

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

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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
"Henry's Inferno" classic buffalo sauce, Kashmiri spiced chicken, jalapeños, house-made ranch, chives

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

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

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

Cherry-Marinated Bavette Steak with Sweet Corn, XO Butter \$22.00

Grilled peach-mustard relish and potato skin crunch

Salt-Roasted Beets with Warm Honeycomb v \$14.00

Herb ash yogurt and green goddess emulsion

v = Vegetarian



GUEST CHEF PROGRAM **BREE MALTESE**

Chef Bree is a chef and hospitality leader whose approach to food is rooted in sustainability, seasonality and care for others. From boutique speakeasies to Marrow Detroit and now as Director of Hospitality & Operations for Union Joints, her career has been guided by a deep respect for thoughtful sourcing, whole-animal utilization and local produce. Whether developing menus, leading teams or sharing a meal, Chef Bree believes food is at its best when it nourishes, connects and tells the story of the ingredients behind it.