



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

Soups & Salads

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

SMOKED CHICKEN, CASHEW & KALE 13
house-smoked pulled chicken, kale, cashew, sesame, citrus vinaigrette, dried cranberry, cilantro

RIBEYE & RAMEN SALAD 15
marinated ribeye, napa cabbage, mango, ramen, peanut, cilantro, watercress, arugula, avocado, thai chile dressing

PLANAVON SALAD (SIDE/ENTREE) [v, gf] 6/9
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, cheddar 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] 11
cauliflower steak, halloumi cheese, chile and lemon aioli

Mains

'BROKE' CHICKEN [gf] 19
half Bell & Evans chicken, Anson Mills Carolina Gold rice

RAINBOW TROUT [gf] 19
roasted lemon, smashed fingerlings

DETROIT RIBEYE 25
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] 10
cavatappi, four cheeses, breadcrumbs, candied bacon

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

CORNBREAD SKILLET [v] 8
New Mexico green chile, creamed corn, white cheddar, 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 (six) [v] 4

BIGGER BAG of MINI DONUTS (twelve) [v] 6

FUDGE BROWNIE with ICE CREAM [v] 5

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

BALDERDASH 6.50

Lots of Crown Royal, a little less Cointreau, 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.

YAHTZEE 6.00

Shaken, this is our version of the classic sour: Martin Miller's gin, Zucca Rabarbara, a little lemon juice, and a splash of simple syrup.

AGRICOLA 7.50

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

MARC LIPTON'S TEA 8.00

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

Draft Beer

BUDWEISER, Bud Light, adjunct lager 3.25

STROH, Bohemian-Style, pilsner 4.25

OLD NATION, M43, IPA 8.25

SHORT'S, Peachy Pom Pom, wild ale 4.75

BREWERY VIVANT, Hop Field, Belgian-style IPA 4.75

BELL'S, Hopslam, Imperial IPA [LIMITED] 9.50

AXLE, Dunkel, dunkel 6.00

DARK HORSE, Boffo Brown, English-style brown 7.00

FOUNDERS, Dirty Bastard, wee heavy 4.75

PERRIN, Raspberry Blond, wheat 6.50

RIGHT BRAIN, Naughty Girl, mint chocolate stout 6.50

BLAKE'S, Archimedes, cider with vanilla and elderberry 4.75

Bottled Beer

AXLE, The Long Cut, IPA 6.50

BELL'S, Amber Ale, amber ale 5.00

BELL'S, Two-Hearted, IPA 5.25

BUCKLER, N/A 4.00

DARK HORSE, Crooked Tree, IPA 5.00

DARK HORSE, Scotty Karate, Scotch ale/wee heavy 7.00

FOUNDERS, Breakfast Stout, Imperial coffee stout 7.50

FOUNDERS, Centennial, IPA 5.00

GREENBUSH, Distorter, porter 5.50

NEW HOLLAND, Black Tulip, Belgian Tripel 7.00

NEW HOLLAND, Mad Hatter, Midwest IPA 5.50

NEW HOLLAND, The Poet, oatmeal stout 5.50

ODD SIDE, Citra, American pale ale 5.50

ODD SIDE, Beautiful Disaster, American pale ale 15.00

OLD NATION, M43, IPA 10.50

PERRIN, Blackberry, IPA 6.00

RIGHT BRAIN, Concrete Dinosaur, rye IPA 9.00

ROCHESTER MILLS, Milkshake Stout, milk stout 6.50

ROCHESTER MILLS, Pine Knob Pilsner, pilsner 6.00

SHORT'S, Soft Parade, fruited rye 5.00

UNITY VIBRATION, Triple Goddess, kombucha 10.00

B NEKTAR, Zombie Killer, cider with cherry 20.00

BLAKE'S, Black Phillip, cider with cranberry and blood orange 6.00

BLAKE'S, El Chavo, cider with habanero 6.00

SHORT'S, Starcut Octorock, cider 5.50

SHORT'S, Starcut Squishy, cider 6.50

VANDER MILL, Hard Apple, cider 8.25

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