



[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	
RIBEYE & RAMEN SALAD	16
marinated ribeye, napa cabbage, mango, ramen, peanut, cilantro, watercress, arugula, avocado, thai chili dressing	
PLANA VON SALAD [SIDE/ENTREE] [v, gf]	7/10
greens, garbanzo, green beans, sweet corn, goat cheese, cilantro, mint	
ADD: ribeye, smoked chicken, rock shrimp	5

Sandwiches

RIBEYE FRENCH DIP	14
horseradish, provolone, Zingerman's baguette, jus	
CORNER BURGER	11
house stout mustard, cheddar cheese, fried egg, candied bacon, lettuce, roasted Roma tomato	
VEGETARIAN MUSHROOM BURGER [v]	10
various mushrooms, charred onion aioli, lettuce, tomato	
BLACK BEAN BURGER [v]	9
lettuce, tomato, scallion, chipotle ketchup	
CHICKEN SANDWICH	10
butter milk battered, house slaw, provolone, tomato, kewpie mayonnaise, Zingerman's challah	
CHARRED CAULIFLOWER PITA [v]	12
cauliflower steak, halloumi cheese, red pepper aioli	

Mains

'BROKE' CHICKEN [gf]	21
half Bell & Evans chicken, Anson Mills Carolina Gold rice	
RAINBOW TROUT [gf]	19
roasted lemon, smashed fingerlings	
DETROIT RIBEYE	29
pineapple marinate, twice-baked potato	

Shares

BRISKET SLIDERS [3]	9
fourteen hour smoked brisket, purple cabbage slaw, house cheese whiz	
MAC N' CHEESE SKILLET [can be v]	12
cavatappi, four cheeses, breadcrumbs, candied bacon	
BAG OF FRIES [TO SHARE] [v]	6
house cut, housemade chipotle ketchup	
CORNBREAD SKILLET [v]	9
New Mexico green chile, creamed corn, white cheddar, Jack cheese, honey butter	
ROCK CITY SHRIMP	12
spiced mayonnaise, sesame seed, soy yuzu sauce	

Sides

 [both are veg, gf]

GRILLED CAULIFLOWER, LEMON & THYME	4
CHARRED GREEN BEANS	4

Desserts

BAG of MINI DONUTS [six/twelve] [v]	4/7
FUDGE BROWNIE with ICE CREAM [v]	5
The CEREAL BOWL [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

CANAMEX	9
Vida mezcal, Ancho Reyes, maple syrup lime juice, pickled jalapeno	
AMARO PALMER	10
Grand Marnier, Averna, lemonade, splash of soda, Angostura bitters	
TITO'S ALL-AMERICAN MULE	8
Tito's Handmade vodka, St. Germain, blackcurrant syrup, lime juice	
APPLE to APPLES	8
Martin Miller gin, Becherovka, lime juice, apple juice, caramel syrup	
MARC LIPTON'S TEA	8
Four Roses bourbon, Grand Marnier, grapefruit bitters, muddled cherry.	
LET the DICE DECIDE	8

Draft Beer

BUD Light, American adjunct lager	3.50
STROH, Bohemian-Style, pilsner	4.00
OLD NATION, M43, IPA	9.00
KUHNHENN, Dripa, double rice IPA	6.00
SHORT'S, Soft Parade Shandy, fruit beer	5.00
BELL'S, Oberon, American pale wheat ale	5.00
DARK HORSE, Boffo Brown, brown ale	7.00
FOUNDERS, Dirty Bastard, wee heavy	5.00
TRIPLEROOT, The Sour Sister, sour ale	6.00
GRAND ARMORY, White Chocolate Blonde, American blonde ale	6.00
SAUGATUCK, Neapolitan, milk stout	6.00
BLAKE'S, Rainbow Seeker, cider with ginger and sage	8.00

Bottled Beer

ATWATER, Purple Gang, pilsner	6.50
BELL'S, Amber Ale, amber ale	5.25
BELL'S, Two-Hearted, IPA	5.50
CHEBOYGAN, Blood Orange Honey, wheat	6.00
CHEBOYGAN, Blueberry Cream Ale, cream ale	6.00
DARK HORSE, Crooked Tree, IPA	6.00
DARK HORSE, Double Crooked Tree, IPA	6.00
DRAGONMEAD, Final Absolution, trippel	8.75
DRAGONMEAD, Under the Kilt, wee heavy	8.75
FOUNDERS, Backwoods Bastard, Scotch ale	11.50
FOUNDERS, Centennial, IPA	5.25
GRAND ARMORY, Nutter Your Business, peanut butter stout	6.00
GREENBUSH, Distorter, porter	5.50
GRIFFIN CLAW, El Ligero, Mexican lager	6.00
GRIFFIN CLAW, Rail District, pilsner	6.50
NEW HOLLAND, Mad Hatter, Midwest IPA	5.50
NEW HOLLAND, The Poet, oatmeal stout	5.50
ODD SIDE, Citra, American pale ale	5.75
ODD SIDE, Beerjito, American blonde ale	5.75
OLD NATION, M43, IPA	10.50
PERRIN, Grapefruit, IPA	6.00
RIGHT BRAIN, CEO Stout, stout	7.50
RIGHT BRAIN, Concrete Dinosaur, rye IPA	9.50
ROCHESTER MILLS, Milkshake Stout, milk stout	6.75
ROCHESTER MILLS, Pine Knob Pilsner, pilsner	6.75
SHORT'S, Soft Parade, fruited rye	5.00
UNITY VIBRATION, Triple Goddess, kombucha	11.00
B NEKTAR, Zombie Killer, cider with cherry	20.00
BLAKE'S, El Chavo, cider with habanero	5.50
CELLARMEN'S, Moscow Miel, ginger and lime mead	13.00
SHORT'S, Starcut Octorock, cider	6.50
SHORT'S, Starcut Squishy, cider	6.50
VANDER MILL, Hard Apple, cider	8.25
VANDER MILL, Vandy, session cider	8.25
VIRTUE, Rose, cider	5.50

Wine by the Glass

SPARKLING WINE in a CAN	
PAMPELLONE, sparkling wine, elderflower, juniper and citrus	8
SPARKLING WINE	
brut, blanc de blanc, VEUVE AMBAL, France NV	6
rosé, pétillant naturel, Patton Valley, Willamette OR, 2017	10
WHITE WINE	
chardonnay, MOUTARD-DILIGENT, Burgundy FR, 2015	9
pinot grigio, Marcato, LA GIARETA, Veneto IT, 2016	7
riesling, ST. URBANS-HOF, Mosel GER, 2016	9
sauvignon blanc, POMELO, Lake County CA, 2016	7
ROSÉ WINE	
rosé, INFINIE, Provence FR, 2016	9
RED WINE	
cabernet, LONE BIRCH, Yakima Valley WA, 2015	8
malbec, CHAKRAS, Mendoza ARG, 2016	7
merlot, L' ECUYER de COURONNEAU, Bordeaux FR, 2015	8
pinot noir, MOUTARD-DILIGENT, Burgundy FR, 2016	9
shiraz, Scruffy's, NUGAN, S AUS, 2013	9
zinfandel, DAY, Sonoma CA, 2015	14