

Lunch

Appetizers

Hummus (v, gf*) — \$6
served with pita and fresh
vegetables

Guacamole (v, gf) — \$7
tomatoes and cilantro, made to
order and served with tortilla
chips

Vietnamese Summer Rolls
(gf, v) — \$8
rice vermicelli, lettuce, carrot,
red bell pepper, cucumber,
cilantro, basil, served with
sweet chili peanut sauce

Salads

Garden Salad (v, gf) — \$6
mixed greens and garden fresh
vegetables
- your choice of White Balsamic
Vinaigrette or Herbed Ranch

Kale Caesar (gf*) — \$8
kale and romaine tossed with
fresh parmesan, croutons, and
house made dressing

Chicken Salad (gf) — \$9
housemade chicken salad served
on a bed of greens with apples
and white balsamic vinaigrette

Michigan Salad (gf) — \$9
mixed greens, riesling soaked
dried cherries, blue cheese,
Ebel's bacon, red onion, toasted
walnuts, and white balsamic
vinaigrette

Grill

(served with Great Lakes Potato Chips)

Burger — \$9
white cheddar, lettuce, tomato,
onion, pickles on brioche bun

Brat — \$7
Ebel's brat on pretzel bun

Sandwiches

(served with Great Lakes Potato Chips)

Chicken Salad Wrap — \$9
grilled chicken, dried cherries,
red onion, sunflower seeds

California Turkey Wrap —
\$9

smoked turkey, bacon, white
cheddar, avocado, lettuce,
tomato, herbed ranch

Falafel (v*) — \$9
lettuce, tomato, hummus,
tzatziki, feta, in a wrap

The Italian — \$10
capicola, salami, pepperoni,
provolone, pesto, sweet piquant
peppers, toasted on artisan
bread

Ham & Brie Baguette — \$11
Black Forest ham, brie, dijon,
arugula, honey, rosemary,
toasted on baguette

(v, gf) indicates vegan or gluten free foods, (v, gf*) indicates vegan or gluten free options available
please note our kitchen is NOT gluten free*

consuming raw or undercooked meat may increase your chance of food borne illness