

LUNCH PARTY MENU



PICK FOUR OPTIONS

selections are a la carte & charged at current menu price

served with: fries, kettle chips or side salad | [VEGAN] & [GLUTEN FREE] bun available +\$2

Build Your Own Burger

black angus patty or impossible plant-based patty

add: lettuce - tomato - onion | **add:** provolone - gruyere - cheddar - swiss - american | **add:** blue cheese - homemade pimento

Chicago Dogs

sport peppers, tomatoes, onion, relish, celery salt, mustard, poppy seed bun

Hickory Chicken

blackened chicken breast, pesto calabrese aioli, iceberg, pimento cheese, 600 pickles, pickled onions

600 Po Boy

cajun shrimp, sambal aioli, lettuce, tomato, pickled onions, fried jalapenos [sub: chicken]

Chicken Salad Wrap

sun-dried tomato wrap, bibb lettuce, thick sliced tomatoes

Chicken Shawarma Wrap

garlic aioli, 600 pickles, fries, shawarma, paprika

Turkey Burger

Great Lakes cherry chips, cherry glaze, bacon, scallion aioli, iceberg

Reuben

corned beef, sauerkraut, swiss, thousand island, toasted rye

No Harm, No Fowl [V]

fried plant-based chicken, lettuce, tomato, 600 pickles, dijonnaise, pretzel bun

600 Kale Caesar Salad

kale, parmesan, crispy capers, croutons, cracked black pepper, charred lemon caesar dressing

Green Goddess Garden Salad [GF]

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

SOFT BEVERAGE SERVICE

adds: free refills on Iced Tea, Lemonade, Fountain Pop, Coffee +\$3.50 per person

[V] vegan [VG] vegetarian [GF] gluten free
[*] Consuming raw or undercooked meat, shellfish or eggs may increase your risk of foodborne illness.

DINNER PARTY MENU



PICK FOUR OPTIONS (TWO FROM EACH COLUMN)

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Marinated Airline Chicken Breast [GF]

herb-marinated & grilled airline chicken breast, veg of the day, mashed potatoes, beurre blanc sauce

600 Ribeye [*]

scalloped sweet potatoes, veg du jour, 600 steak sauce

Steak & Potato [*]

hanger steak, veg of the day

Ginger Soy Glazed Sea Bass

fried rice cake, bok choy, pickled radishes

Grilled Salmon

Faroe Islands salmon, corn cake, chili-lime butter, chive oil, roasted tomato & shallot, veg of the day

Carlson Farm's Pork Chops

brined & grilled, celeriac puree, sautéed kale, cherry bbq

Blackened Shrimp & Grits [GF]

spicy cajun shrimp, bacon, cheddar grits, michigan sweet corn, arugula, red onion

600 Ribeye [*]

scalloped sweet potatoes, veg du jour, 600 steak sauce

Hungarian Goulash

braised short rib, West MI Provisions pappardelle, Sprout-It mushrooms, tomato shallot, red wine, creme fraiche

"Duck Inn" & Dumplings

duck confit, chicken-parmesan broth, ricotta gnocchi, sage, rosemary

Vegan Shepherd's Pie [V]

french lentils, guinness stout sauce, mashed cauliflower, corn, peas

Burmese Pork

sesame & spice braised burmese pork, veg of day, miso rice

Hickory Chicken Sandwich

blackened chicken breast, pesto calabrese aioli, iceberg, pimento cheese, 600 pickles, pickled onions

600 Kale Caesar Salad

kale, parmesan, crispy capers, croutons, cracked black pepper, charred lemon caesar dressing

Green Goddess Garden Salad [GF]

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

MAKE IT 3 COURSE

adds: garden salad & brownie +\$7 per person

WINE PAIRINGS

adds: a glass of wine to each meal

House +\$10 per person

Select +\$15 per person

Estate +\$25 per person

SOFT BEVERAGE SERVICE

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BRUNCH PARTY MENU



PICK FOUR OPTIONS

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Chicken & Waffles

brined & fried, waffles, hot honey, farm eggs

Red Beans & Rice

fried farm egg, peppers & onions,
hot honey sausage, sambal aioli

Biscuits & Gravy

buttermilk biscuits, sausage & black
pepper gravy, two farm eggs

Steak & Eggs

hanger steak, french fries, 2 farm eggs your way

Tempeh Chorizo Migas [V]

tempeh chorizo, pickled corn relish,
hash, peppers, onion, greens

Zombie Skillet

bacon, sausage, onion, peppers, rösti potato,
cheddar, sausage gravy, two farm eggs

Silvia's Skirdle [V]

oat hash, vegan chorizo, vegan egg, oats, leeks

Cinnamon Roll Baked Oatmeal [V]

steel cut oats, cinnamon, coconut crema

Denver Egg Sandwich

ham, peppers, mushrooms, onions,
cheddar, farm egg, toasted bagel

Cowboy Egg Sandwich

grilled steak, caramelized onions,
garlic aioli, sausage & black pepper
gravy, farm egg, toasted bagel

Caprese Egg Sandwich

prosciutto, herbed ricotta, pesto calabrese,
tomato, garlic aioli, arugula, farm egg, swiss roll

Double High Quiche

chef's seasonal quiche

Breakie Burrito

choice of: bacon or sausage, scrambled
farm eggs, peppers, onions, cheese,
smothered in sausage gravy

Sausage Hash Brown Casserole

Carlson Farms sausage, creamy hash brown
cake, cheese, 2 farm eggs your way

SOFT BEVERAGE SERVICE

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Fountain Pop, Coffee +\$3.50 per person

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STARTERS PARTY MENU



PROTEINS & SLIDERS

priced per piece

Chicken Skewers

with tomato & shallot sauce \$2.25 each

Grilled Steak Skewers

with chimichurri \$3.50 each

Grilled Shrimp "Mini" Skewers

with herb butter sauce
(2 shrimp per skewer) \$4.50 each

Ham & Swiss Sliders

with stone ground mustard \$3.50 each

Reuben Sliders

\$3.75 each

Classic Cheeseburger Sliders

\$3.50 each

Rib Sliders

\$3.25 each

HORS D'OEUVRES

priced per piece

Traditional Shrimp Cocktail

\$2.50 each

Goat Cheese Mousse Bites

\$1.75 each

Three Cheese Stuffed Mushroom Caps

\$1.50 each

Korean BBQ Meatballs

(2 per order) \$2.25 per order

Oysters

\$market price

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DIPS

Spinach & Artichoke Dip

\$2.50 per person

Classic Bruschetta

\$2.25 per person

Breads & Spreads

\$3.50 per person

sm (feeds 12) - md (feeds 25) - lg (feeds 50)

Smoked Salmon Dip

with rye toast points
sm \$65 - md \$100 - lg \$200

Hummus & Pita

sm \$65 - md \$100 - lg \$200

Vegetable Crudite Platter

with green goddess dressing
sm \$55 - md \$90 - lg \$175

Fruit Platter

sm \$60 - md \$90 - lg \$175

Assorted Cheese Platter

sm \$65 - md \$100 - lg \$200

Charcuterie Board

sm \$145 - md \$215 - lg \$375

Chilled Seafood Platter

\$market price

Steak & Frites Board [*]

\$market price

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