

## BRUNCH

### apps.

LOBSTER NACHOS Sour Cream, Salsa Pickled Jalapenos	12
BUFFALO SHRIMP Crunchy Vegetables Bleu Cheese Dip	10
CALAMARI Sriracha Aioli, Red Peppers Scallions	9
ROASTED GARLIC HUMMUS <sup>V</sup> Carrots, Watermelon Radish Cauliflower, Toasted Pita	9
PARMESAN TRUFFLE FRIES <sup>V</sup> Shallots, Parmesan, Toasted Garlic	7
SHORT RIB TACOS Manchego, Salsa Fresca, Avocado Sour Cream	9
JALAPENO POPPER DIP <sup>V</sup> Warm Soft Pretzels	8

### soups.

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

### sandwiches.

CRAB MELT Avocado, American Cheese, Old Bay French Fries	13
CHICKPEA BURGER <sup>V</sup> Tomatoes, Feta, Arugula, Lemon Aioli, Fresh Fruit	10
TT BURGER* Ale Braised Mushrooms & Onions, Muenster Lettuce, 1000 Island, Fries	12
TURKEY REUBEN Slaw, Russian Dressing, Swiss, Fries	10

### 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
SPRING <sup>GF V</sup> Kale, Shredded Brussels Sprouts, Quinoa Chevre, Red Onion, Granny Smith Apples Golden Raisins, Pistachio, Agave Vinaigrette	12

### eggs.

OMELETTE OF THE DAY* Fresh Fruit, Wolferman's English Muffin	MP
ALL GREEN VEGGIE SCRAMBLE* <sup>V</sup> Broccoli, Spinach, Asparagus, Basil, Feta	14
BHG CORNED BEEF HASH* Poached Eggs, Cheddar, Scallions Wolferman's English Muffin	15
TURKEY COBB OMELETTE* Bacon, Turkey, Tomato, Avocado, Red Onion, Bleu Cheese	12

### fourth street bennies.

CLASSIC BENEDICT* Canadian Bacon, Poached Eggs, Hollandaise	13
SALMON CAKE BENEDICT* Arugula, Tomato, Poached Eggs, Hollandaise	14
BBQ SHORT RIB BENEDICT* Portobello, Spinach, Poached Eggs, Hollandaise	15

### 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

### 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.