

WOOD SHOP SOCIAL

~ LUNCH MENU ~

SHAREABLES

Japanese Fried Chicken (GF) \$12
Marinated and potato starch crusted fried chicken thighs, chili aioli, sweet soy

Brussel Sprouts (GF) \$12
Roasted and fried, bacon aioli, citrus, maple, green apple

Cheese and Potatoes \$10
Whipped burrata, smashed and fried potatoes, almond romesco, charred green onions

Cider Mussels \$18
1lb of PEI mussels, Michigan apple cider broth, veg, butter, bacon, grilled bread

Fish Dip \$13
Smoked salmon, mayo and cream cheese herb blend, crackers

***Tuna "Nachos"** \$19
Ahi tuna poke, baked wontons, avocado, wasabi aioli, pico, seaweed salad, sesame seed

Shrimp & Guac (GF) \$16
Blackened Gulf shrimp, guacamole, street corn, queso fresco, jalapeño, Cajun tortilla chips

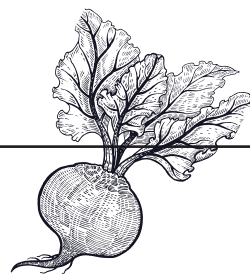


GREENS & BROTH

Fried Chicken Salad (GF) \$20
Fried chicken thigh bites, Revolution Farms spring mix, red onion, almonds, blue cheese, dry cherries, apples, sherry-honey mustard vinaigrette

Cream of Mushroom Soup \$7
Cremini, oyster, shiitake, cream, mushroom essence, booze

***Caesarish Salad** \$12
Revolution farms romaine, lemon black pepper dressing, truffle butter crouton, grated parm, raw and cooked tomato, fresh basil, soft boiled egg
~ Add grilled chicken \$7
~ Add shrimp \$8
~ Add salmon \$12



WITH BREAD

The Burger \$14
2 smashed Michigan beef patties, bacon mayo, brick cheese, shredded lettuce, tomato, pickles, red onion, brioche bun, fries.

Venison Burger \$17
Ground Michigan venison, smoked blue cheese dressing, tomato jam, smoked duck ham, lettuce, brioche

Gyro Lamb Burger \$16
Skye's lamb, herb whipped feta, Kalamata olives, lettuce, tomato, red onion, tzatziki, brioche

Pork Sandwich \$12
Sliced herb roasted pork loin, fontina, apple mustard, balsamic onions, ciabatta hoagie, fries

Fried Chicken Sandwich \$14
Marinated chicken thigh, potato flour crusted, bread and butter pickles, ginger sesame slaw, sweet chili mayo, brioche bun, fries

Grilled Cheese \$12
Michigan sourdough, cheddar, fontina, swiss, brick, mozzarella, provolone, parm, roasted tomato, basil, fries

PASTA & RICE

Mac n Cheese \$14
cheddar, swiss, brick, mozz, provolone, parm, cream, cavatappi

Southern Mac \$22
Cavatappi, 6 cheese and cream blend, fried chicken thigh, Wood and Beam BBQ, pimento cheese, pickled onion, candied jalapeños

Vegetable Risotto (GF) \$15
Arborio rice, roasted summer squash, brussels, carrot, basil, parm

Game Bolognese \$19
Ground venison and boar, boar bacon, veg mix, cream, mushrooms, marsala, herbed ricotta, pappardelle

SWEET TOUCH

Cider Cheesecake \$8
Michigan apple cider filling, graham cracker crust, cider "honey" dried apples

Pecan Chocolate Bread Pudding \$10
Chocolate brownie, pecans, bourbon caramel, peanut butter mousse

Irish Coffee Cheesecake \$10
Chocolate cookie crust, mocha and Baileys Irish Cream swirled cream cheese filling, marshmallow brûlée, coffee custard

Gluten Free= (GF)

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