

BURGER MENU



Chef Crafted™

Our burgers are formed by hand using only dry aged, locally sourced beef from CDK Farms. They are served on Hewn Bakery true brioche rolls and come with "5 Time" fried Kennebec potatoes from Michigan 15

substitute truffle fries - 4 substitute onion rings - 3 substitute gluten free bun - 2

The Standard

2 year aged cheddar cheese, house pickles, local field greens, local tomatoes, and house mayonnaise

The Griddled Mac

2 patties griddle seared, with lettuce, sweet onion, King Louis sauce, house pickles, cheddar cheese (please no temperature requests)

The Spicy Stack

house bacon, provolone cheese, habanero chile sauce, togarashi tossed fries, pickled jalapenos

The South of France

gruyere cheese, tomato, nicoise olive, basil, oregano, capers, dijon mustard sauce

Mushroom & Swiss

roasted mushrooms, truffle mayo, emmental cheese, caramelized shallots

House Veggie Burger

buckwheat kernels, mushrooms, carrots, herbs
with aged cheddar, organic greens, tomato, creamy tarragon sauce

side of onion rings - 6

side of truffle fries - 7



**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*