

## BRUNCH

### apps.

<b>LOBSTER NACHOS</b> Sour Cream, Salsa Pickled Jalapenos	13
<b>BUFFALO SHRIMP</b> Crunchy Vegetables Bleu Cheese Dip	10
<b>CALAMARI</b> Sweet Peppers, Scallions Cherry Peppers, Lemon Aioli	10
<b>TT GUACAMOLE</b> <sup>V GF</sup> Kale, Roasted Poblano, Citrus, Corn Tortillas	9
<b>PARMESAN TRUFFLE FRIES</b> <sup>V</sup> Shallots, Parmesan, Toasted Garlic	8
<b>SHORT RIB TACOS</b> Cotija, Salsa Fresca Scallions, Avocado Sour Cream	9
<b>JALAPENO POPPER DIP</b> <sup>V</sup> Warm Soft Pretzels	9
<b>CRISPY BRUSSELS SPROUTS</b> Mustard BBQ Glaze, Bacon, Charred Corn, Onion	8

### soups.

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

### macs.

<b>LOBSTER</b> Creamy Mascarpone, Ritz Cracker Crust	16
<b>BUFFALO CHICKEN</b> Bacon, Sharp Cheddar, Bleu Cheese Crust	14

### greens.

<b>CAESAR</b> Romaine, Croutons, Parmesan with Buffalo Shrimp	15
with Grilled Chicken Breast	13
<b>PULLED CHICKEN</b> Port Soaked Cranberries, Wild Rice Almonds, Crispy Wontons Maple Mustard Vinaigrette	13
<b>STEAK</b> <sup>GF</sup> Walnuts, Bleu Cheese, Red Onion Balsamic Vinaigrette	14
<b>BLACKENED SHRIMP TACO BOWL</b> <sup>GF</sup> Romaine, Chipotle Quinoa & Black Beans Guacamole, Charred Corn Salsa, Cotija Crushed Tortilla Chips, Cilantro Lime Vinaigrette	15

### eggs.

<b>OMELETTE OF THE DAY*</b> Fresh Fruit, Wolferman's English Muffin	MP
<b>ALL GREEN VEGGIE SCRAMBLE*</b> <sup>V</sup> Broccoli, Spinach, Arugula, Basil, Chevre	11
<b>CLASSIC BENEDICT*</b> Canadian Bacon, Poached Eggs, Hollandaise English Muffin	13

### sandwiches.

<b>SHORT RIB GRILLED CHEESE &amp; TOMATO SOUP</b> Muenster, Cheddar, Pickled Onion, Arugula, Sourdough	13
<b>BLACK BEAN QUINOA BURGER</b> <sup>V</sup> Monterey Jack, Avocado, Lettuce Chipotle Aioli, Fresh Fruit	12
<b>TT BURGER*</b> Ale Braised Mushrooms & Onions, Muenster Lettuce, Pickle, 1000 Island, Fries	13
<b>TURKEY REUBEN</b> Slaw, Russian Dressing, Swiss, Fries	11

### plates.

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

### drinks.

#### bloody.

<b>TAVERN MARY</b> Tomato Juice, House Infused Jalapeño & Pickle Vodka	9
<b>HAIL MARY</b> House Infused Horseradish & Black Pepper Vodka	10
<b>PORK N' MARY</b> House Infused Bacon & Habanero Vodka	10

#### spiked lemonade.

<b>JOHN DALY</b> Traditional 'Arnold Palmer' Absolut Citron, Vodka	9
<b>TAVERN LEMONADE</b> Effen Black Cherry Cranberry, Lime, Simple Syrup	9
<b>ONE HOT WINTER</b> House Infused Jalapeño & Pickle Vodka, Lemonade, Grenadine	10

<b>MICHIGAN MICHELADA</b> Shorts Local Light, Major Peter's Bloody Mary Mix	8
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#### sparkling.

<b>BOCELLI PROSECCO</b> D.O.C. Italy Topped with: ST. GERMAIN ORANGE JUICE	9 10 9
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#### to share.

<b>BOTTLE OF MIMOSA</b> 20 1 Bottle of Jean Louis Cuvee 1 Carafe of Orange Juice
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**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.