



[v=vegetarian, veg=vegan, gf=gluten-free]

## Soups & Salads

**VEGAN TOMATO BISQUE** [veg, can be gf] **5**  
pureé of tomato, white bean & Carolina gold rice, crostini

**SMOKED CHICKEN, CASHEW & KALE** **12**  
house-smoked pulled chicken, kale, cashew, sesame, citrus vinaigrette, dried cranberry, cilantro

**ASIAN RIBEYE & RAMEN** **14**  
marinated ribeye, napa cabbage, mango, ramen, peanut, cilantro, watercress, arugula, avocado, thai chile dressing

**PLANAVON SALAD (SIDE/ENTREE)** [v, gf] **5/8**  
greens, garbanzo, green beans, sweet corn, goat cheese, cilantro, mint

**ADD: ribeye, smoked chicken, rock shrimp** **5**

## Sandwiches

**FRENCH DIP** **12**  
ribeye, horseradish, provolone, Zingerman's baguette, jus

**CORNER BURGER** **9**  
house stout mustard, pinconning cheese, fried egg, candied bacon, lettuce, roasted Roma tomato

**VEGETARIAN MUSHROOM BURGER** [v] **9**  
various mushrooms, charred onion aioli, lettuce, tomato

**BLACK BEAN BURGER** [v] **9**  
lettuce, tomato, scallion, chipotle ketchup

**CHICKEN SANDWICH** **9**  
buttermilk battered, house slaw, provolone, tomato, kewpie mayonnaise, Zingerman's challah

**CHARRED CAULIFLOWER PITA** [v] **9**  
cauliflower steak, halloumi cheese, chile and lemon aioli

## Mains

**'BROKE' CHICKEN** [gf] **18**  
half Bell & Evans chicken, Anson Mills Carolina Gold rice

**RAINBOW TROUT** [gf] **18**  
roasted lemon, smashed fingerlings

**DETROIT RIBEYE** **24**  
pineapple marinate, twice-baked potato

## Shares

**BRISKET SLIDERS (3)** **9**  
fourteen hour smoked brisket, purple cabbage slaw, house cheese whiz, Zingerman's slider bun

**MAC N' CHEESE** [can be v] **9**  
cavatappi, four cheeses, breadcrumbs, candied bacon

**BAG OF FRIES (TO SHARE)** [veg, gf] **5**  
house cut, chipotle ketchup

**CORNBREAD SKILLET** [v] **8**  
New Mexico green chile, creamed corn, white cheddar, Monterey Jack

**ROCK CITY SHRIMP** **10**  
spiced mayonnaise, sesame seed, soy yuzu sauce

## Sides

**GRILLED CAULIFLOWER, LEMON & THYME** **3**

**CHARRED GREEN BEANS** **3**

## Desserts

**BAG OF MINI DONUTS** [v] **4**

**FUDGE BROWNIE with ICE CREAM** [v] **4**

**BLACKBERRY BUCKLE** [v] **4**

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# Cocktails

## APPLES to APPLES

Hayman's London Dry gin, Becherovka, caramel, apple juice, lemon.

7.00

## BALDERDASH

Lots of Crown Royal, a little less Grand Marnier, and just enough lemon juice, simple syrup, and soda to fill the glass. Up with an orange peel. The words will come to you as you drink.

6.50

## YAHTZEE

Furiously shaken, this is our version of the classic sour: Martin Miller's Westbourne gin, a touch of Zucca Rabarbara, a little lemon juice, and a splash of simple syrup, poured over ice.

6.00

## AGRICOLA

Rhum Clément agricole rum from Martinique, Cointreau, simple syrup, lime juice, Angostura bitters, and a touch of sparkling wine for fizz.

7.50

## MARC LIPTON'S TEA

Four Roses bourbon, Grand Marnier, grapefruit bitters, muddled Luxardo cherry.

8.00

# Draft Beer

STROH, Bohemian-Style, pilsner	4.25
BUDWEISER, Bud Light, adjunct lager	3.25
BELL'S, Winter White Ale, witbier	4.50
SHORT'S, Peachy Pom Pom, wild ale	4.75
PERRIN, Razzberry Blonde, fruit ale	6.50
BREWERY VIVANT, Hop Field, Belgian IPA	4.75
OLD NATION, M43, English IPA	6.50
DARK HORSE, Boffo Brown, brown ale	4.50
AXLE, Industriale, English porter	6.75
OLD NATION, Sanders Chocolate, stout	7.00
FOUNDERS, Dirty Bastard, wee heavy	4.75
BLAKE'S, Archimedes, cider	6.50

# Bottled Beer

ATWATER, Purple Gang, India pale lager	5.00
ATWATER, Tunnel Ram, Imperial bock	6.00
BELL'S, Amber Ale, amber ale	5.00
BREWERY VIVANT, Triomphe, Belgian IPA	8.00
BUCKLER, N/A	4.00
CHEBOYGAN, Blood Orange Honey, fruited wheat	6.00
DARK HORSE, Plead the Fifth, Imperial stout	7.00
DARK HORSE, Scotty Karate, Scotch ale/wee heavy	7.00
FOUNDERS, Centennial IPA	5.00
FOUNDERS, Breakfast Stout, Imperial coffee stout	7.00
FRANKENMUTH, Christmas Ale, red ale	6.00
GONZO'S BIGGDOGG, Vanilla Porter, 16.9 oz	10.00
MILLER, High Life, American lager	2.50
NEW BELGIUM, Citradelic, tangerine IPA	4.00
NEW BELGIUM, Fat Tire, IPA	4.00
NORTH PEAK, Diabolical, IPA	6.00
PERRIN, Grapefruit IPA	6.00
PERRIN, Triangulation, Imperial oatmeal stout	10.00
ROUND BARN, Kolsch	5.00
SHORT'S, Autumn Ale, ESB	5.00
SHORT'S, Soft Parade, fruited rye	5.00
B NEKTAR, Zombie Killer, cider, 500mL	15.00
BLAKE'S, Black Phillip, cider with cranberry	6.00
BLAKE'S, El Chavo, cider with habanero	6.00
SHORT'S, Starcut Squishy, cider with cherry	7.00

# Wine by the Glass

## SPARKLING WINE

brut, blanc de blanc, VEUVE AMBAL, France NV 6.00

## WHITE WINE

chardonnay, MOUTARD-DILIGENT, Burgundy FR, 2015	9.00
pinot grigio, GIOCATO, Goriska Brda SLOV, 2015	7.00
riesling, ST. URBANS-HOF, Mosel GER, 2016	9.00
sauvignon blanc, POMELO, Lake County CA, 2016	7.00

## ROSÉ WINE

rosé, INFINIE, Provence FR, 2016 9.00

## RED WINE

cabernet, LONE BIRCH, Yakima Valley WA, 2015	8.00
malbec, CHAKRAS, Mendoza ARG, 2016	7.00
merlot, L' ECUYER de COURONNEAU, Bordeaux FR, 2015	8.00
pinot noir, MOUTARD-DILIGENT, Burgundy FR, 2016	9.00
shiraz, Scruffy's, NUGAN, S AUS, 2013	9.00
zinfandel, DAY, Sonoma CA, 2015	14.00