

Wheatberry

RESTAURANT & TAVERN



CUPS & BOWLS

SALMON CHOWDER

salmon, corn, carrots, potatoes, cream,
seafood stock | cup 4.95 bowl 6.95

GREENS

WHEATBERRY SALAD

mixed greens, cucumber, red onion,
dried cranberries, toasted pine nuts,
wheat berries, balsamic vinaigrette,
warm goat cheese crouton
| 10.95 ~add chicken 14.95

CHICKEN COBB

grilled or blackened, greens, applewood
bacon, avocado, blue cheese, toasted corn,
tomatoes, croutons, cilantro-ranch | 13.95

BLACKENED SALAD

blackened gulf shrimp or salmon, mixed
greens, toasted corn, avocado, pico de gallo,
tortilla strips, cilantro ranch | 17.95

REDBUD BBQ CHICKEN SALAD

grilled chicken breast, redbud bbq sauce,
mixed greens, avocado, red onion, cucumbers,
tomatoes, tortilla strips, garlic ranch | 12.95

LITTLE GARDEN SALAD

mixed greens, vegetables,
choice of garlic-ranch, cilantro-ranch,
balsamic vinaigrette | 4.95

TACOS

MARGARITA SHRIMP TACOS

tequila-lime shrimp, cilantro, pico de gallo,
chipotle cream, red rice, guacamole,
corn tortillas | 16.95

FRESH FISH TACOS

blackened or cajun-fried tilapia, red rice,
guacamole, pico de gallo, chipotle cream,
corn tortillas | 15.95

CHIPOTLE TACOS

pan-seared with chipotle peppers, cilantro,
chipotle cream, pico de gallo, red rice,
guacamole, corn tortillas
smoked pork 13.95 | smoked brisket 14.95

SMALL PLATES

CIDERDAY SALMON

cider-glazed salmon, mashed potatoes,
green apple salsa | 12.95

BRUSSELS & BELLY

roasted sprouts, bourbon-cured pork belly,
caramelized onions, balsamic reduction | 9.95
substitute mushrooms for belly - no problem

SHRIMP & GRITS

white cheddar grit cake, gulf shrimp,
bourbon-cured pork belly,
roasted garlic pan sauce | 13.95

BLUE CRAB CAKES

twin crabmeat cakes, roasted red pepper,
baby arugula | 12.95

TEXAS TOAST

beef brisket, toast, sweet peppers, caramelized onion,
roasted garlic sauce | 10.95

CHIMICHURRI STEAK

grilled sirloin, cilantro pesto, pico de gallo,
mashed potatoes | 12.95

PLATES FOR SHARING

CALAMARI

parmesan-sourdough crust, tomatoes, basil,
balsamic reduction | 12.95

COCO-PANKO SHRIMP

coconut-panko-crust,ed,
sweet-spicy mango dipping sauce | 12.95

TRI-CHILI WINGS

pasilla, chipotle & ancho glaze, cucumbers,
garlic ranch | 12.95

BAKED GOAT CHEESE & TOMATO

goat cheese, tomato puree, basil,
parmesan, grilled toast | 9.95

BUTCHER & BAKER

andouille sausage, bourbon pork belly, pastrami,
grainy mustard, swiss cheese, rye toast | 11.95

GUACAMOLE

hass avocados, tomato, cilantro, jalapeños,
tortilla chips | 8.95

PO' BOYS ^{AND} SANDWICHES

- CHOICE OF FRIES -

PO' BOY

crispy roll, garlic remoulade, shredded lettuce, diced tomato

cajun shrimp 12.95

grilled or blackened chicken 10.95

AMERICAN ROYAL

smoked brisket, bbq sauce, grilled onions, smoked cheddar, toasted french roll, fresh-cut fries | 11.95

PASTRAMI ON RYE

house-smoked pastrami, Swiss cheese, horseradish sauce, rye bread | 11.95

WILD TURKEY

smoked turkey breast, swiss cheese, crimini mushrooms, crispy french roll | 10.95

PULLED BRISKET SANDWICH

slow-smoked beef, toasted bun | 11.95

PULLED PORK SANDWICH

slow-smoked shoulder, toasted bun | 10.95

PULLED BRISKET PLATE

15.95

BURGERS

CHOICE OF FRIES

REDBUD BURGER

our signature half-pound burger, choice of cheese: american, swiss, smoked cheddar, provolone, pepper jack | 10.95

BLUE BURGER

bleu cheese, caramelized onions | 11.95

NORTHWOODS BURGER

applewood bacon, smoked cheddar, horseradish sauce | 11.95

VEGGIE PICO PEPPERJACK

veggie burger, avocado, pepperjack cheese, pico de gallo | 9.95

SIDES

Fries | Garlic Fries | Sweet Potato Fries
Mashed Potatoes | Garlic Mashed
Horseradish Mashed | Garlic Spinach
Steamed Broccoli | BBQ Baked Beans
Mac & Cheese | House Slaw | 2.95 Each

-18% Gratuity added to parties of 6 or more
-\$10 service charge for any outside desserts

BIG PLATES

PRIME SIRLOIN STEAK

grilled center-cut prime sirloin, fresh herb butter, mashed potatoes, broccoli | 21.95

CHICKEN & ANDOUILLE HASH

blackened chicken breast, potato hash, onions, andouille sausage, sweet peppers, garlic sauce | 15.95

THREE SISTERS VEGETARIAN HASH

butternut squash, corn, pinto beans, sweet peppers, onions, garlic sauce, herb polenta | 14.95

SHRIMP & CRAWFISH ÉTOUFFÉE

sautéed gulf shrimp, crawfish tails, savory étouffée sauce, white rice | 18.95

add blackened tilapia fillet for 5.95

NEW ORLEANS BARBECUED SHRIMP

gulf shrimp pan-seared, nola barbecue-butter, wild rice, sautéed spinach | 18.95

CEDAR PLANK SALMON

atlantic fillet broiled on a cedar plank, anecortes bbq butter, horseradish mashed potatoes, garlic spinach | 19.95

WALLEYE SAULT STE. MARIE

northern superior walleye pan-seared, lemon-marjoram crust, mashed potatoes, broccoli | 19.95

BIG EASY PENNE

gulf shrimp, andouille sausage, onions, sweet & hot peppers, roasted garlic sauce, penne pasta | 17.95
veggie with mushrooms | 14.95

PIT BBQ

HICKORY WOOD SMOKED

-CHOOSE TWO SIDES-

BABY BACK RIBS

Half 14.95 Or Full 23.95

CHICKEN

Half 12.95 Whole 17.95

PULLED PORK PLATE

14.95

SLICED BEEF BRISKET

19.95

BARBECUE COMBO

half chicken and half slab baby back ribs | 20.95

PULLED MEAT COMBO:

half pulled pork and half pulled beef brisket | 15.95

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