



WHEATBERRY



SOUP & SALAD

Atlantic Salmon Chowder \$3.95 Cup Bowl \$5.95

Smoked and fresh salmon with sweet corn, carrots and potato, finished with light cream and fresh chives

Little Garden Salad \$5.95

Mixed greens and vegetables with choice of house dressings - garlic ranch, cilantro ranch, balsamic vinaigrette, lemon-chive or blue cheese

SMALL PLATES

Chimichurri Steak \$11.95

Prime sliced sirloin with cilantro chimichurri, pico de gallo and mashed potatoes

Coco Panko Shrimp \$11.95

Coconut-panko-breaded Gulf shrimp served with spicy mango dipping sauce

Haas Guacamole \$7.95

Traditional guacamole made with fresh California Haas avocados, tomato, cilantro and jalapeño peppers, served "up" with tortilla chips

Blue Crabcakes \$9.95

Fresh blue crab with a light panko crust and a roasted red pepper aioli

Texas Toasts \$9.95

Pulled beef brisket on toasted sourdough with grilled sweet peppers, caramelized onions and a light roasted garlic sauce

Ciderday Salmon \$11.95

Grilled salmon with horseradish mashed potatoes, green apple salsa and a Michigan cider glaze

Shrimp & Grits \$11.95

Aged sharp cheddar grit cake with Gulf shrimp and bourbon-cured smoked pork belly in a light garlic sauce

Tri-Chili Wings \$10.95

1# Jumbo wings tossed with our tri-chili BBQ sauce (pasilla, guajillo and ancho) with cilantro ranch and cucumbers

Fire- Roasted Tomato and Goat Cheese \$8.95

Fresh Roma tomatoes lightly smoked and pureed with grilled onions and fresh basil over goat cheese, oven-baked, and served with sourdough toasts

Smokehouse Atlantic Salmon \$11.95

Smoked fresh Atlantic salmon filet, served chilled with fresh herbed goat and cream cheese spread and ciabatta toasts

Smokehouse Board \$10.95

Our own andouille sausage, bourbon-cured pork belly and pastrami with grainy mustard and homemade rye toasts

BIG PLATES

Prime Sirloin Steak \$20.95

Fully trimmed sirloin steak grilled to order with your choice of bourbon peppercorn sauce or a light, fresh herb butter, served with mashed potatoes and broccoli

Walleye Pike Sault Ste. Marie \$18.95

Northern Superior Walleye Pike pan-seared with a lemon-marjoram crust, with mashed potatoes and broccoli

Posole Tacos \$14.95

Your choice of pulled pork or beef, in a pasilla chili broth with roasted corn, black beans, guacamole, Spanish rice and corn tortillas

Michigan Lake Perch \$17.95

Pan-seared fresh Michigan perch with fresh herb butter, mashed potatoes and broccoli

Smoked Mushroom & Spinach Orecchiette \$15.95

Whole baby portobello mushrooms slow smoked and tossed with "lamb's ear" pasta, fresh baby spinach, garlic, shallot, roasted red pepper, Parmesan, and finished with fresh cream and white wine *Add our smoked pork belly for \$3

Fresh Fish Tacos \$15.95

Blackened or Cajun fried Idaho tilapia with Spanish rice, guacamole, pico de gallo, chipotle cream and corn tortillas

Cedar-Planked Salmon \$18.95

Fresh Atlantic salmon filet broiled on a cedar plank with Anacortes barbecue butter, garlic spinach & horseradish mashed potatoes

Wood Roasted Chipotle Chicken \$15.95

1/2 free-range chicken, wood-roasted and finished with a chipotle pepper and lime glaze, served with chili-corn mashed potatoes and fresh vegetables

Gulf Shrimp & Crawfish Étouffée \$17.95

Large Gulf shrimp and crawfish tails smothered in our étouffée sauce over white rice, "YA! YA!" *Add a blackened tilapia filet for \$5

New Orleans Barbecued Shrimp \$17.95

Large Gulf shrimp pan-seared with a New Orleans barbecue butter over wild rice and sautéed spinach

Three Sisters \$13.95

Our version of a Native American vegetarian hash with roasted butternut squash, toasted corn, and pinto beans (3 sisters) over grilled polenta, topped with sweet peppers, onions, and a light roasted garlic cream sauce

Blackened Chicken and Andouille Hash \$14.95

Blackened chicken breast and our homemade andouille sausage over a roasted potato hash with onions, sweet peppers and toasted corn topped with a light roasted garlic sauce





★ REDBUD PIT BARBECUE ★



Baby Back Ribs \$13.95 Half \$20.95 Full

Slow-smoked baby back ribs grilled with our Redbud barbecue sauce with 2 sides

Pulled Pork Plate \$13.95

Slow-smoked and pulled from the bone, with 2 sides

Redbud Pit Combo \$18.95

1/2 baby backs and 1/2 chicken, with 2 sides

Farm Fresh Chicken \$12.95 Half \$17.95 Full

Fresh chicken, slow-smoked and finished on the grill with our own Redbud barbecue sauce, with 2 sides

Pulled Beef Plate \$13.95

Slow-smoked and fully trimmed brisket with 2 sides

Pulled Pit Combo \$13.95

Our slow-smoked pork and beef pulled and served with two sides

Sliced Beef Brisket \$16.95

Slow-smoked beef brisket sliced and served with 2 sides.

*** PLEASE CHOOSE TWO SIDES WITH PIT BARBECUE PLATES ***

**Fries - Garlic Fries - Sweet Potato Fries - Mashed Potatoes
House Slaw - Fresh Vegetable - BBQ Baked Beans - Mac & Cheese**

SALAD PLATES

Farmer's Garden Salad \$9.95

Sliced avocado, toasted corn, sweet peppers, broccoli and red onion on a bed of spinach and mixed greens, served with balsamic vinaigrette, garlic ranch, blue cheese, lemon chive or cilantro ranch

***Add - Blackened Shrimp \$7, Blue Crabcakes \$5, Grilled Chicken \$4 or Grilled Salmon \$7**

Redbud Barbecued Chicken Salad \$12.95

Chopped grilled chicken breast tossed with our Redbud barbecue sauce over mixed greens with avocado, tortilla strips, tomatoes and garlic ranch

Wheatberry Salad \$9.95 (Add Chicken \$14.95)

Mixed greens tossed with chopped cucumber, red onion, dried cranberries, toasted pine nuts, wheat berries and a balsamic vinaigrette, topped with a warm herb-goat cheese crouton

SANDWICHES

Pulled Pork Sandwich \$9.95

On a bakery bun with fries and slaw

Red Bud Burger \$9.95

Our signature 1/2# burger with choice of cheese - American, Swiss, smoked cheddar, provolone, horseradish cheddar or pepperjack

Northwoods Burger \$10.95

With applewood bacon, horseradish cheddar and horseradish sauce

Veggie Pico Pepperjack Burger \$8.95

Our veggie burger served with avocado, pepperjack cheese and pico de gallo

Gulf Shrimp Po' Boy \$12.95

Cajun fried Gulf shrimp with garlic remoulade, lettuce and tomato

Dixie Chicken Po' Boy \$9.95

Blackened or grilled sliced chicken breast, provolone, garlic remoulade, lettuce and tomato

Wild Turkey \$10.95

House-smoked turkey breast oven-roasted with Swiss and crimini mushrooms, baked on a toasted French roll

Pulled Beef Sandwich \$9.95

On a bakery bun with fries and slaw

Blue Burger \$10.95

With blue cheese and caramelized onions

Pico Pepperjack Burger \$10.95

With avocado, pico de gallo and pepperjack cheese

Dark Side Burger \$10.95

Blackened on one side with caramelized onions and smoked cheddar

Fresh Fish Po' Boy \$12.95

Cajun-fried or blackened fresh Idaho tilapia with garlic remoulade, lettuce and tomato

American Royal Beef \$10.95

House-smoked beef brisket finished with our own Redbud barbecue sauce, grilled onions and smoked cheddar

Pastrami On Rye \$9.95

Our smokehouse pastrami on homemade rye toast with horseradish mayo and horseradish cheddar, served with slaw and fries

DESSERTS

Chocolate Bourbon Pecan Pie \$5.95

Bittersweet chocolate, Kentucky bourbon and Georgia pecans with vanilla ice cream

Texas Sheet Cake \$5.95

Filthy rich chocolate, with vanilla ice cream

Key Lime Pie \$5.95

With a coconut crust

Michigan Blueberry Crumble \$5.95

Warm with vanilla ice cream

* Consuming raw or undercooked foods (meats, seafood, poultry) may increase your chance of food-borne illness

* 18% Gratuity is added to parties of 6 or more
* A \$10 cake cutting fee is added for outside desserts

