

LONG ROAD DISTILLERS

Shareables

HOUSE CUT FRIES *gf, df* | 8

with truffle aioli & ketchup

LOADED FRIES *gf* | 12

house cut fries topped with roasted tomato & basil aioli, jalapeno creme fraiche, diced tomato, green onion, house bacon bits

MEDITERRANEAN PLATE *v* | 14

garlic garbanzo bean hummus, whipped feta, marinated roasted red peppers, olives, with veggies and grilled naan bread

POTATO SALAD DEVILED EGGS (6) *gf, v* | 10

potato salad yolk mousse, pickled red onion, dijon aioli, green onion, shaved celery, fingerling potato chips

BAKED BRIE *NA, v* | 18

marin triple creme brie, organic honey, walnut, pink lady apple, rosemary garlic crackers, house gardenera

CAULIFLOWER WINGS *v, V, gf, df* | 15

Thai seasoned tempura battered cauliflower, miso bbq sauce, Thai vinaigrette, mirepoix purée, mustard greens, cherry belle radish

Salads

Add Chicken (7) or Steak (12)

COBB SALAD *gf* | 13

mixed greens, hard boiled egg, diced tomato, avocado purée, house bacon bits, raspberry liqueur vinaigrette

APPLE FETA SALAD *gf, v, NA* | 16

mixed mustard greens, chopped apple, walnut, feta, balsamic reduction, cherry liqueur vinaigrette

Sandwiches

NASHVILLE CHICKEN | 15

tempura battered chicken breast, dill pickles, creamy purple coleslaw, sweet heat glaze, Village Baker brioche bun, with fries

FISH SANDWICH | 16

battered fish, pickles, mixed greens, house tartar, on Village Baker brioche bun, with fries

BBQ JACKFRUIT *v, V, gf, df* | 14

bbq braised jackfruit, apple brandy bbq sauce, fennel slaw, bread & butter pickles, on vegan bun, with fries

BURGER | 14

4oz patty, sauteed onion, american cheese, frenchdog dressing, bread & butter pickles, parmesan-crusting Village Baker brioche bun, with fries.

Add patty (3 each). Add bacon (2).

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Entrees

FISH & CHIPS | 18

6.5oz tempura cornmeal whitefish, house tartar sauce, creamy purple coleslaw, lemon wedges, house cut fries

MAHI MAHI *gf, df* | 22

6oz pan-seared wild caught mahi mahi steak, roasted purple sweet potato & parsnip, mango coulis, tomatillo salsa verde

LAMB CHOPS *gf* | 28

pan-seared lamb chops (3), brown butter & sage mashed redskin potatoes, minted cherry liqueur a la minute sauce

SURF & TURF RISOTTO *gf* | 28

risotto stuffed with sweet shredded blue crab & sauteed red pepper, fennel & asparagus, topped with 4oz hanger steak, with crispy parmesan tuile

Kids

Ages <12> served with fries

BURGER | 8

4oz burger, ketchup, pickle, american cheese

GRILLED CHEESE *v* | 7

melted american & cheddar, naan bread

CHICKEN NUGS *gf, df* | 9

with choice of dipping sauce

VEGGIE PLATE *v, V, df, gf* | 5

assorted vegetables and house-made hummus

Locally Grown

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

VERTICAL PARADISE FARMS

Dutton, MI

VILLAGE BAKER

Spring Lake, MI

PEACH RIDGE FARMS

Walker, MI

PEBBLE CREEK PRODUCE

Middleville, MI

RIVER VALLEY FARMS & MEAT

Kingsley, MI

ALDEA COFFEE

Grand Haven, MI

HEFFRON FARMS

Belding, MI

