

# Starters & Shareables

## HOUSE MADE SOUP DU JOUR

Cup 5/ Bowl 7

### BAKED BRIE (1/2)

With fruit and flat-bread crackers ..... \$12

### BEEF TIPS\*

Seasoned with Crazy Fresh® coffee rub. Served with  
Cajun remoulade ..... \$12

### SEARED BLACKENED AHI TUNA\*

Sushi grade with lime slaw, wasabi & soy ..... \$18

### FRIED BRUSSELS SPROUT CHIPS (1/2)

With shaved Parmesan ..... \$8

### FARMHOUSE SALAD (1/2)

Tossed with herb vinaigrette ..... \$6

### TEMPURA SHRIMP

With lemon blackberry gastrique ..... \$16

### TEMPURA HARVEST VEGETABLES (1/2)

With Maple Sriracha drizzle ..... \$10

### CHARCUTERIE & CHEESE

With Marcona almonds, olives, fruit, and flat-breads ..... \$17

## GARDEN

### ROASTED BEET (1/2)

Arugula blend, roasted Beets, Goat Cheese, & Pecans, tossed  
in Maple Dijon Vinaigrette ..... \$11

### CHOPPED ROMAINE

Cucumber, Tomato, Applewood Smoked Bacon, Pickled Red  
Onion, crumbled Stilton Blue, tossed in house Ranch dressing ..... \$12

### THE SCHOOLHOUSE SALAD

Brussels Sprouts, Applewood smoked Bacon,  
Sunflower Seeds, Parmesan, Olive Oil, Lemon, tossed in Cashew  
Honey Vinaigrette ..... \$12

# Non-Alcoholic Beverages

## COFFEE

Full body, medium roast single origin Guatemalan blend -  
Crazy Fresh® locally roasted. .... \$3

## HOT COCOA

Available with cream & mini marshmallows ..... \$3

HOT SPICED APPLE CIDER ..... \$3

## TEA

Variety of Mighty Leaf Organic® Tea ..... \$3

ICED TEA ..... \$2

LEMONADE ..... \$2

## INDIVIDUAL SODAS

Coke, Diet Coke, Sprite, Ginger Beer, Diet Ginger Beer,  
Root Beer, Vernors ..... \$2

SAN PELLEGRINO SPARKLING WATER &  
ACQUA PANNA STILL WATER ..... \$4

SAN PELLEGRINO FLAVORED SPARKLING WATER  
Lemon, Grapefruit, & Blood Orange ..... \$3

# Lunch

## SANDWICH BOARD

Includes house seasoned potato chips, Coleslaw and house pickles  
Substitute fresh fruit cup 1 | Gluten free options available

### INN KITCHEN GRILLED CHEESE (V)

Three cheese melt on grilled sourdough ..... \$10

### GRILLED TURKEY SANDWICH

Apple onion cranberry jam, crispy bacon, and cheddar on  
grilled sourdough ..... \$10

### SHORT RIB BURGER\*

Custom ground Short Rib with choice of  
Bleu or Cheddar on Brioche bun. .... \$15

### THE DETROITER\*

Custom ground short rib burger with zip butter, Wigley's®  
corned beef, house pickles melted cheddar on a pretzel bun ..... \$16

### VEGAN BURGER (V)

Beyond Meat® completely plant based and served on vegan  
pretzel bun. .... \$13

### FARMHOUSE BLT

Tomato, bacon, sliced apples, arugula, and maple  
mayo on toasted sourdough ..... \$10

### THE MAX

Wigley's® corned beef and Irish cheddar encased in a pretzel bun  
flash fried in a light Guinness beer batter with sweet and spicy  
mustard for dipping ..... \$12

### SOUTHERN CHICKEN SANDWICH

Fried or grilled chicken breast, topped with cheddar, coleslaw,  
house pickles, and spicy maple drizzle ..... \$12

### ROASTED SWEET POTATO SANDWICH (V)

Sweet potato spread, sliced roasted beets, pickled red onion,  
goat cheese on toasted sourdough. .... \$10

### THE BRUNCHWICH

Two sunny side up eggs with Sriracha aioli, arugula, bacon,  
cheddar, on toasted sourdough ..... \$10

## LUNCH FARE

### CITY LUNCH\*

Grilled 6 OZ. sirloin with house chips and farmhouse salad ..... \$15

### YELLOW BELLIES

Michigan perch lightly dusted and fried, with house chips  
and slaw ..... \$15

### QUICHE DU JOUR

With lemon arugula salad ..... \$14

The **INN KITCHEN**

(V) indicates vegetarian dishes. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Not all ingredients are listed. Alert your server of any food allergies.

# Dinner Entrees

Ask your server about today's specials.

## THE MARINER'S FRESH CATCH

Fresh Seafood Entrée of the day ..... MARKET

## PAN SEARED SCALLOPS\*

Hudson Bay Scallops, Parmesan Mushroom Risotto, grilled Asparagus and Bourbon Sage butter sauce ..... \$28

## YELLOWBELLY MICHIGAN PERCH

Lightly dusted and fried with Lemon Beurre Blanc, Green Beans and Fingerling Potatoes ..... \$24

## PAN SEARED SALMON\*

Seared Atlantic Salmon, braised Lentils, grilled Asparagus with Rosemary Lemon sauce ..... \$26

## BRAISED PORK

Slow braised Pork, Cranberry Apple jam, Spätzle and sautéed Broccolini ..... \$22

## SEARED DUCK BREAST\*

Jurgielewicz Farm duck, roasted root vegetables glazed with Cherry Port wine jam and Juniper dust ..... \$29

## SPICY MAPLE CHICKEN

Crispy fried boneless chicken thighs with crumbled Bacon and siracha maple drizzle, Brussels Sprout chips and Sweet Potato mash ..... \$22

## AGED BONE-IN RIBEYE\*

14 oz. Topped with crispy Onion Straws. Served with mashed Sweet Potatoes, and Broccolini. .... \$36  
Add sauteed mushroom & onions +\$3

## BEEF TENDERLOIN\*

6 oz. Michigan grass fed Tenderloin topped with house Zip Butter, French Green Beans and roasted Fingerling Potatoes. .... \$26  
Add sauteed mushroom & onions +\$3

## SHORT RIB BURGER\*

Flavorful and juicy custom ground Short Rib with choice of Bleu or Cheddar on Brioche bun. Served with house seasoned Chips. .... \$15

## VEGAN BURGER (V)

Beyond Meat® completely plant based and served on vegan pretzel bun. Served with side salad. .... \$13

## SHRIMP ALFREDO

Sautéed Shrimp with Linguini Pasta tossed in creamy Parmesan Alfredo sauce ..... \$18

## GARDEN VEGETABLE PRIMAVERA (V)

Sautéed vegetables, Linguine tossed in Marinara Sauce, with Shredded Parmesan ..... \$14

## CHICKEN TORTELLINI

Sautéed chicken with tricolor tortellini in vodka sauce, with shredded Parmesan ..... \$16

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