

◆ APPETIZERS ◆

Additional sauces 1

SUPERIOR WHITEFISH TATER TOTS

made with local whitefish, served with lemon aioli 15 *gf*

BEER CHEESE SPREAD

served chilled with soft, warm pretzels, and spicy dijon 16 *vg*

SMOKED WHITEFISH DIP

house smoked whitefish dip served with pickled watermelon rinds and handmade flatbread crackers 18 *gf*

WONTON FRIED PICKLES

fried pickles stuffed with cilantro-dill cream cheese in a wonton wrap, served with spicy dijon 16 *vg*

LAVENDER WATERMELON SALAD

watermelon, cucumber, and pineapple, topped with smoked sea salt, vegan feta, and lavender infused white balsamic vinegar 18 *gf v*

MELON FAUX-KE

marinated cubes of watermelon and cantaloupe on a coconut cream rice served with pickled fruit, cucumbers, and yuzu ponzu pearls 18 *gf v*

CHICKEN WINGS

14 ounces of boneless wings with choice of Michigan Cherry Bourbon BBQ, sweet harissa, savory maple butter, or buffalo dry rub 18

Bone-in Wings Are Available - 2.75 per wing gf

*gf: gluten friendly
 v: vegan
 vg: vegetarian*

Michigan sales tax and a service charge are included in the menu price

Groups of 8 and larger may be subject to a 20% gratuity and will be charged as one check.

Takeout orders will be subject to a 10% gratuity and flat service charge to help cover the increasing costs of sustainable takeout supplies.

Ask your server about menu items that are cooked to order or served raw.

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

◆ SOUPS & SALADS ◆

*Wrap any salad in a flour or spinach and herb tortilla for 1
 add to any salad: local chicken or local whitefish 6*

SUPERIOR WHITEFISH CHOWDER

local whitefish in a classic New England style chowder 6/11

LEMON CHICKEN SOUP

creamy chicken soup with red quinoa 6/11

SOUP AND HALF SALAD

any combination of a cup of soup and half-size salad
(price varies based on choices)

TABBOUL "EH" SALAD

spring greens, grain blend, fresh herbs, tomato, cucumber, pickled fruit, and chopped pistachios with rosemary pomegranate vinaigrette 22 *gf v*

CHOPPED SALAD

spring greens, bacon, blue cheese crumbles, hard boiled egg, avocado, onion, tomato, cucumber with house buttermilk ranch or house blue cheese dressing 20 *gf*

GRILLED CAESAR SALAD

grilled and halved romaine lettuce topped with croutons and freshly grated parmesan, served with house caesar dressing 19

FARMER SALAD

spring greens, candied spiced pecans, bacon, dried Michigan cherries, warm herbed goat cheese, drizzled with balsamic glaze 22 *gf*



Some of our local partners:
 Marquette Meats
 Buried Stone Farms
 Little Parsley Farm
 Gitche Gumees Greens
 Seeds & Spores Family Farm
 North Farm at UPREC
 U.P. Food Exchange
 Swanzy Farm
 Yooper Sisters
 Dukes Farm
 U.P. Gourmet
 Tonella Farms
 Full Plate Farm
 Marquette Maple Company
 GT's Bees

◆ BURGERS ◆

Served with choice of one side.

Burgers are 1/3 pound, custom blended beef, prepared medium, unless otherwise specified, and served on a Michigan brioche bun. Additional sauce 1 add bacon 3 sub gf bun 1 two house falafel patties 3

IRON BAY DOUBLE SMASH

american cheese, lettuce, tomato, onion, IB sauce 19

TURNSTILE DOUBLE SMASH

swiss and gouda, jalapeño smashed into the patty, lettuce, tomato, onion, spiced house applesauce 22

BELL TOWER BURGER

cheddar, bacon, fried onion strings, lettuce, tomato, Michigan Cherry Bourbon BBQ 22

ENGINE WORKS BURGER

blue cheese, local roasted mushrooms, lettuce, tomato, onion, Yoope Sisters pepper Jam 20

FALAFEL BURGER

vegan feta, two house made falafel patties, lettuce, tomato, onion, lemon tahini sauce served on a Michigan pretzel bun 20 *gf v*

◆ TACOS ◆

Served with choice of one side.

SUPERIOR TACOS

two flour or corn tortillas, blackening seasoning, cabbage slaw, avocado-lime crema, cilantro microgreens *gf*
local whitefish 24 • local chicken 20
Additional tacos: whitefish 8 • chicken 5

BIG WAVE TACOS

two flour or corn tortillas, blackening seasoning, spiced pineapple salsa, spicy green curry sauce, cilantro microgreens *gf*
lamb 24 • beef tongue 24 • pork 20
additional tacos: lamb 8 • beef tongue 8 • pork 5

FALAFEL TACOS

two corn or flour tortillas, house made falafel, za'atar cucumber salad, Moroccan pickled carrots, pomegranate molasses, and cilantro microgreens 20 *gf v*

◆ SIDES ◆

- cabbage slaw *gf v*
- cup of soup
- bowl of soup +6

Ask about our soup special!

- black pepper fries +3 *v*
- applesauce *gf v*
- side salad *gf v*

- seasoned potato chips +1 *v*
- hummus & pickled veggies *gf v*
- seasonal vegetables *gf v*
(local when available)

◆ HANDHELDS ◆

Served with choice of one side.

LAMMY SAMMY

braised lamb shank, harissa mayonnaise, and pickled red onion, on Detroit hoagie, with house lamb jus 24

CHERRY CHICKEN PANINO

roasted chicken, swiss, Michigan cherry chutney, bacon, and lemon aioli, on sourdough 21 *Panino cannot be modified.*

PULLED PORK SANDWICH

house slow roasted pulled pork, gouda, cabbage slaw, sweet and spicy pickles, Michigan Cherry Bourbon BBQ served on a Michigan pretzel bun 20

CRISPY CHICKEN SANDWICH

fried local chicken thigh, sauced with either hot honey, spicy dijon, maple butter, or dry buffalo rub, lettuce, tomato, sweet and spicy pickles, served on a brioche bun 21

◆ FEATURES ◆

Any additional sauce 1

SUPERIOR WHITEFISH AND CHIPS

beer-battered local whitefish with black pepper fries, cabbage slaw, house-made tartar sauce, and a lemon wedge mp

OSHINKO MAKI SUSHI

marinated watermelon and cantaloupe, cucumber, pickled daikon radish, in a roll of rice and nori, topped with yuzu ponzu pearls 19 *gf v*
Sushi cannot be modified. While supplies last.

LEMON TAHINI GRAIN BOWL

za'atar cucumber salad, pickled fruit, harissa marinated tofu, served over a grain blend, topped with lemon tahini dressing, crispy za'atar chickpeas, and scallions 18 *gf v*

MACARONI AND CHEESE

cavatappi in a cheesy bechamel sauce 20
add buffalo, bacon, blue cheese + 4
add BBQ sauce, pulled pork, pickled onions + 4

Many of our products contain or may come in contact with common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish, shellfish, and sesame. Please inform your server if you have any food allergy concerns.

Due to cross contamination, anything that is cooked in the fryers may not be fully gluten friendly or vegan. Soybean oil is used in our fryers.

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