balsamic Vinaigrette	14
AUTUMN <sup>GF V</sup> Kale, Shredded Brussels Sprouts, Quinoa Chevre, Apples, Spiced Raisins, Hazelnuts Roasted Sweet Potato, Cider Vinaigrette	12

### eggs.

OMELETTE OF THE DAY* Fresh Fruit, Wolferman's English Muffin	MP
ALL GREEN VEGGIE SCRAMBLE* <sup>V</sup> Broccoli, Spinach, Arugula, Basil, Chevre	10
CLASSIC BENEDICT* Canadian Bacon, Poached Eggs, Hollandaise English Muffin	13

### sandwiches.

SALMON BURGER Arugula, Pickles, Tartar Sauce, Fresh Fruit	14
BLACK BEAN QUINOA BURGER <sup>V</sup> Monterey Jack, Avocado, Lettuce Chipotle Ailoli, Fresh Fruit	12
TT BURGER* Ale Braised Mushrooms & Onions, Muenster Lettuce, Pickle, 1000 Island, Fries	12
TURKEY REUBEN Slaw, Russian Dressing, Swiss, Fries	10

### plates.

PULLED PORK ENCHILADAS Roja Sauce, Monterey Jack, Avocado, Salsa Fresca	14
FISH & CHIPS Icelandic Cod, Slaw, Remoulade, Fries	13
BROILED GREAT LAKES WHITEFISH <sup>GF</sup> Apple Walnut Brown Rice, Broccoli, Tartar Sauce	17
CEDAR PLANKED SALMON* <sup>GF</sup> Brown Rice, Seasonal Vegetable Dijon Mustard Glaze	18
STACKED BABY BACK RIBS Apple Bourbon Glaze, Spiced Sweet Potato Tots, Slaw	15

### drinks.

<b>bloody.</b>	<b>sparkling.</b>
TAVERN MARY Tomato Juice, House Infused Jalapeno & Pickle Vodka	BOCELLI PROSECCO D.O.C. Italy
9	9
HAIL MARY House Infused Horseradish & Black Pepper Vodka	Topped with: ST. GERMAIN
10	10
PORK N' MARY House Infused Bacon & Habanero Vodka	LOOZA JUICE
10	10
	Pear, Mango or Peach ORANGE JUICE
	9
	BELINI-TINI 360 Sorrento Lemon, Peach Looza Prosecco Float
	10
<b>spiked lemonade.</b>	
JOHN DALY Traditional 'Arnold Palmer' 360 Sorrento Lemon, Vodka	TAVERN LEMONADE Effen Black Cherry Cranberry, Lime, Simple Syrup
9	9

V - Vegetarian GF - Gluten Free

\* State of Michigan Requirement: These items may be served raw or undercooked. Consuming raw or undercooked eggs, meats, seafood, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.