



# STABLES

## STARTERS

**ONION RING TOWER** (V) beer battered, house ketchup and house aioli 12

**BUFFALO CHICKEN DRUMS OR WINGS** (GF) four (4) drums or six (6) wings, Buffalo sauce, celery, house slaw, smoked blue cheese dip 9

**STREET CORN RIBS** mexican street corn slather, cotija, scallions, cilantro 12

**TWISTED SPINACH-ARTICHOKE DIP** (V) Locatelli cheese, focaccia crostini 14

**MICHIGAN SMOKED WHITEFISH DIP** cornichons, crispy capers, focaccia crostini 15

**CRISPY CALAMARI STRIPS** (GF) Japanese yellow curry scented, red banana ketchup-sweet chili dip, pickled green papaya 15

**BUTTER GLAZED GIANT PRETZEL** (V) Maldon salt, beer cheese, orange blossom honey mustard 19

**PORTOBELLO** (GF) (V) marinated and char-grilled, roma tomato, red onion, arugula, herb oil 10

**CLASSIC SHRIMP COCKTAIL** house cocktail sauce, lemon 15

**DEEP-FRIED MEATBALLS** roasted tomato sauce drizzle, pecorino 9

**BEEF CARPACCIO** (GF) herb-black pepper crust, arugula, capers, Locatelli cheese, balsamic & oil 12

## HANDHELDS & SALADS

*includes house chips or house slaw, substitute Garden or Caesar salad for \$3, substitute waffle fries for \$4*

**TRADITIONAL ENGLISH FISH & CHIPS** fresh cod, house-made beer batter, tartar, malt dip, slaw and steak fries 19

**HOUSE-GRIND PRIME BEEF BURGER** Challah bun, baby greens, roma tomato, onion, house aioli 1/2lb - 12  
Add: cheese +1.50, bacon +1.50

**SHAVED BEEF "PHILLY" SANDWICH** 1/2lb slow braised, sautéed onion-mushroom-pepper ragout, beer cheese, crispy leeks, Bánh Mi bread 15

**SMOKED SCOTTISH SALMON "BLT"** hickory bacon, heirloom tomato, baby greens, house aioli, Focaccia 18

**"WEISSWURST" BRAT BURGER** onions, whole grain mustard blend, baby greens, pretzel bun 13

**KERN'S OF FRANKENMUTH CHARGRILLED BOCKWURST** your choice sauerkraut, mustard, ketchup, onion, relish 1 for 9 or 2 for 12

**CROQUE MONSIEUR** woodfire oven baked, blackforest ham, gruyere, dijon, pecorino cream, crustless bread, arugula, heirloom tomato, lemon-garlic evoo 16

**HICKORY SMOKED PASTRAMI SANDWICH** gruyere, Dijon mustard, slaw, dark rye 16

**CRISPY CHICKEN BREAST SANDWICH** Challah bun, baby greens, roma tomato, mayo 12  
Add: cheese +1.50, bacon +1.50

**HERB CHICKEN WRAP** romaine, arugula, shaved fennel, basil, cold grilled chicken, fried capers, heirloom tomato, marinated onion, fresh mozzarella, cucumber, herb oil, house aioli, balsamic drizzle 14

**BLACK BEAN-CORN BURGER** (V) roma tomato, onion, baby greens, cilantro house aioli 14

**WOODFIRED TURKEY BREAST** shaved, cranberry goat cheese, woodfired sweet bell pepper, baby greens, multi-grain wheat bread 13

**PANZANELLA SALAD** romaine, arugula, shaved fennel, basil, cold grilled chicken, fried capers, heirloom tomato, marinated onion, fresh mozzarella, cucumber, crunchy focaccia crumble, herb oil, balsamic drizzle 18  
Vegetarian version with grilled portobello 19

**ENTRÉE CAESAR** romaine hearts, arugula, baby kale, Castelvetrano olives, Spanish anchovy, shaved Locatelli cheese, crunchy focaccia crumble, house-made Caesar dressing 13  
Add: grilled chicken +5, pork +7, portobello +5, shrimp +9

## WOODFIRED OVEN

*12 Inch Roman Style Pizza (Gluten free option available)*

**BUILD YOUR OWN** San Marzano sauce, aged mozzarella, toppings of choice 13

**Pizza Toppings 1.50 ea.**

- |               |                       |
|---------------|-----------------------|
| • Pepperoni   | • Black Olive         |
| • Ham         | • Fresh Mushroom      |
| • Sausage     | • Green Pepper        |
| • Bacon       | • Jalapeño            |
| • Onion       | • Shrimp (3.49)       |
| • Green Olive | • Extra Cheese (2.49) |

**MARGHERITA** (V) San Marzano sauce, fresh mozzarella, basil, herb oil, heirloom tomato, citrus balsamic gastrique 15

**GARLIC BIANCO** (V) pecorino cream, aged mozzarella, roasted garlic & shallots, sundried tomato, fresh arugula, lemon-garlic evoo 16  
Add Chicken +4

**CHARCUTERIE** San Marzano sauce, aged mozzarella, prosciutto, salami, capicola, pepperoni, herb oil 17

**GARDEN** (V) combo of San Marzano and pecorino cream sauces, aged mozzarella, artichokes, red onion, sundried tomato, Castelvetrano olives, portobello, lemon-garlic evoo 17

**FIVE CHEESE** (V) San Marzano sauce, aged mozzarella, fontina, smoked gouda, pecorino, feta 17

(GF) Denotes Gluten Free, (V) Denotes Vegetarian


*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, seafood, eggs, shellfish, or poultry may increase your risk of food borne illness.*



# STABLES

## MAIN

Available after 4:00 pm

**LONDON BROIL**  char-grilled Italian marinated beef, smoked Maldon salt, rosemary-thyme red wine reduction jus lie, roasted garlic mash, crispy brussels sprouts 26


**ITALIAN MEATLOAF** seared crisply, roasted tomato reduction sauce, roasted garlic mash, crispy brussels sprouts 20

**BONELESS PORK CHOPS** cast iron seared, Dijon mustard cream sauce, roasted garlic mash, crispy brussels sprouts 22

**CHICKEN TINGA EMPANADAS** with roasted corn and black beans, charred tomato enchilada sauce, Cotija cheese, cilantro, scallions, cilantro-lime crema 19

**PASTA BOWL** San Marzano tomato-meat sauce, pecorino cream, herb oil, focaccia crostini 21

**CHAR-GRILLED HAWAIIAN MAHI MAHI** pineapple salsa and glaze, jasmine rice, roasted brussels sprouts 26

**SEARED FISH CAKES**  assorted fish, lemon-caper crema, jasmine rice, crispy brussels sprouts, house tartar sauce 23

**STEAK OF THE DAY** blue-cheese-herb compound butter, red wine reduction sauce, roasted garlic mash, crispy brussels sprouts *Market Price*


**WOODFIRED WILD CAUGHT NORWEGIAN SALMON**  balsamic-honey-mustard glaze, jasmine rice, roasted brussels sprouts, crispy sweet potato 24

## SIDES



Slaw   4

Garden Salad   5

Caesar Salad 5

Roasted Tomato-Garlic-Basil Soup   
Cup 5 Bowl 7

Potato Chips 4

Baked Potato   4

Deluxe Potato  6

Roasted  
Garlic Mashed Potatoes  
  5

Roasted  
Brussels Sprouts  
  5

Waffle Fries  6

Beer Cheese  4

## HOUSE DRESSINGS

Smoked Blue Cheese-Roasted Shallot

Citrus Balsamic Vinaigrette

Traditional Caesar  

Buttermilk Ranch


Honey-Mustard

## SWEET ENDINGS

Brownie Sundae 8

Dark Valrhona Chocolate Mousse   12

Tiramisu 10

 Denotes Gluten Free,  Denotes Vegetarian

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, seafood, eggs, shellfish, or poultry may increase your risk of food borne illness.