

wild tomato igloo

shared plates

CHARCUTERIE & CHEESE

Daily selection of meat and cheeses, Greek olives, candied almonds, house picklings, fig jam, crostini and flatbread crackers 22

PRETZEL BITES

Aged cheddar Mornay, whole-grain mustard 12

CHICKEN WINGS

Buffalo, BBQ, or naked, celery 15

CRAB CAKES

Jumbo lump crab, roasted red pepper coulis, charred lemon 19

TRUFFLE FRIES

White truffle oil, fresh herbs, Parmesan, roasted garlic aioli 12

VEGETABLE TEMPURA

Portabella, cauliflower, asparagus and peppers, sweet chili & cilantro lime coulis 15

STUFFED POTATO KEGS

Bacon, chive, and cheddar, spicy ranch 10

BURGER SLIDERS

Three Schaendorf Farms Michigan burger sliders, haystack onions, aged cheddar, barbecue sauce 14

CRYSTAL CHILI

Ground Angus beef and pork chorizo 7/9

CLASSIC CAESAR SALAD

Medley tomatoes, shaved Parmesan, focaccia croutons, Caesar dressing 7/11

Add chicken 8, salmon 10

WINTER BERRY SALAD

Arugula, strawberry, blueberry, toasted pecans, goat cheese, raspberry vinaigrette 8/12

Add chicken 8, salmon 10

CHICKEN POT PIE

Rosemary cream, corn & root vegetables, flaky puff pastry 16

SHARP MAC & CHEESE

Aged cheddar Mornay, cavatappi pasta, Parmesan gratin 16

Add chicken 8

sweets (serves 2-4)

FANCIFUL S'MORES BOARD

Marshmallows, graham crackers, chocolate chip cookies, chocolate bar, peanut butter cups, Nutella, strawberries 25

STRAWBERRIES & DIPS

Strawberries, vanilla bean crème anglaise, Nutella, bourbon caramel, whipped cream 16

MINI BEIGNETS

Vanilla bean crème anglaise, chocolate sauce, whipped cream 17

beer selections

DOMESTIC

Bud Light 5
Coors Light 5
Michelob Ultra 5
Miller Lite 5

IMPORTED

Labatt Blue, Canada 5
Heineken, Amsterdam 6
Modelo, Mexico 6

CRAFT

Athletic Run Wild IPA NA 6
Bell's Two Hearted 6
Founders All Day IPA 6
Stormcloud Rainmaker 6
Blue Moon 6
Atwater Vanilla Java Porter 6
Short's Bellaire Brown 6
Old Nation M-43 10

DRAFT

Ask your server for today's selection 7.50

HARD SELTZER

White Claw 7
High Noon 8

HARD CIDER

Blake's Triple Jam 6
Short's Starcut Ciders Pulsar 7

craft cocktails

CHOCOLATE CARAMEL MARTINI

Bailey's Chocolate cream, caramel vodka, cream de cocoa, half & half, caramel syrup 12

SNOW SQUALL

Iron Fish Woodland Gin, Aperol, lemon juice, sparkling wine 13

MARGARITA

Jose Cuervo, Triple Sec, Margarita mix, choice of puree, served on the rocks 10
strawberry, mango, peach, blueberry

wine selections

WHITES

Chardonnay

Crystal Mountain, California 8/27
Kendall Jackson Vintners Reserve, California 10/30
Duckhorn, Russian River Valley 14/42

Pinot Grigio

Crystal Mountain, California 8/27
Black Star Farms Arcturos, Old Mission 10/30

Sauvignon Blanc

Crystal Mountain, California 8/27
The Crossings, New Zealand 9/29

Riesling

Black Star Farms Arcturos Late Harvest, Old Mission 10/30

REDS

Pinot Noir

Mark West, California 8/27
Meiomi, Central Coast 12/34

Merlot

Charles Smith Velvet Devil, Washington 8/27

Cabernet Sauvignon

Crystal Mountain, California 8/27
Franciscan, California 10/30
Josh, California 12/34

SPARKLING

L. Mawby Us, Leelanau 30
Maschio Prosecco, Italy 9

hot drinks

SALTED CARAMEL HOT COCOA

Caramel vodka, salted caramel syrup, hot cocoa, whipped cream 11

CLIPPER COFFEE

Orange liqueur, espresso liqueur, Irish cream, coffee, whipped cream 12

HOT TODDY

Iron Fish Copper Queen Bourbon, honey, lemon juice, hot water 12