

## APPETIZERS

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<b>Chicken &amp; Andouille Meatballs</b>	\$9
Mustard Cream	
<b>Bruschetta Spreads</b>	\$13
Wild Mushroom & Pine Nuts, Basil Pesto, Caprese, Hummus & Goat Cheese	
<b>Cutting Board</b>	\$15
Selection of House Cured & Locally Sourced Meats, Cheeses and Accompaniments	
<b>House Cut Fries</b>	\$7
Spring Herbs, Truffle Oil, Parmesan Cheese	

## SOUPS & SALADS

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<b>East End House Salad</b>	sm \$4 / lg \$8
Cherrywood Smoked Bacon, Boiled Egg, Crouton, Cucumber, Tomato, Baby Greens, White Balsamic Vinaigrette	
<b>Caesar Salad</b>	sm \$4/ lg \$8
Romaine Hearts, Caesar Dressing, Parmesan, Croutons	
<b>Michigan Salad</b>	\$10
Field Greens, Crumbled Blue Cheese, Granny Smith Apples, Pecans, Dried Cranberries with a Raspberry Vinaigrette	
<b>Crabcake Salad</b>	\$13
Lump Crabcake over Field Greens with Remoulade, Roasted Red Pepper Aioli and Roasted Corn Salsa	
<b>Kale &amp; Greens Salad</b>	\$10
Kale, Field Greens, Broccoli, Edamame, Granny Smith Apples & Candied Pecans with an Apple Cider & Agave Vinaigrette	
<b>East End Pastrami Cobb Salad</b>	\$13
Roasted Corn, Tomato, Egg, Pastrami, Avocado, Red Pepper & Blue Cheese Crumbles	
<b>Soup of the Day</b>	\$4

## SANDWICHES & MORE

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<b>East End Burger*</b>	\$11
8oz Prime Beef Patty, Applewood Smoked Bacon, Cheddar Cheese, Tomato, Pickle, Baby Greens	
<b>Rib Basket</b>	\$14
½ Rack of Slow-Roasted Baby Back Ribs & House-Made BBQ Sauce over Fries	
<b>Portabella Sandwich</b>	\$9
Roasted Portabella, Tomato, Cucumber, Arugula, Havarti, Hummus & Red Pepper Cream Cheese on Ciabatta Roll	

## ENTRÉES

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<b>Shrimp &amp; Grits</b>	\$18
Creamy Cheddar Grits, Smoking Goose Tasso Ham, Roasted Red Peppers, Green Onions	
<b>Pan Roasted Salmon</b>	\$22
Lemon Beurre Blanc, Lemon Herb Risotto & Broccolini	
<b>Grilled Pork Chop</b>	\$23
14oz Pork Chop with Cranberry Reduction, Celery Root Puree & Broccolini	
<b>Duck Confit &amp; Pappardelle Pasta</b>	\$17
Roasted Red Pepper, Brussel Sprouts, Parmesan Cheese, Demi Glace, Balsamic Onions	
<b>Vegetarian Pappardelle Pasta or Risotto</b>	\$15
Your choice of either Pappardelle Pasta or Risotto with market fresh vegetables tossed with Pesto & finished with parmesan cheese	
<b>Roasted Chicken Breast</b>	\$16
Brandy Farm's Chicken with a Natural Demi-Glace, Fingerling Potato & Tri-Color Carrots	
<b>Beef Hanger Steak*</b>	\$24
Butchers Tender, 21 Day Aged, with Mushroom Risotto, Broccolini and topped with a Mushroom Ragout	
<b>Filet Mignon*</b>	\$34
8oz, 28 day aged, with Mashed Potato & Sautéed Broccolini	
<b>New York Strip*</b>	\$31
14 oz, Bone-In, 28 Day Aged, with Mashed Potato, Tri-Color Carrots	

## ENTRÉE SIDES

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Brussels Sprouts, Sautéed Broccolini, Brown Sugar Glazed Tri-Color Carrots, Cheddar Grits, Mashed Potato - \$5/each

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

east end