



# WHEATBERRY SPECIALS



## Saturday 7/7/18

### SOUP

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#### Corn Crab Chowder

Spicy crab chowder with sweet and hot peppers, sweet corn and seafood stock (no cream) 4.95 Cup 6.95 Bowl

### SMALL PLATES

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#### Joel's Homemade Pretzel twist and Pastrami Plate

Our house smoked pastrami with a home made Pretzel twistl, sliced horseradish cheddar cheese and whole grain Dijon mustard 9.95

#### Smokehouse Salmon with Onion Flats

House smoked salmon with lemon-chive cream goat cheese served with homemade poppy-onion flatbread. 12.95

### SEASONAL VEGETABLE

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#### Asparagus

Local asparagus pan-seared with fresh rosemary 3.95

### BIG PLATES

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#### George's Bank Sea Scallops

Jumbo, dry-pack, east coast sea scallops sautéed with sherry, bacon and chives served with mashed potatoes and grilled asparagus 19.95

#### 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

#### Black & Blue Steak

Prime sirloin blackened and topped with our homemade blue cheese butter (blue cheese, toasted pine nuts and basil) served with mashed potatoes and spinach 20.95

#### Blackened Mahi Mahi

Florida Mahi Mahi filet blackened & served with wasabi mashed potatoes over sautéed baby spinach 16.95

### HOMEMADE DESSERTS

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#### MI Blueberry Crumble

Warm with vanilla ice cream. 5.95

#### Key Lime Pie

With a coconut crust 5.95

#### Texas Sheet Cake

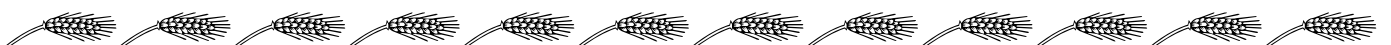
Rich chocolate cake, warm with vanilla ice cream 5.95

#### Chocolate Bourbon Pecan Pie

Warm with vanilla ice cream 5.95

#### MI Strawberry Rhubarb Crumble

Served warm with vanilla ice cream 5.95





SEASONAL COCKTAILS, WINE, BOTTLES & CANS

**MI Blueberry Basil Fizz**

Michigan blueberries and basil blended, shaken with gin & lemon and finished with soda. 8

**Grapefruit Radler**

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

**Grand Armory "White Chocolate Blonde"**

A crisp and refreshing blonde ale with white chocolate added during fermentation. 5% 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

CRAFT DRAUGHT

**Alaskan "Amber"**

Richly malty and long on the palate, a tasty amber alt beer. Anchorage, AK 5.3% 5.50 Pint

**Epic "Big Bad Baptist"**

Bourbon Barrel aged Imperial Stout with Coffee and Cocoa Nibs. Denver, CO 11.8% 7 Glass

**Ommegang "Hennepin"**

A terrific Belgian-style Farmhouse Saison. Cooperstown, NY 7.7% 6 Glass

● **Round Barn "Kolsch"**

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

● **Odd Side "Dirty Dank Juice"**

New England style IPA, unfiltered with big juicy hops & moderate bitterness. Grand Haven, MI 7% 5 Pint

● **Arcadia "Whitsun"**

Pale Wheat Ale with MI honey, orange peel & coriander. Battle Creek, MI 6.2% 5 Pint

**Boulevard "Hibiscus Gose"**

A Sour Ale with sea salt coriander, and hibiscus flowers. Kansas City, MO 4.2 % 5 Glass

**Starcut "Squishy"**

A semi sweet cider made with Michigan tart cherries. Bellaire, MI 7.5% 5 glass

**Lagunitas Hop Stoopid**

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

**Ballast Point "Aloha Sculpin"**

An American IPA San Diego, CA 7% 5.50 Pint

**New Holland "Taz"**

American IPA brewed in MI with Southern Hemisphere hops 6% 5.50 Pint

● **Gonzo Bigg Dogg "Geyser Brown"**

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

**MI Beer Flight \$8**  
**Kolsch, , Whitsun, Geyser Brown, Dirty Dank Juice**

