

Warehouse kiTChen + cork

APPETIZERS

BACON WRAPPED DATES...... 14 (gf)
medjool dates, bacon, honey, thyme & goat cheese
sauce

TRUFFLE FRIES...... 13
truffle oil, parmesan, fresh herbs

PUMPKIN & PESTO CROSTINI...... 13
pumpkin, pesto, gorgonzola

WILD MUSHROOM ARANCINI...... 15
served with truffle sauce

 **SPINACH & ARTICHOKE DIP.**..... 14 (gf)
crostini or gluten free crackers

WHITEFISH DIP 15 (gf)
salted crackers or gluten free crackers

WINGS...... 17
10 traditional or 12 boneless. Tossed in one of our house
made sauces: cherry BBQ, buffalo, Cajun rub

FRIED MOZZARELLA...... 13
served with hot honey marinara

SANDWICHES

ALL SANDWICHES COME WITH FRIES

 **WAREHOUSE BURGER.**..... 20
Two 4oz burger patties, aioli, lettuce, tomato,
American cheese, pickle, onion & bacon jalapeno
jam, brioche bun
* sub vegan burger patty (v)

 **TURKEY AVOCADO CLUB.**..... 18
shaved turkey, bacon, tomato, Swiss, avocado, sun
dried tomato aioli, multi-grain bread

 **CAPRESE CHICKEN SANDWICH.**..... 17
grilled chicken breast, pesto, heirloom tomato,
fresh mozzarella, Italian bread

FRENCH DIP...... 19
sliced roast beef, Swiss, caramelized onion, sauteed
mushrooms, horseradish aioli, jus, baguette

 **PERCH SANDWICH.**..... 17
fried perch, tartar, romaine, citrus gremolata,
brioche bun
*all sandwiches can be made on gluten-free bread

SALADS

 **GARDEN.**..... 13
local greens, tomato, cucumber, carrot, red onion,
croutons

 **MICHIGAN CHERRY.**..... 15 (gf)
local greens, walnuts, red onion, dried cherries, bleu
cheese crumbles, tomato

CAESAR...... 14
romaine, croutons, parmesan, tossed in Caesar
dressing

Add Chicken.....6
Add Steak.....10

Dressings: ranch, Italian, Caesar, balsamic,
Thousand Island, raspberry vinaigrette.

SOUP

FRENCH ONION...... bowl 10 / cup 5
crostini, gruyere

SOUP DU JOUR...... bowl 9 / cup 4
ask your server about our seasonal soups

*Consumption of undercooked meat, poultry, eggs, or seafood
may increase the risk of food borne illnesses. Alert your server if
you have any special dietary requirements.

FLATBREADS

 **SPINACH & MUSHROOM.**..... 17
spinach, artichoke, cremini mushroom, mozzarella

CLASSIC PEPPERONI...... 18
marinara, fresh mozzarella, pepperoni, basil

SWEET POTATO, SAUSAGE & FETA.... 19
sweet potato puree, feta, sausage, cherry tomato

*all flatbreads can be made on gluten-free crust

ENTREES

 **FISH & CHIPS.**..... 24 (gf)
fried or pan seared perch, fries, tartar sauce

STEAK FRITES...... 30
10oz grilled ribeye, fries, chimichurri

BUTTERNUT SQUASH RAVIOLI..... 25 (v)
brown butter, sage, lemon zest, pecans (sub vegan
butter)

 **APPLE & BACON PORK CHOP.**..... 27
pan seared pork chop, bacon, shallot, fuji apple,
thyme, rainbow carrots, fingerling potatoes

 **HARISSA & HONEY GLAZED CHICKEN
BREAST.**..... 24
harissa marinated chicken, rainbow carrots,
fingerling potatoes

DESSERT

ESPRESSO CHEESECAKE...... 9

BREAD PUDDING...... 9

 **GRAND TRAVERSE PIE.**..... 9
apple or cherry
a la mode \$2

 We proudly serve locally sourced, Michigan-
made ingredients from these local purveyors:
GT Pie Co.
Old Brothers Farms
Michigan Bread Co.
Six Lakes
Bay Bread
Fifth Wind Farm
Providence Organic Farm

We do our best to cater to most dietary restrictions,
allergies, or preferences but we are not a gluten-free or
allergy free facility. Please let us know how we can best
serve you.