

# BREAKFAST

## MAIN

**Greek Yogurt Bowl \$12**  
Bananas, berries, granola, chia seed

**Something Lite \$14**  
3egg whites, mixed greens, fruit

**Mediterranean Burrito \$16**  
Egg, gyro, feta, tomato, red onion

**Avocado Toast \$15**  
Sour dough, avocado, tomato, pickled onion

**Scrambles \$15**  
Select two items: Tomato, spinach, onion, peppers, mushrooms, olives, feta, cheddar, pepper jack

Additional items: add bacon, pork sausage or gyro \$2

**Traditional \$14**  
2eggs, bacon, sausage or gyro, potato, toast

**Brioche French Toast \$14**  
Michigan blueberry bacon maple syrup

**Buttermilk Pancakes \$10**  
Chocolate chips and Michigan blue berries  
or caramelized banana and sanders fudge \$3

**On the Fly \$12**  
Muffin, egg, cheddar, choice of bacon or gyro

**Pastries \$7**  
Butter croissant, chocolate croissant or fruit danish from Give Thanks Bakery in Rochester

## SIDES

Thick Cut Applewood Smoked Bacon \$7

Pork Breakfast Links \$6

Chicken Apple Sausage \$7

Everything Bagel or Toast \$5

Breakfast Potato Wedges \$5

Greek Yogurt \$6

Fresh Fruit \$6

Extra Egg \$2

Pancake \$4

McCanns Steel Cut Oats \$5

### SMOOTHIES

**Green Mango \$10**  
mango, banana, Greek yogurt, spinach

**Very Berry \$10**  
blueberry, blackberry, raspberry, strawberry, Greek yogurt

**The King \$10**  
banana, peanut butter, chocolate, Greek yogurt

### COFFEE \$5

Featuring Five O' Clock Brands coffee, roasted in Royal Oak, Michigan

Espresso  
Cappuccino Caffe  
Latte Coffee  
Decaf Coffee

\*Oat Milk, Almond Milk, Soy Milk \$2

### OTHER \$6

Hot Chocolate  
Simply Fresh Orange Juice

### TEA \$6

Harney & Sons

English Breakfast  
Earl Grey Supreme  
Organic Rooibos  
Raspberry Herbal  
Ginger Tumeric  
Mint Verbina  
Decaf Ceylon  
Chamomile



# DINNER

## STARTERS

### Buffalo Cauliflower \$12

Beer battered, pickled celery slaw, smoked blue cheese ranch

### Sticky Wings \$12

Pickled celery slaw, choice of 2 sauces; jack daniels bbq, sweet chili, creamy garlic or Asian zing

### Fried Pretzel \$12

Sea salt, Ferndale's mucky duck mustard

### Garlic Cheese Curds \$12

Creamy garlic parmesan

### Chips N Dip \$11

Ranch seasoned house chips, creamy onion dip

### Loaded Fries \$14

Feta, gyro, tomato, tzatziki

### Fries \$8

Mucky duck mustard aioli

### Hummus \$13

Cucumber, olives, tomato, pita, sumac, olive oil

## GREENS

### Ancient Greek Grain Salad \$16

Quinoa, chickpeas, baby spinach, cucumber, tomato, red onion, chia seeds, olive, pepperoncini, Greek dressing

### Caesar \$14

Baby romaine hearts, garlic croutons, creamy dressing

## HANDHELD & FLATBREADS

Handhelds come with house ranch chips. sub fries, caesar or sweet potato fries 2

### Grilled Cheese \$18

Garlic cheese curds, cheddar, thick cut bacon, tomato, spicy mayo, sour dough

### Hot Chicken \$20

Nashville hot, pickles, Duke's mayo, brioche bun

### Exit 69 Burger \$22

Short rib, ribeye, brisket, chuck, cheddar, bacon, balsamic jam, caramelized onion, spinach, brioche bun

### Gyro Sandwich \$13

Lamb gyro, tzatziki sauce, red onion, tomato, cucumber

### Margherita Flatbread \$17

Buffalo mozzarella, heirloom tomato, basil

### Za'Atar Flatbread \$20

Lemon oil chicken, feta, tomato, olive, olive oil, tzatziki

## MAIN

### Half Chicken \$24

Lemon oil chicken, hummus, tomato, peppers, cucumber, olives, warm pita

### Beef Tips \$32

Onion, mushroom, fries, spinach

### Lake Michigan Whitefish \$30

Better made chip crust, slaw

### Grilled Lamb Chops \$35

Tzatziki, greek grains salad



## DESSERT



### Chocolate Lava Cake

Vanilla ice cream,  
berry sauce

**\$8.50**

### Bakalava & Pistachio Ice Cream

**\$10**

### Hudsonville Mackinac Island Fudge Ice Cream Puff

**\$8.50**

# DRINKS

## WHITE WINE

LaMarca Prosecco, Italy

6oz. **\$14.50** | 9oz. **\$20**

Piper Sonoma Brut, California

6oz. **\$14.50** | 9oz. **\$20**

Daisy Hazy Orange, Blend, Washington

6oz. **\$14.50** | 9oz. **\$20**

Casa Lunardi, Pinot Grigio, Italy

6oz. **\$14.50** | 9oz. **\$20**

Chamisal Chardonnay, California

6oz. **\$14.50** | 9oz. **\$20**

## RED WINE

Jacques Dumont, France

6oz. **\$13.50** | 9oz. **\$18.50**

Michele Chiarlo "Le Orme" Barbera d' Asti, Italy

6oz. **\$14.50** | 9oz. **\$20**

Bonanza Cabernet, By Caymus, California

6oz. **\$14.50** | 9oz. **\$20**

Lyric Pinot Noir, California

6oz. **\$14.50** | 9oz. **\$20**

Cherries and Rainbows Red Blend, France

6oz. **\$16.75** | 9oz. **\$23**

Caymus, Cabernet Sauvignon, Napa

6oz. **\$30** | 9oz. **\$45**



## DRAFT BEER **\$8**

Stella

Griffin Claw Norm's Raggedy Ass

Griffin Claw Seasonal

## BOTTLE & CAN BEER **\$9**

Modelo

Bud Light

Blue Moon

Athletic Brewing NA

New Belgium

High Noon

Bell's Two Hearted

Heinekin

Michelob Ultra

Carona

Miller Lite

Stella

Cutwater

Nutrl

## COCKTAILS

### Griffrita **\$15**

Patron reposado, patron citron, Lustau, amontillado los arcos sherry, lime juice, agave, orange marmalade

### White Peach Sangria **\$15**

Pinot Grigio, peach brandy, agave, peaches, frozen raspberry, mint

### Greek Jelly Bean **\$15**

Ouzo, blue curacao, lemonade

### Bloody Greek **\$15**

Tito's, Fever Tree, olive oil muddled arugula, Worcestershire, tobassco sauce

### Big Beaver Suburban **\$15**

Four roses bourbon, allspice, hibiscus syrup, orange bitters

### Dual Duo **\$15**

Vodka or gin/cranberry or orange juice

