

LONG ROAD DISTILLERS

SHAREABLES

HOUSE CUT FRIES *gf, df* | 7
with truffle aioli & ketchup

TEMPURA FRIED MUSHROOMS *V, NA* | 10
Pebble Creek king oyster mushrooms, maple soy glaze, shaved radish, lemon zest, tuxedo sesame seeds, truffle aioli, scallion

CONFIT CHICKEN WINGS (3) *df* | 12
crispy confit chicken wings, honey habanero glaze, black sesame seeds, scallion

PORK SECRETO *df, gf* | 13
chili dry rubbed pork secreto, shaved radish, parsley salad, shaved fennel, smoked olive oil

MEDITERRANEAN PLATE *v* | 10
garlic garbanzo bean hummus, whipped feta, marinated roasted red peppers, olives, with veggies and grilled naan bread

SHRIMP & GRITS *NA* | 13
grilled tiger shrimp, charred leeks, white cheddar grits, scorpion chili oil, pepitas, scallion

DUCK CONFIT NACHOS *gf* | 13
El Milagro tortilla chips, confit duck, creamy cheese sauce, diced tomato, pickled jalapeno, scallion

MOCHA DOUGHNUTS | 8
mocha doughnuts dipped in rich chocolate ganache, dusted with espresso powdered sugar

SALADS

Add Chicken (6), Steak (7), or Shrimp (7)

WEDGE SALAD *gf* | 10
iceberg lettuce, diced tomato, blue cheese crumbles, bacon bits, creamy roasted tomato french dressing

POACHED PEAR SALAD *gf, v, V, df, NA* | 12
Vertical Paradise Farms kale, red wine poached pear, toasted macadamia nut, dried cherries, cinnamon vinaigrette

SOUP

Cup or Bowl

WHITE CHICKEN CHILI | 6/8
blackened chicken, roasted jalapeño, shredded white cheddar, scallion

gf = gluten free, df = dairy free, V = Vegan, v = vegetarian, NA = nut allergy

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SANDWICHES

HOT CHICKEN | 16

tempura battered chicken breast, scorpion chile oil, pickle aioli, shaved red onion, shredded iceberg lettuce, dill pickles, Nantucket brioche bun, with fries

FISHWICH | 16

cornmeal crusted mahi mahi, creamy coleslaw, pickled red onion, really good tartar sauce, Nantucket Bakery brioche bun, with fries

BURGER | 14

*4oz patty, sauteed onion, american cheese, frenchdog dressing, bread & butter pickles, parmesan-crusted Nantucket brioche bun, with fries.
Add patty (3 each). Add bacon (2).*

ENTREES

FISH & CHIPS *df* | 18

cornmeal crusted halibut, creamy coleslaw, house cut fries, really good tartar sauce, lemon

GRILLED HANGER STEAK *gf* | 20

8oz grilled hanger steak, duck fat whipped potatoes, saute swiss chard, mushroom gravy, spicy microgreens

ROASTED ROOT VEGETABLE CAPONATA *gf, df, v, V* | 16

shaved and roasted root vegetables, great northern beans, eggplant caponata, pickled red onion, pepitas, italian parsley, smoked olive oil

BACON WRAPPED PORK TENDERLOIN *gf* | 18

white cheddar grits, grilled barbecue carrots, apricot mostarda, microgreens

LOCALLY GROWN

*We're proud to support Michigan growers and suppliers whenever possible.
Here are just a few that you'll find on our fall menus:*

VERTICAL PARADISE FARMS

Dutton, MI

NANTUCKET BAKERY

Grand Rapids, MI

PEACH RIDGE FARMS

Walker, MI

PEBBLE CREEK PRODUCE

Middleville, MI

RIVER VALLEY FARMS & MEAT

Kingsley, MI

CRISP COUNTRY ACRES

Holland, MI

HEFFRON FARMS

Belding, MI

