

Welcome to Wheatberry
Thursday 1/3/19

SOUP

*** Maine Lobster Bisque**

Rich homemade lobster bisque with brandy and sherry 5.95 Cup 8.95 Bowl

SMALL PLATES

Smokehouse Salmon

House-smoked salmon served cold with whipped goat-chive cream cheese & toasts. 12.95

Blue Crab-Stuffed Louise

2 Colossal shrimp with a blue crab, sweet pepper stuffing over spinach with a fresh herb Louise sauce 12.95

BIG PLATES

~ Smokehouse Prime Rib ~

A thick 14oz slice of our slow-roasted smoked Prime Rib served with au jus and horseraddish sauce. Fresh baked potato & broccoli 24.95

Georgia Pecan Crusted Brook Trout

Pan seared Idaho brook trout with a toasted pecan crust and a basalmic reduction served with mashed potatoes & fresh spinach 16.95

Blackened Salmon Tacos

Fresh Atlantic salmon seared with our own blackening spices, served with pico de gallo, chipotle cream, guacamole, Mexican rice & corn tortillas 13.95

Boston Cod & Chips

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

HOMEMADE DESSERTS

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

MI Apple Pie

Streusel top, warm with vanilla ice cream. 5.95

Angel Food Cake & Strawberries

With fresh strawberries and whipped cream

Chocolate Bourbon Pecan Pie

Warm with vanilla ice cream 5.95

5.95

SEASONAL COCKTAILS

Mole Fashioned

Classic Old fashioned variation with bourbon, armago de chile & orange bitters. 9

Jalapeno Business

A spicy & refreshing margarita infused with smoked jalapeno. Served with a spicy salt rim.

7.50

Hot Buttered Rum

Classic cocktail with sweet cream compoud butter blended with nutmeg & cinnamon, served hot with dark rum. It'll warm ya right up! 8

Bonal & Rye

Rye whiskey & Bonal blended with dry curacao & bitters. Served up with orange twist. 9

CRAFT DRAUGHT

Short's "Local's Light"

Classic American Lager. Bellaire, MI 5.2%
4.50 Pint

Anderson Valley "Cherry Gose"

A tart cherry Gose made with MI cherries.
Boonville, CA 4.2% 6 Pint

*** Great Lakes "Christmas Ale"**

A Gold Medal winning holiday amber ale with ginger and spice. Cleveland, OH. 7.5% 5.50 Pint

Alaskan "Amber"

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

*** Founders "Breakfast Stout"**

Double chocolate, coffee, oatmeal stout, not just for breakfast anymore. Grand Rapid, MI 8.3%
6 Glass

Peats Cider "The Huntsman"

Semi-dry with a tart crisp finish 6% 6 Glass

Vivant "Wizards Burial Ground"

Belgian Quadruple ale aged in bourbon barrels. Grand Rapids, MI 10.4%
7 Glass

*** Silver Harbor "Kumbaya"**

Traditional American brown ale. Saint Joseph, MI 5.4% 6 Pint

Deschutes "Fresh Squeezed"

Citrusy IPA brewed with a heavy helping of citrus and mosaic hops. Bend, OR 6.4%
5.50 Pint

Dark Horse "Scotty Karate"

Scottish "wee heavy" Ale brewed with cherry wood smoked malts. Marshal, MI. 9.75%
5 Glass

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

*** Bell's "Winter White"**

Seasonal Belgian white wheat ale. Kalamazoo, MI. 5% 5 Pint

Winter Beer Flight \$8
Winter White, Christmas Ale, Kumbaya, Breakfast Stout