

SHAREABLES

- SALTED CARAMEL CORN (GF)** buttered popcorn, bourbon salted caramel, candied bacon bits \$5
DEVILED EGGS (GF) dill, chive, side of hot sauce \$6
GEORGIA EGG ROLL chopped chicken, beans, dirty rice, andouille sausage, collard greens, garlic aioli, creole mustard (vegetarian option available) \$11
HOUSE FRIES buttermilk dressing, sea salt \$6
CREAMED CORN DIP spicy pita chips \$10
HOT CHEESE boursin, arrabiatta, grilled crostini \$10
PICKLES & CHEESE house made sweet & sour pickles, house made sweet garlic dill pickles, pickled red onion, olives, farm fresh seasonal cheeses, grilled crostini \$10
CHEESE CURDS breaded and fried, cajun aioli \$9
HUMMUS PLATE garlic hummus, beet hummus, pita, fresh vegetables \$8

HANDELD S

- BOURBON BURGER** house made patty, muenster, bourbon bacon jam, house made pickles, lettuce, tomato, caramelized onion, brioche bun \$13
CHEESE BURGER house made patty, cheddar, house made pickles, lettuce, tomato, onion, brioche bun \$13
TURKEY REUBEN hand sliced turkey, swiss cheese, coleslaw, 1000 island, toasted sourdough \$12
CLASSIC REUBEN corned beef, swiss cheese, sauerkraut, 1000 island, marbled rye \$13
KENTUCKY HOT BROWN hand sliced turkey, Michigan cheddar cheese sauce, fresh tomato, bacon bits, battered pullman loaf, served open faced \$13

ALL HANDHELDs SERVED WITH HOUSE FRIES.

ADDITIONAL SIDES: bourbon baked beans, collard greens, grilled asparagus, green beans, cup of french onion or side salad. Sub \$1, Add \$4

SOUPS & SALAD

- FRENCH ONION SOUP** grilled crostini, muenster cheese \$6
SOUTHERN CALI COBB (GF) romaine, charred sweet corn, hard boiled egg, avocado, tomato, onion, bacon, buttermilk dressing \$10
#WESTSIDEBESTSIDE (GF) spinach, sliced apple, Michigan cheddar, candied walnuts, bourbon soaked raisins, red onion vinaigrette \$10
GREEKTOWN (GF) romaine, spinach, pepperoncini, roasted beets, Kalamata olives, feta, pickled onions, Greek dressing \$9
- ADD SHRIMP \$4 ADD CHICKEN \$5**
ADD FRIED CHICKEN BREAST \$6 ADD SALMON \$7
- DRESSINGS:** greek, balsamic (vegan), bleu cheese, 1000 island, red onion & dill vinaigrette (vegan), buttermilk (all dressings are made in house and are gluten free)

THE BIRD

- CHICKEN AND WAFFLES** boneless breast, leg/thigh, cornbread waffle, chilled and spiced watermelon, honey hot sauce, bourbon maple syrup, regular or nashville hot \$16
FINE FRIED CHICKEN boneless breast, leg/thigh, coleslaw, house fries, regular or nashville hot \$15

ENTREES

- VEGETARIAN SHEPHERD'S PIE** lentils, seasonal vegetables, mashed potatoes \$15
 (can be made GF or vegan, ask your server)
SHRIMP AND GRITS (GF) seared shrimp, andouille sausage, grits, jus \$16
GUMBO shrimp, andouille sausage, vegetables, okra, white rice \$17
CITRUS SALMON (GF) bourbon citrus glaze, citrus segment salad, mushroom wild rice \$22
PAN SEARED WHITEFISH (GF) asparagus, sweet corn risotto \$20
CLASSIC CHILI jalapeño cornbread, cheese, sour cream \$16
BOURBON BEEF POUTINE chipped sirloin, peppered gravy, cheese curds, bourbon BBQ glaze, house fries \$16
MEATLOAF jalapeño-bacon wrapped, mashed potatoes, green beans \$16
LOADED MAC & CHEESE fried chicken tenders, jalapeño, bourbon BBQ glaze, seasoned crumbs \$15
CAJUN RUBBED NY STRIP (GF) collard greens, bourbon baked beans \$20

DESSERTS

HOMEMADE ROTATING PIES please ask your server for todays pie selection. \$6

BOURBON SUNDAE vanilla ice cream, house made peanut butter fudge, bourbon soaked cherries, whipped cream. \$5

One Bourbon

Beer city WAS missing the bourbon! Featuring 120+ different whiskies and bourbon, quality spirits, beer and wine. Served with comfy classic dishes by friends.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.