

# The Burger Menu

## CHEF CRAFTED™

Our burgers are formed by hand using only dry aged, locally sourced beef from Jefferson Township. They are served on buttery brioche rolls and come with triple fried kennebec potatoes from Michigan **14**  
substitute truffle fries - **4** substitute onion rings - **3** gluten free bun - **2**

### **THE STANDARD**

Red Barn Heritage cheddar cheese, local field greens, local tomatoes, and house made mayonaisse

### **HOT POTATO**

spicy habanero sauce, pepperoncini, fried onions, pepperjack cheese, fries tossed in togarashi

### **THE GREEK**

feta cheese, arugula, cucumber, tomato, herb spiced yogurt, house pepperoncini

### **BREAKFAST**

house bacon, over easy farm egg, tomato, house mayo

### **BLACK AND BLUE**

house cajun spices, Kentucky blue gouda, bacon, crispy onions, pickles, tomato aioli

### **MUSHROOM AND SWISS**

roasted mushrooms, truffle mayo, emmenthaler cheese, caramelized shallots

### **HOUSE VEGGIE BURGER**

buckwheat kernels, mushrooms, carrots, herbs served with Red barn cheddar, organic greens, creamy tarragon sauce

**SIDE OF HOUSE 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.