

Lunch / Dinner Menu

Appetizers

all sauces are house-made

nachos

tortilla chips, public house nacho topping, public house bbq baked beans, cheddar sauce
~ add pulled chicken 3 ~ add pulled pork 3 ~
add jack fruit 3
9.00

cowboy caviar

black beans, black eyed peas, kidney beans, corn, tomato, green onions, avocado, cumin, cilantro, served with tortilla chips
6.00

sliders

beef burger, pulled chicken or pulled pork, bbq sauce, coleslaw
~ substitute jack fruit add \$1
2.50

fried pickles

battered spears, cajun remoulade sauce
7.00

loaded potato chips

house fried chips, bacon, green onion, sour cream, cheese sauce
8.00

olive tapenade

kalamata olives, green olives, garlic, olive oil, grilled pita wedges
8.00

caprese flatbread

heirloom tomatoes, fresh mozzarella, house-made pesto
6.00

blt flatbread

thick cut bacon, tomatoes, field greens, mozzarella, muenster, garlic aioli

6.00

Soups

all soups are house made

house specialty

ask your server
6.00

french onion soup

onion, swiss, thyme, crouton
6.00

brunswick stew

pork, chicken, lima beans, corn, onion, bbq, cornbread muffin
8.00

tomato bisque

tomato + cream
6.00

Salads

all dressings are house-made: cherry vinaigrette, ranch, cajun ranch, caesar, balsamic vinaigrette

michigan salad

field greens, dried cherries, candied walnuts, red onion, bleu cheese, house-made croutons, cherry vinaigrette dressing
~ add grilled chicken 3, ~add pulled chicken or pork 3, ~add salmon 5, ~add steak 6

6.00
half
10.00
full

ranch house salad

romaine, cheddar, sauteed peppers + onions, cowboy caviar topping, tortilla strips, ranch or cajun ranch dressing
~add grilled chicken 3 ~ add pulled chicken or pork 3 ~add salmon 5 ~add steak 6
6.00
half
10.00

full

caesar salad*romaine, parmesan, house-made croutons, caesar dressing**~add grilled chicken 3 ~add pulled chicken or pork 3 ~add salmon 5 ~add steak 6*

6.00

half

10.00

full

roasted beet + carrot salad*beets, carrots, feta, balsamic vinaigrette drizzle**~add grilled chicken 3 ~add pulled chicken or pork 3 ~add salmon 5 ~add steak 6*

6.00

half

10.00

full

caprese salad*heirloom tomatoes, fresh mozzarella, basil olive oil, balsamic glaze drizzle*

6.00

half

10.00

full

Sandwiches

includes house fried chips. upgrade to any side 2, gluten free bread available

pressed cuban*ham, pulled pork, swiss, pickles, mustard, baguette*

12.00

burger*field greens, tomato, red onion, ciabatta**~ add cheddar, swiss, bleu, feta, provolone or fresh mozzarella 1*

8.00

public house burger*bacon, pulled pork, cheddar, ciabatta*

12.00

pulled pork or chicken*slow roasted pork, or roast chicken, bbq sauce, coleslaw, hawaiian roll**vegan option: jack fruit ~ add 2*

9.00

michigan cherry burger*cherry compote, bleu cheese, onion, field greens, ciabatta*

10.00

chicken avocado sandwich*chicken, avocado, bacon, tomato, field greens, balsamic vinaigrette drizzle, ciabatta*

10.00

public house blt*thick cut bacon, field greens, tomato, garlic aioli, sourdough*

9.00

french onion grilled cheese*swiss, cheddar, caramelized onions, grilled sourdough*

8.00

portobello sandwich*balsamic marinade, olive tapenade, provolone, onion, field greens, ciabatta*

9.00

roasted eggplant*eggplant, roasted red peppers, onions, goat cheese spread, field greens, ciabatta*

9.00

public house grilled cheese*provolone, feta, sauteed spinach, tomato, onion, pumpernickel*

9.00

Main

includes 2 sides, ask your server about gluten free and vegan options

pulled pork or chicken*slow roasted pork or roast chicken, bbq sauce*
vegan option: jack fruit ~ add 2

14.00

roast or BBQ chicken*½ roasted chicken, parsley, thyme, sage, garlic*

15.00

salmon*pan seared wild pacific salmon, yogurt dill sauce*
*~ or ~**black jack, pineapple salsa*

16.00

chicken pot pie

chicken, carrots, peas, corn, onion, flaky top crust

15.00

chicken + waffle

belgian waffle batter, fried boneless chicken breast

15.00

mac + cheese

cavatappi noodles, cheddar, gouda, toasted panko topping

~ add pulled chicken or pork or jack fruit 3

11.00

steak + frites

1/2 lb seasoned grilled hangar steak, seasoned butter, thick cut seasoned fries

18.00

chicken tenders

house-made seasoned breading, served with ranch, cajun ranch or garlic aioli

12.00

stuffed portobello

seasoned portobello, spinach + tomato + onion, provolone

14.00

stuffed sweet potato

baked sweet potato, cheddar cheese, bacon, scallions, pulled pork or chicken or jack fruit, salad

14.00

asian cauliflower

roasted battered cauliflower, sesame seeds, green onion, pineapple, hoisin sauce, rice, salad

15.00

Sides

thick cut seasoned fries

served with garlic aioli + cajun remoulade

4.00

sweet potato

baked sweet potato, brown sugar, butter

4.00

house vegetable

ask your server

3.00

corn bread muffin

house recipe uses pure Michigan honey

3.00

public house bbq baked beans

pinto, kidney, black beans, bacon, brown sugar

3.00

coleslaw

cabbage, carrots, house-made dressing

3.00

side salad

4.00

mac + cheese

cavatappi noodles, cheddar, gouda, toasted panko topping

4.00

Desserts

house-made desserts