

# WEEKEND BRUNCH

## APPS

- Shrimp & Crab Cocktail** <sup>GF</sup> 10  
Avocado, Sweet Corn, Cucumbers  
Peppers, Pickled Radish, Lime Vinaigrette  
Served with Tortilla Chips
- Fried Calamari** 9  
Cocktail Sauce
- Warm Potato Chips** 7  
Topped with Bleu Cheese, Bacon  
Tomatoes, Scallions
- Short Rib Tacos** 9  
Salsa Fresca, Cotija  
Avocado Sour Cream
- Balsamic Glazed Brussels Sprouts** <sup>V</sup> 8  
Dried Cranberries

## SOUPS

- Soup of the Day** 5
- Cream of Tomato** 5
- French Onion** 7  
Swiss, Croutons

## ENTREE SALADS

- Caesar**  
Croutons, Parmesan  
with **Chicken** 14  
with **Shrimp** 16
- Roasted Turkey Cobb** <sup>GF</sup> 14  
Avocado, Bacon, Tomato, Bleu Cheese  
Egg, Red Wine Vinaigrette
- Summer Kale** <sup>GF V</sup> 14  
Romaine, Quinoa, Fresh Berries  
Sunflower Seeds, Carrots, Radish, Tomato  
Chile Lime Vinaigrette  
with **4 oz. Salmon\*** 20
- Southwest Grilled Shrimp** 16  
Guacamole, Black Beans, Mixed Greens  
Peppers, Red Onion, White Cheddar  
Tortilla Strips, Jalapeño Buttermilk Dressing  
with **Grilled Tenderloin\*** 17

## PLATES

- Fish & Chips** 13  
Icelandic Cod, Fries, Slaw, Remoulade
- Cedar Planked Salmon\*** <sup>GF</sup> 18  
Smashed Redskins, Seasonal Vegetables  
Dijon Mustard Glaze
- Broiled Great Lakes Whitefish** <sup>GF</sup> 17  
Broccoli, Brown Rice

**ROADSIDE B&G**

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\*State of Michigan Requirement: These items may be served raw or undercooked. Consumption of raw or undercooked eggs, poultry, seafood, shellfish or meat may increase your risk of food borne illness, especially if you have certain medical conditions.

## DRINKS

### BLOODY

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| <b>Spicy</b><br>House Infused<br>Pepper Vodka<br>8 | <b>Detroit</b><br>Valentine Vodka<br>McClure's Bloody Mary Mix<br>10 | <b>Garden</b><br>Rain Cucumber<br>Vodka<br>9 |
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### SPARKLING

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| <b>Raspberry Beret</b><br>Moscato d'Asti, Muddled Raspberries<br>Lemonade, Peach Nectar<br>11 | <b>Raspberry Lemoncello Fizz</b><br>Fresh Raspberries, Limoncello<br>Lemonade & Arte Latino Brut on Ice<br>10 |
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### CRAFT COCKTAILS

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| <b>Templeton Smash</b><br>Templeton Rye<br>Blackberry Preserve<br>10 | <b>Spiked Arnold Palmer</b><br>Honey Jack Daniels<br>Iced Tea, Lemonade &<br>Dash of Walnut Bitters<br>9 | <b>Nutty Roadsider</b><br>Vanilla Stoli<br>Frangelico, Bailey's<br>Shot of Espresso<br>Chilled Up<br>12 |
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## BREAKFAST

- Classic Eggs Benedict\*** 10  
Canadian Bacon, Poached Eggs, Hollandaise
- Turkey Scramble** 11  
Roasted Yukons, Grape Tomatoes, Arugula  
White Cheddar
- Blueberry Corn "Hotcakes"** <sup>GF</sup> 9  
Blistered Blueberry Syrup
- Chilaquiles\*** 12  
Pulled Chicken, Corn Tortillas, Cotija  
Sunny Eggs, Avocado, Cilantro
- Short Rib Hash\*** 13  
Yukon Gold, Caramelized Onion, White Cheddar  
Poached Eggs, Stone Ground Mustard Aioli  
Wolferman's English Muffin
- Chicken & Biscuits\*** 11  
Black Pepper Gravy, Scrambled Eggs
- Veggie Scramble** <sup>V</sup> 9  
Peas, Spinach, Scallion, Alouette
- Smoked Salmon Avocado Sandwich** 14  
Arugula, Shaved Red Onion, Hard Egg on Wheat  
Fresh Fruit

## SIDES

- Fresh Fruit Bowl** 7
- Special Sausage** 4
- Smoked Bacon** 4
- Breakfast Potato Tots** 4  
Smoked Bacon, American, Scallions
- Toast** Rye, Sourdough, Whole Grain, English Muffin 2

## SANDWICHES

- Classic Cheeseburger\*** 13  
Choice of: Bleu, American, Swiss, Muenster
- Grilled Salmon Burger\*** 13  
Arugula, Pickled Green Tomato, Dill Remoulade
- Short Rib Grilled Cheese & Tomato Soup** 13  
Muenster, Cheddar, Pickled Onion on Sourdough
- Roasted Turkey Reuben** 11  
Coleslaw, Swiss, Russian Dressing on Rye, Fries