

SOUPS AND STARTERS

BUTTERNUT SQUASH BISQUE

toasted pepitas
cup 5 | bowl 7 V, VE, GF

BROCCOLI CHEDDAR SOUP

cup 5 | bowl 7

SMOKED SALMON DIP

house smoked salmon, dill, pickled onions,
rye toast | 13

GOAT CHEESE MOUSSE

roasted tomato & shallot confit, chive oil,
toasted bread | 14 GF without toasted bread

WINGS

mixed grilled, lemon pepper or jamaican jerk | 14 GF

TINGA TOSTADAS

queso fresco, refried beans, avocado crema,
lettuce | 15

BURRATA

tomato jam, grilled apples, hot honey, and toast
points | 17

PORK BELLY

peperonata, grits, marcona almonds | 16.5

SEARED SCALLOPS

three U10 scallops, parsnip puree, butternut
squash, pistachio lemon crunch, sage oil | 21

CHARCUTERIE BOARD

assortment of meats & cheeses, bread, pickled
vegetables, olives, marcona almonds, house-
made jam, and accompaniments | 21
ADD DOUBLE MEAT +6 | ADD DOUBLE CHEESE +6

SIDES

BRUSSEL SPROUTS

fried, parm cheese, balsamic reduction | 10 V

FALL TARTINE

butternut squash, roasted apples, goat cheese, chive
oil, and a green salad | 13

CONEY FRIES

coney sauce, cheese, onions | 11

HEIRLOOM CARROTS

rosemary, thyme, dijonnaise | 13 V, VE, GF

SANDWICHES

SANDWICHES SERVED WITH CHOICE OF FRIES OR
GREAT LAKES KETTLE CHIPS OR GARDEN SALAD +1.50
GLUTEN FREE & VEGAN BUN AVAILABLE FOR ALL SANDWICHES

PULLED PORK SANDO

slaw, carolina gold bbq sauce, jalapenos | 16

LOBSTER GRILLED CHEESE

gruyere, lobster, chives on thick cut white toast | 24

NO HARM, NO FOWL

plant-based fried chicken, shredded lettuce, tomatoes,
pickles, dijonnaise | 16 V, VE

OLIVE DELUXE

carlson farm burger, gordal olives, cream cheese,
garlic, chives | 16

RAY RAY'S MILE HIGH TURKEY CLUB

turkey, bacon, provolone cheese, lettuce, tomatoes,
duke's mayo | 16

CONEY DOGS

two koegel's, coney sauce, cheese, mustard
onions | 12.5

HICKORY CHICKEN

pickled onions, pesto aioli, pimento cheese, house
pickles, lettuce, brioche bun | 16

SLOPPY JOSEPH

impossible meat, korean bbq, vegan cheddar,
pickled jalapenos, served on a vegan bun | 16 VE

BACON BLUE BURGER

carlson farms burger, bacon, bacon blue cheese
butter, chipotle aioli | 16.5

BUILD YOUR OWN BURGER

black Angus or impossible plant-based | 13

AVAILABLE TOPPINGS

lettuce, tomato, onion

CHEESE OPTIONS

provolone, gruyere, cheddar,
blue cheese, house-made pimento +1

BUN OPTIONS

fresh brioche, vegan onion, or gluten-free

SALADS



REAL
FOOD
BY REAL
PEOPLE

FALL HARVEST

roasted sweet potato, pecans, dried cranberries, goat
cheese, julienned red onion, roasted beets | sm 6, lg 10

600 CAESAR SALAD

greens, parmesan, crispy capers, charred lemon
caesar dressing, croutons, cracked black
pepper | sm 5, lg 8

GREEN GODDESS GARDEN

grilled chicken, spring mix, tomato,
hard boiled egg, applewood smoked bacon,
cucumber, avocado, green goddess dressing | 15 GF

BLACKENED SALMON & BLUE CHEESE

blackened salmon, spinach, arugula, toasted pecan,
pickled red onion, blue cheese crumbles, cucumber,
creamy blue cheese dressing | 17 GF

ENTREES

BLACKENED SHRIMP & GRITS

michigan sweet corn, cheddar grits, bacon,
arugula, red onion | 22 GF

GRILLED SALMON

from faroe islands, corn cake, roasted tomato and
shallot, chive oil, chili-lime butter and fresh
seasonal vegetables | 24

600 RAMEN

west michigan provisions ramen, hard-boiled
egg, vegetables, sprout-it mushrooms, nori and
radish | 17 V

ADD PORK BELLY +6 | CHICKEN +6 | STEAK +9 | SHRIMP +10

MARINATED AIRLINE CHICKEN

herb marinated and grilled airline chicken breast,
seasonal vegetable, beurre blanc sauce | 20 GF

MICHIGAN STEAK CUT

blue cheese butter, au gratin potatoes, balsamic
mushrooms and vegetable of the day | market price GF

CARLSON CHOPS

al pastor, refried beans, charred pineapple relish,
green onions, and arugula salad | 26

BUDDHA BOWL

honey garlic cauliflower, kale, cherry tomatoes,
roasted beets, pepitas, roasted farro, lemon
vinaigrette | 17 V, VE

GRILLED TROUT

beurre blanc, roasted farro, mushrooms and peas | 21

VEGAN MEATLOAF

impossible meat, mushroom gravy, roasted
yukons, seasonal vegetable | 24 V, VE

BURMESE RED PORK

local braised pork shoulder, soy, sesame, cilantro,
rice and pickled vegetables | 28

HUNGARIAN GOULASH

braised local beef, sprout-it mushrooms, sour
cream, WMP pappardelle | 24

CUBAN GNOCCHI

mustard braised pork, bacon, pickles, in a dijon
cream sauce | 22

SHAVER'S BOLO RIGATONI

local heirloom tomatoes, pepperoni, parmesan,
beef, pork | 20

MAHI TACOS

guajillo marinade, cabbage slaw, avocado crema,
queso fresco, served with chips | 18

DESSERTS

WARM CHOCOLATE BROWNIE

vanilla cream, salted caramel | 7 V

VEGAN LEMON CAKE

candied lemon, lemon curd, coconut pound
cake | 8 VE

CRANE PIE'S

rotating individual pie, caramel, maldon | 8

ADD ALA MODE +1

SEASONAL BREAD PUDDING

rotating seasonal bread pudding | 8

consuming raw or undercooked meat, shellfish or
eggs may increase your risk of food-borne illness.

V - vegetarian | VE - vegan | GF - gluten free

FALL FEATURES

MIDWEST AUTUMN MARGARITA

hornitos plata, cucumber, powell & mahoney jalapeno margarita mix | 12

PYRUS

absolut pear and elderflower vodka, pear puree, lemon juice, champagne | 12

BOURBON FALL-TINI

fistful of bourbon, pineapple juice, cinnamon, simple syrup | 11

FASHIONED PUMPKIN

southern tier pumking whiskey, fistful of bourbon, angostura bitters, simple syrup | 13

RED FLANNEL MULE

house-infused cranberry vodka, thyme simple syrup, lime juice, ginger beer | 12

CANDIED APPLE

van gogh dutch caramel vodka, bacardi, apple liquor, simple syrup | 12

BLOOD MOON

reyka vodka, triple sec, blood orange syrup, lemon juice, simple syrup | 11

EXPERTLY CRAFTED COCKTAILS

MANHATTAN

fistful of bourbon, sweet vermouth, angostura bitters with brandied cherries | 11

WALNUT OLD FASHIONED

rittenhouse rye whiskey, house-made maple bitters, orange swab, nux alpina black walnut liqueur, candied bacon | 13

THE BEE STING

grand traverse barrel finished gin, ginger honey simple syrup, lemon juice, rosemary | 12

POMEGRANATE BREEZE

tito's vodka, orange juice, pomegranate, thyme simple syrup, soda water | 9

SIDE CAR

courvoisier, cointreu, lemon juice | 12

ROSE' APEROL SPRITZ

aperol, lime juice, sparkling rose', fresh fruit | 9 or craft bottle for two | 16

600 OLD FASHIONED

fistful of bourbon, simple syrup, orange bitters | 10

VIEUX CARRE "OLD SQUARE"

courvoisier, fistful of bourbon, drambuie, angostura bitters | 13

FRENCH 600

gin, liqueur de pamplemousse, lemon juice, sparkling rose | 12

VESPER MARTINI

reyka vodka, hendrick's gin, lillet blanc | 12

DATE NIGHT

fistful of bourbon, sherry, creme de cacao, chocolate bitters | 12

DESSERT DRINKS

KEOKE COFFEE

brandy, kahlua, house-made whipped cream | 6

IRISH COFFEE

jameson, sugar, house-made whipped cream | 6

BLUE MOON MARTINI

smirnoff vanilla vodka, carolans, amaretto, blue curacao, heavy cream | 10

ESPRESSO MARTINI

vangogh espresso vodka, vanilla vodka, irish cream, coffee liqueur | 9

SPANISH COFFEE

cafe lolita, zacapa rum, triple sec, coffee | 9

LIQUOR-LESS LIBATIONS

YLVA'S COCKTAIL

violet syrup, lemon juice, thyme, club soda | 7

KISSED BY A ROSE

rose syrup, lime juice, club soda | 7

BANANA SPRITZ

strawberry banana juice, sparkling grape juice, fresh strawberries | 7

GEORGENE'S MOCKTAIL

elderflower syrup, pear puree, lemon juice, sprite | 7

WINE | WHITE

GLASS | BOTTLE

SENTIO CUVÉE, SPARKLING ROSE, ITALY	12	45
DRAPPIER CARTE D'OR, CHAMPAGNE, URVILLE FRANCE		80
	N/A	
FILLO DORA, PROSECCO, ITALY	N/A	65
45 NORTH, REISLING, MI	12	45
BOWERS HARBOR, PINOT GRIGIO, MI	10	35
TORRESELL PINOT GRIGIO, ITALY	12	45
DABLON, MOSCATO, MI	10	35
SANSILVESTRO, MOSCATO D'ASTI, ITALY	12	45
GASPARD, SAUVIGNON BLANC, FRANCE	13	50
LOBSTER REEF, SAUVIGNON BLANC, NZ	12	45
LAURENT PERRACHON BEAUJOLAIS BLANC, CHARDONNAY, "BOUGIE BLANC"	13	50
BUEHLER, CHARDONNAY, CA	12	45
BELLE ANNEE, ROSE', FRANCE	10	35
FORIS, CHARDONNAY, ROGUE VALLEY, OR	13	50
PONZI, PINOT GRIS, CA	13	50
Y3, CHARDONNAY, CA		65

WINE | RED

LOVELY LILLY, PINOT NOIR, GERMANY	10	35
LOCKHART, CABERNET SAUVIGNON, CA	10	35
DOUGH, CABERNET SAUVIGNON, CA	14	55
SUMMERLAND, PINOT NOIR, CA	10	35
GASCON, MALBEC RESERVA, ARGENTINA	N/A	65
DRY CREEK, OLD VINE ZINFANDEL, SONOMA COUNTY, CA	14	55
SPACE CAT, RED BLEND, FRANCE	12	45
RAYMOND, CABERNET, CA	12	45
FIRESTONE, MERLOT, CA	12	45
ZOLO, MALBEC, ARGENTINA	10	35
BENTON LANE, PINOT NOIR, OR	12	45
POSTMARK, CABERNET SAUVIGNON, CA		65
CYRUS, RED BLEND, CA		90
VACQUEYRAS, ROHN BLEND, CA		65

BEER | DRAFTS

ASK YOUR SERVER FOR OUR CURRENT LIST

BEER | BOTTLES

COOR'S LIGHT PALE LAGER	5
MICHELOB ULTRA PALE LAGER	5
BUD LIGHT PALE LAGER	5
BELL'S BREWERY TWO HEARTED IPA	5.75
THREE FLOYDS GUMBALL HEAD AMERICAN WHEAT PALE ALE	5.75
PIGEON HILL SALTED CARAMEL PORTER	6
THREE BLONDS BREWING BOOM BOOM BETTY	6
HELL'S SELTZERS SELTZER	5.5
THAT'S FORKED - KEY LIME PIE KNICKER TWIST - TROPICAL FRUIT BERRY BLAST - MIXED BERRY MEAN GREEN - MOJITO	

BRUNCH SPECIALTIES

AVAILABLE ANYTIME

THE CURE BLOODY MARY
vodka, morning wood bloody mary mix | 10

STILLHOUSE SCREWDRIVER

kalamazoo stillhouse vodka, orange juice, chamboard with a champagne float | 9 or craft bottle for two | 18

MIMOSAS

orange, pineapple, pomegranate, blood orange, peach | 14

SPIKE IT UP! ADD PRICKLY PEAR OR BLOOD ORANGE LIQUEUR
GLASS +2 | CRAFT+4 | BIGMOSA +8

POOLSIDE IN ITALY

cynar, myers's rum, grapefruit juice, simple syrup, soda | 14



REAL
FOOD
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PEOPLE