



WHEATBERRY SPECIALS



Sunday 6/10/2018

SOUP

Tomato Basil Soup

Hearty and rich with roasted tomato and basil 4.95 Cup 6.95 Bowl

SMALL PLATES

Chipotle-Glazed Shrimp

Pan-seared Gulf shrimp with sweet peppers & onions in a chipotle pepper & lime glaze 12.95

Smokehouse Atlantic Salmon

Smoked fresh Atlantic salmon filet, served chilled with fresh herbed goat and cream cheese spread and onion-poppysseed flatbread 12.95

SEASONAL VEGETABLE

MI Asparagus

Local asparagus pan-seared with fresh rosemary 3.95

BIG PLATES

Smoked Turkey on a Hawaiian Bun

House smoked turkey breast with bacon, lettuce, tomato, avocado and lemon chive aioli. Served on a homemade Hawaiian bun with sweet potato fries. 10.95

MI Lake Perch

Pan seared MI lake perch with fresh herb butter, mashed potatoes, broccoli and tartar sauce 18.95

Boston Cod & Chips

Wild caught Atlantic Cod in a MI Kolsch beer batter with fries, slaw & tartar 15.95

Garden Herb-Crusted Whitefish

Lake superior whitefish filet sautéed with a light aromatic herb crust of rosemary, basil and parsley served with mashed potatoes and broccoli 16.95

HOMEMADE DESSERTS

MI Blueberry Crumble

Warm with vanilla ice cream. 5.95

Key Lime Pie

With a coconut crust 5.95

Angel Food Cakes & Strawberries

Chocolate & white with fresh strawberries and whipped cream 5.95

Texas Sheet Cake

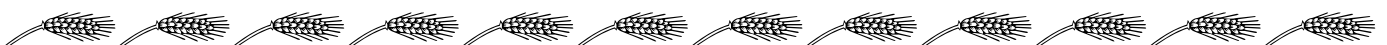
Rich chocolate cake, warm with vanilla ice cream 5.95

MI Strawberry Rhubarb Crumble

Served warm with vanilla ice cream 5.95

Chocolate Bourbon Pecan Pie

Warm with vanilla ice cream 5.95





SEASONAL COCKTAILS, WINE, BOTTLES & CANS

Pomerita

A tart & semi-sweet pomegranate infused margarita. 7.50

Grapefruit Radler

Round Barn's German Kolsch mixed with grapefruit!
Semi-tart & refreshing 5 Pint

Founder's "Green Zebra"

Seasonal sour gose ale brewed with watermelon & sea salt.
4.6% 4.50 Can

Blake's "Rainbow Seeker"

A MI semi-sweet hard cider with pineapple & sage. 5.5%
4.5 Can

 **Black Star Farm's "Bedazzled"**

This Michigan sparkler is a great summertime sipper with fresh crisp fruit and a dry finish. \$24 bottle

Short's "Soft Parade Shandy"

Wheat ale brewed with strawberry, blueberry, blackberry & raspberry with a splash of citrus. A great patio beer! 4.8%
4.50 Can

Bell's "Oberon"

Seasonal orange wheat beer. 5.8% 5 Can

CRAFT DRAUGHT

Mad Mouse "Rathmandu"

Our very own American Pale Ale! Light and balanced with a hoppy finish. 5%
5.50 Pint

Old Nation "Boss Tweed"

New England style double IPA, loads of citrus hops.(big brother to the popular M-43 IPA) Williamston, MI 9.3%
7 Glass

● **Vivant "Tropical Saison"**

Belgian style saison with fresh pineapple and mango. Grand Rapids, MI 5.5%
5.50 Pint

Rogue "Double Chocolate Stout"

Rich & Dark double stout brewed with chocolate malts & cacao. Smooth with dark chocolate bitterness. Newport, OR 9.6%
5.50 Glass

Founders "DankWood"

An American Amber Red Ale with an oak bourbon barrel. 12.2% Grand Rapids MI Medium 12.50 6 Glass

Gonzo Bigg Dogg "Geyser Brown"

A brown ale from Kalamazoo, MI. 7.2% 5.50 Pint

● **Round Barn "Kolsch"**

Easy drinking German style Kolsch ale from Baroda, MI 5.2% 5.50 Pint

● **Revolution "Sun Crusher"**

American wheat ale brewed with apollo and amarillo hops. Chicago, IL 5.3% 5.50 Pint

Odd Side "POG the Weasel"

A gose from Grand Haven, MI. 4.5% 5 Glass

Vander Mill "Vandy" Cider

Crisp and clean, blend of fermented and fresh pressed harvest apples 4.3% 6 Pint

● **Greenbush "Sunspot"**

German Hefeweizen style, brewed in Sawyer MI. 6% 5 Pint

Lagunitas Hop Stoopid

Double hopped pale ale from Our friends at Lagunitas 8.5% 5 Glass

**Beat the Heat Beer Flight \$8
Kolsch, Tropical Saison, Sunspot, Sun Crusher**

