

## SOUPS AND STARTERS

**VEGAN BROCCOLI CHEESE SOUP**  
cup 5 | bowl 7 VE

**SWISS ONION SOUP**  
cup 5 | bowl 7 V

**SMOKED SALMON DIP**  
house smoked salmon, dill, pickled red onions,  
cilantro beurre blanc cap, rye toast | 12

**GOAT CHEESE MOUSSE**  
roasted tomato & shallot confit, chive oil,  
toasted bread | 12 V

**KOREAN WINGS**  
korean barbecue, scallions, radish, cilantro | 12

**DIP DUO**  
pimento cheese, r, vegan cheese sauce, house-made  
bread and toast points | 13 V

**POUTINE**  
impossible meat, vegan cheese, tomatoes | 13 VE

**600 CHILLED SHRIMP**  
chimmichurri, preserved lemon aioli, bacon | 13 V

**CHARCUTERIE BOARD**  
assortment of meats & cheeses, bread, toast points,  
crackers, accompaniments | 13 V

## SANDWICHES

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

**LOBSTER GRILLED CHEESE**  
gruyere, cheddar, thick cut bacon, tomato shallot,  
lobster on thick cut white bread | 16

**HICKORY CHICKEN**  
pickled onions, pesto aioli, pimento cheese, house  
pickles, lettuce, brioche bun | 12

**IMPOSSIBLE SLOPPY JOE**  
miso bbq, cheddar cheese, jalapeño, brioche  
bun | 12

**VEGAN FRIED "CHICKFUN" SANDWICH**  
vegan chicken, cholula & cherry bomb hot sauce,  
red cabbage slaw, vegan herb-lime aioli,  
onion bun | 16 VE

**CUBANO**  
house made bread, braised mojo pork, shaved ham,  
600 pickles, garlic aioli and dijon mustard | 14

**PASTRAMI STACK**  
pickled green tomatoes and red onion, berry  
mostarda, gruyere on local rye. | 14

**CAJUN BLEU CHEESE BURGER**  
cajun seasoning, blue cheese, compound  
butter, bacon, chipotle mayo | 15

**BUILD YOUR OWN BURGER**  
black angus or impossible plant-based | 13

### AVAILABLE TOPPINGS

lettuce, tomato, onion

### CHEESE OPTIONS

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

### BUN OPTIONS

fresh brioche, vegan onion, or gluten-free

## SIDES

**GNOCCHI**  
thyme infused gnocchi, tomato shallots  
and brodo | 12 V

**FRIES**  
garlic aioli | 5 GF, V

**GREENS**  
collard greens, bacon, butter and cholula | 8

**BRUSSEL SPROUTS**  
fried, soy, fig reduction, parmesan | 9 V

**AU GRATIN POTATOES**  
layers of potatoes, cream and sage | 6

## SALADS

**ANTIPASTO SALAD**  
sopreseta, olives, diced provolone, red onion,  
cucumber, romaine, and a rotating seasonal veg,  
red wine vinaigrette, dried herbs | sm 6, lg 9 GF

**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,  
carlson farm's 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

## ENTREES

**BLACKENED SHRIMP & GRITS**  
michigan sweet corn, cheddar grits, bacon,  
arugula, red onion | 22 GF

**GRILLED SALMON**  
from faroe islands, ricotta gnocchi, roasted  
tomato & shallot, chive oil, chili-lime butter, fresh  
seasonal vegetable | 24

**600 RAMEN**  
west michigan provisions ramen, baby bok choy,  
vegetables, roasted garlic, soft-boiled egg, nori,  
shitake, 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, caramelized onion mashed  
potatoes, cilantro beurre blanc sauce | 20

**MICHIGAN STEAK CUT**  
grilled vegetable, blue cheese butter,  
au gratin potatoes, balsamic mushrooms  
and vegetable of the day | market price

**SEAFOOD PAPPARDELLE**  
west michigan provision's long, wide-cut noodle,  
mussels, dashi broth, scallops, lobster, tomatoes,  
shallots, herbs, baguette | 28

**HUNGARIAN POT ROAST**  
braised beef, creamy mashed potatoes,  
creme fraîche, chives, paprika | 24

**CHICKEN POT PIE**  
creamy stewed chicken and vegetables  
baked in a crock and topped with puff  
pastry, served with a side of creamy mashed  
potatoes | 18

**IMPOSSIBLE STUFFED BELL PEPPERS**  
two halves, blended with rice, garlic and  
fresh herbs, topped with a red sauce and  
baked | 21 VE

**RJ'S RIBS**  
braised pork ribs, bbq sauce, sweet potato  
hash and greens | 24

## DESSERTS

**WARM MARBLE BROWNIE**  
vanilla cream, salted caramel | 7

**VEGAN CRISP**  
caramelized maple, local berries and cherries  
and house-made granola | 6.5

**SEASONAL BREAD PUDDING**  
vanilla mousse, stonefruit jam | 6.5

**GRAPEFRUIT PALOMA**  
grapefruit mousse, sponge cake, vanilla tuile and honey  
comb | 7.5

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

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