

SANDWICHES & SALADS

All sandwiches served with caraway coleslaw

SOUPS

Tomato Bisque v \$8.00
Asiago cheese, toasted baguette

SANDWICHES

Roast Beef Swiss Melt \$16.00
Dearborn Brand roast beef, Emmental Swiss cheese, caramelized onions and mushrooms, house-made steak sauce, toasted bun

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

Summer Berry Salad v \$15.00
Local farms garden greens, blueberries, cucumbers, dried cranberries, mandarin oranges, crispy fried brie cheese, pepitas, Michigan berry 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 a cup of Tomato Bisque Soup



2026 GUEST CHEF PROGRAM

LEARN MORE

v = Vegan v = Vegetarian GF = Gluten Free

Gluten-Free Bun Available for Burgers and Sandwiches on Request

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

Central Market v \$16.00
Pizza sauce, mushrooms, Kalamata olives, roasted red peppers, pickled red onions, feta cheese, fresh basil

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 \$17.00
"The Philly" shaved roasted beef, roasted red peppers, mushrooms, garlic cream sauce

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: Mushroom Blue Burger* \$17.00
Double beef patties, blue cheese, mushrooms, local roll, shredded lettuce, house-made pickles, garlic aioli

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 Yasmeen 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 Yasmeen pita bread

Yukon Gold Potato Salad GF \$5.00
Scallion dill dressing

Side Hummus and New Yasmeen Pita Bread VG \$8.00

KIDS

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

*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

Citrus-Brined Grilled Chicken with Sorghum Pilaf **GF** **\$18.00**

Marinated Green Slaw and Charred Okra

**Vegan Buttermilk-Brined Tapioca-Fried Oyster Mushrooms
with Sorghum Pilaf** **VG GF** **\$13.00**

Marinated Green Slaw, Ancho Chile-Sherry Vinaigrette

GF = Gluten Free **VG** = Vegan



GUEST CHEF PROGRAM **KIMBERLY MCNAIR BROCK**

A chef, educator and holistic health coach born and raised in Birmingham, Alabama — and deeply connected to the Civil Rights Movement — Chef Kimberly brings both lived history and culinary expertise to this residency. With more than 24 years in the culinary arts, she blends Southern heritage and wellness, connecting past and present through food. All month long, guests can experience her limited-time dishes at Stand 44 — a meaningful extension of the stories shared inside the Jackson Home.