

SANDWICHES & SALADS

All sandwiches served with caraway coleslaw

SOUPS

Classic Chicken Noodle \$8.00
Celery, carrots, egg noodles

Toscana Creamy Soup \$8.00
Chicken, sausage, spinach, Michigan white beans, Parmesan cheese

SANDWICHES

Hot Corned Beef \$16.00
Sy Ginsberg corned beef, Emmental Swiss cheese, house-made spicy chowchow, toasted sourdough bread

The Hamtramck \$15.00
Kowalski ham, capicola, salami, brick cheese, shredded lettuce, tomato, pepperoncini, herb dressing, toasted bun

Turkey Breast \$16.00
Sy Ginsberg turkey, Michigan Jack cheese, mixed greens, mashed avocado, tomato, Dijon mayonnaise, toasted brioche bread

SALADS

Grilled Chicken Chopped Salad \$16.00
Local farms garden greens, grape tomatoes, chickpeas, cucumber, kalamata olives, Asiago cheese, red onion, house-made ranch dressing

Spinach Arugula Salad (V) \$15.00
Goat cheese, Marcona almonds, roasted beets, cucumbers, dried apricots, hard-boiled eggs, lemon honey white balsamic dressing

Michigan Garden (side salad) (V GF) \$7.00
Local farms garden greens, Honeycrisp apples, cucumber, candied walnuts, Michigan dried cherries, celery seed dressing

Stand 44 Combination \$15.00
Half Turkey Breast Sandwich and choice of soup (cup)

BRICK OVEN

Neapolitan-style 12-inch pizza made with local brick cheese

Stand 44 \$17.00
Spicy tomato sauce, capicola, pepperoni, Italian sausage, roasted red peppers, spinach, grated Asiago cheese, crushed red pepper seeds

Farmhouse (V) \$16.00
Pizza sauce, green peppers, mushrooms, red onions, spinach, artichokes, balsamic syrup

Blanco \$17.00
Roasted garlic cream sauce, grilled chicken, arugula, grape tomatoes, Parmesan buttered crust

Back to Basics \$15.00
Pizza sauce, pepperoni, local brick cheese
Cheese Only (V)

Chef's Special (V) \$17.00
Wild mushrooms with three cheeses, roasted garlic cream sauce, goat cheese, Parmesan buttered crust

CHAR

All served with Yukon Gold Potato Salad

All American* \$16.00
Double beef patties, Michigan cheddar, local roll, shredded lettuce, house-made pickles

Triple Threat* \$18.00
Three beef patties, Michigan cheddar, local roll, shredded lettuce, house-made pickles

Chef's Special: Over Under Burger* \$17.00
Double beef patties, Michigan cheddar, local roll, fried egg, jalapeños, bacon aioli, shredded lettuce, house-made pickles

Yard Bird \$15.00
Pickle brine, beef tallow fried chicken breast, local roll, shredded lettuce, house-made pickles, comeback sauce

Grilled Chicken Wrap \$15.00
Halal chicken breast, beef bacon, New Yasmeeen pita bread, shredded lettuce, tomato, house-made pickles, spicy garlic sauce

Vegetable and Hummus Pita Wrap (VG) \$15.00
Roasted peppers, zucchini, mushrooms, onions, tomato, cucumber, spinach, herb pesto, olive tapenade, New Yasmeeen pita bread

Yukon Gold Potato Salad (V GF) \$5.00
Scallion dill dressing, eggs

Side Hummus and New Yasmeeen Pita Bread (VG) \$8.00

KIDS

Burger* \$11.00
Single beef patty, Michigan cheddar, local roll

(VG) = Vegan (V) = Vegetarian (GF) = Gluten Free

 **Gluten-Free Bun Available for Burgers and Sandwiches on Request**

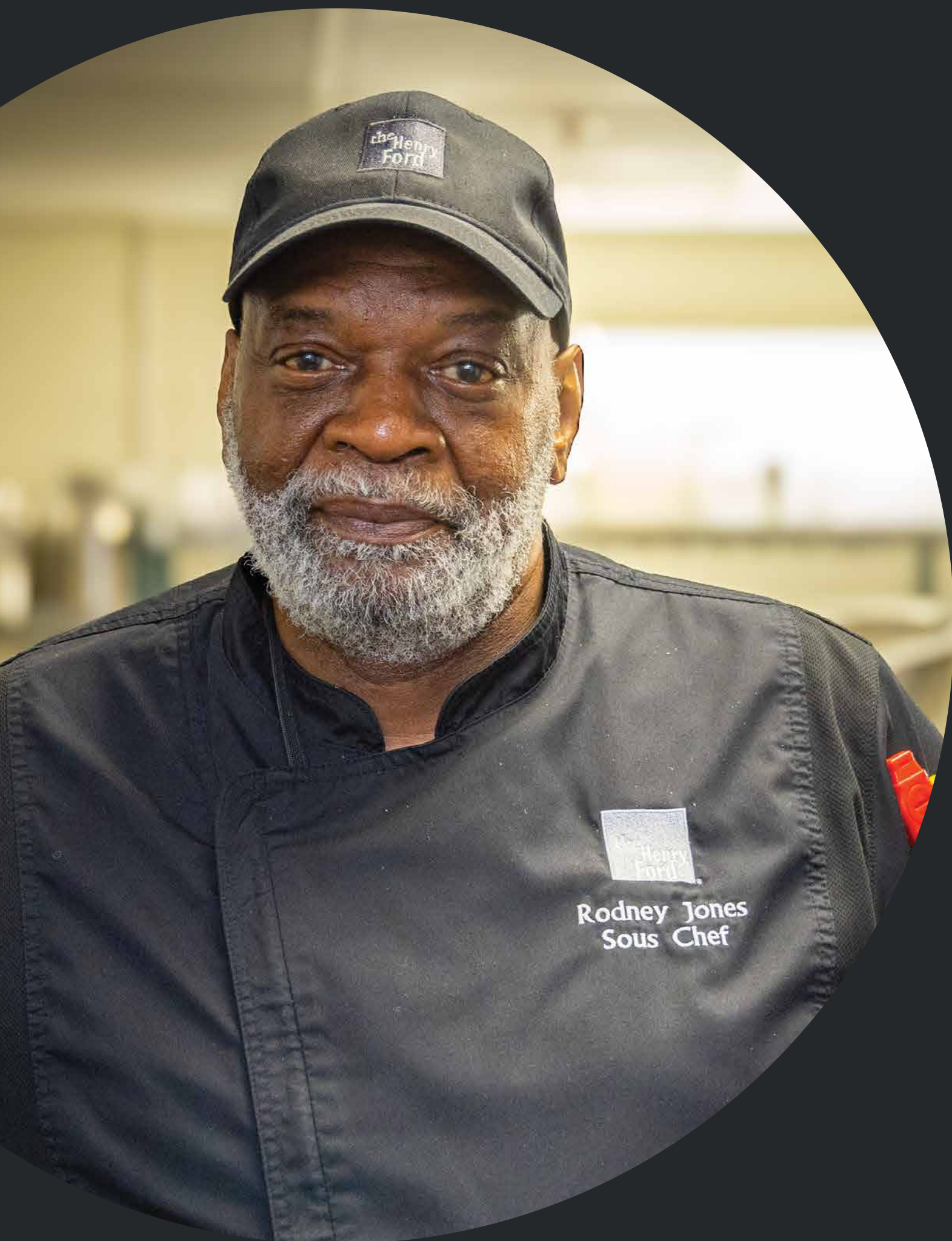
*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CHEF'S TABLE

Shrimp and Grits **\$18.00**
Shrimp, hominy and andouille sausage grits with scallions, gouda cheese, poblano peppers, garlic green beans

Stuffed Sweet Potato **VG GF** **\$13.00**
Warm Michigan black beans, corn, tomato, cilantro salsa, avocado, garlic green beans

VG = Vegan **GF** = Gluten Free



CHEF RODNEY JONES

CHEF, THE HENRY FORD

Born and raised in metro Detroit, Chef Rodney Jones brings passion, experience and a commitment to great food to his role as Sous Chef at The Henry Ford.

He began his career at the Airport Hilton and further refined his skills at Roman Terrace. His culinary journey also includes time as Sous Chef at Heavy Seas Alehouse in Baltimore and the Radisson Hotel upon returning to Michigan.