

TO START

GRILLED OCTOPUS 12

Sweet Potato, Pickled Jicama, Chorizo, Cucumber,
Ancho Chile Sauce

BEER BRAISED KIELBASA & KRAUT 9

Farm Cheese Pierogi

CONEY ISLAND BUNS 7

2 Per Order

FRIED MCCLURE'S PICKLES* 8

Secret Sauce

CHICKEN SHAWARMA TACOS 10

Cornichon, Tahina Garlic Sauce – 2 Per Order

PIMENTO CHEESE** 11

Shaved Country Ham, Pumpnickel Toast, House Pickle

HOUSE BRINED WHOLE WINGS 12

M.I.D. BBQ – Buffalo – Detroit Honey Hot

TO SHARE

CAST IRON CORNBREAD* 8

Bourbon Sorghum Butter

BAKED SHELLS AND CHEESE* 9

Potato Crumbs, Pinconning

BRUSSELS SPROUTS** 8

Cheddar, Neuske's Slab Bacon, M.I.D. BBQ

SMOKEY GARLIC FRIES* 6

COLLARD GREENS 9

Milk Braised Pork Belly, Roasted Almonds

***VEGETARIAN**

****CAN BE MADE VEGETARIAN**

Consuming raw or undercooked meats, poultry, seafood, shellfish,
eggs or unpasteurized milk may increase your risk of foodborne illness.

KID ROCK'S

MADE IN DETROIT

BURGERS + SANDWICHES

Our Burgers Are Made With Farm Raised Natural Beef, All Served With Fries

MADE IN DETROIT 14

Lettuce, Tomato, American Cheese, House Pickles

THE SHROOM 15

Wild Mushroom Blend, Bacon, Emmental,
Arugula, Russian Dressing

THE HAMTRAMCK 16

Potato Pancake, Sauerkraut, Cucumber,
Dill Cream, Kaiser Roll

THE CLARKSTON 15

Cherry Peppers, Bacon Jam,
Roasted Garlic Aioli, Havarti

VEDGE BURGER* 14

Black Beans, Avocado, Arugula, Radish,
Roasted Creminis, Tomato Jam

GRILLED CHEESE** 12

Havarti, Sharp Cheddar, Gruyère, Neuske's Bacon,
Caramelized Onion, Tomato, Farm Bread

CORNED BEEF ON RYE 13

Sy Ginsberg Corned Beef, Dijonnaise Slaw,
Emmental, Cheddar

NASHVILLE HOT CHICKEN 14

American Cheese, House Pickles

★ ★ ★ ★ PLATES ★ ★ ★ ★

MEATLOAF DINNER 19

Garlic Mashed Potatoes, Mushroom Gravy

FRIED OYSTERS & GRITS 18

Neuske's Bacon, Housemade Pimento,
Espelette, Bad Ass Lager, Salsa Verde

AMERICAN GOULASH 16

Stewed Beef & Tomatoes,
Cavatappi Pasta, Pecorino

BOBBY'S BUTTERMILK FRIED CHICKEN 19

Slaw, House Pickles, M.I.D. Hot Sauce

GRILLED ATLANTIC SALMON 21

Sweet Pea Succotash, Collard Green Pesto,
Corn Broth

BONE IN SHORT RIBS 26

Yukon Potato Hash, Oyster Mushroom,
Herbed Demi

ROASTED PORK LOIN 20

Broccoli Rabe, Barley, Apple Chutney

SOUP + SALAD

SAUSAGE CHILI 7

Corridor Italian Sausage, Cornbread

CHICKEN NOODLE SOUP 6

Egg Noodle, Peppered Crostini

GRILLED BABY GEM* 8

Marinated Tomatoes, Manchego, Cornbread Crouton,
Spicy Buttermilk Dressing

MADE IN MICHIGAN (HOUSE)* 9

Michigan Apples, Local Greens, Local Radish, Gorgonzola,
Pistachio, Local Honey Vinaigrette

MAURICE** 10

Ham, Turkey Pastrami, Gruyère, Sweet Gherkins,
Beet Pickled Egg, Castlevetrano Olives,
Creamy Onion Vinaigrette

BEET* 9

Goat Cheese, Pear, Grapefruit, Candied Walnut,
Arugula, Lemon Thyme Vinaigrette

ADD CHICKEN TO ANY SALAD +5

SWEETS

MICHIGAN CHERRY PIE 7

Salted Crème Fraiche Whip

LEMON CURD GELATO 6

Blueberry Preserves

CHOCOLATE TRUFFLE 7

Cream Cheese Ice Cream, Pickled Cherries

BOSTON COOLER 5

Vanilla Bean Ice Cream, Vernors Ginger Ale,
Whipped Cream, Chocolate Jimmies

BOURBON MAPLE VEGAN ICE CREAM 6

Spiced Pecans



BEER

PLEASE SEE YOUR SERVER
FOR TODAY'S SELECTION

BEER + SHOT

AMERICAN BADASS +
JIM BEAM BLACK 7

TECATE + LUNAZUL 7

BLACK LABEL + FERNET BRANCA 7

GHETTO BLASTER +
BENCHMARK OLD NO. 8 7

LABATT BLUE + CANADIAN CLUB 7

BLAKE'S FLANNEL MOUTH CIDER +
FIREBALL 7

STROH'S + FIREBALL 7

TWO HEARTED IPA +
EAGLE RARE 10 YEAR 12

SIGNATURE COCKTAILS

ALL SUMMER LONG 12

Azunia Reposado Tequila, Ancho Reyes Chili,
Lime, Agave

SWEARENGIN 12

Bombay Sapphire Gin, Domaine de Canton,
Sparkling Wine, Grapefruit, Honey

BAWITDABA 14

Woodford Reserve Bourbon, Amaretto,
Sweet Vermouth, Bitters

RICK GRIMES 15

Ron Zacapa 23 Solera, Rothman & Winter Apricot,
Averna Amaro, Green Chartreuse, Bitters

THE COCKY LEMONADE 8

Tito's Vodka, Strawberries, Lemon, Elderflower

APPLE SPICED MULE 8

Stoli Vodka, Apples, Lime, Cinnamon, Allspice

RED ROCK SANGRIA 8

Canyon Road Cabernet Sauvignon,
Raynal Napoleon VSOP, Strawberry, Apple,
Orange, Allspice

23RD & BAGLEY 12

Camarena Infused Reposado, Pierre-Ferrand
Dry Curacao, Watermelon, Lime, Agave,
Serrano Pepper

★ ★ ★ CLASSIC COCKTAILS ★ ★ ★

WHITE NEGRONI 10

Hendricks Gin, Dolin Blanc, Salers

BLACK MANHATTAN 12

Buffalo Trace, Averna Amaro, Orange Bitters

SIDE CAR 8

Raynal Napoleon VSOP, Marie Brizard
Orange Curacao, Lemon

DRY MARTINI (CIRCA 1950-1960) 8

New Amsterdam Vodka or Gin, Dolin Dry,
Orange Bitters

AVIATION 8

New Amsterdam Gin, Luxardo Maraschino,
Crème de Violette, Lemon

NON-ALCOHOLIC

TART TRAVERSE 6

Aloe Juice, Cranberry, Lime Juice,
Honey Syrup, Cherry

FALLING STAR

Local Cider, Cranberry, Lime Juice,
Spiced Simple Syrup, Star Anise 6

ALABAMA SWEET TEA 3

ZINGERMAN'S COFFEE Regular or Decaf 3

MICHIGAN MADE

DETROIT CITY DISTILLERY

JOURNEYMAN DISTILLERY

NEW HOLLAND BREWING

TWO JAMES SPIRITS

VALENTINE DISTILLING CO.

WHITE WINE

HOUSE SPARKLING 6

M. LAWRENCE "DETROIT" 10
Leelanau Peninsula, Michigan

HOUSE WHITE 6

STELLINA DI NOTTE PINOT GRIGIO 9
Italy

BETTER HALF SAUVIGNON BLANC 9
New Zealand

TROUBLEMAKER SAUVIGNON BLANC 12

WILLIAM HILL CHARDONNAY 9
California

CHATEAU GRAND TRAVERSE
LATE HARVEST RIESLING 7
Michigan

HOUSE ROSÉ 6

RED WINE

HOUSE RED 6

MACMURRAY RANCH PINOT NOIR 12
California

LA PIUMA MONTEPULCIANO 8
Italy

7 MOONS RED BLEND 9
California

TROUBLEMAKER RED BLEND 12

AMALAYA MALBEC 10
Argentina

JAMIESON RANCH CABERNET SAUVIGNON 14