

SANDWICHES & SALADS

All sandwiches served with caraway coleslaw

SOUPS

Tomato Bisque  **\$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  **\$15.00**
Local farms garden greens, blueberries, cucumbers, dried cranberries, mandarin oranges, crispy fried brie cheese, pepitas, Michigan berry dressing

Michigan Garden (side salad)   **\$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  **\$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 

Chef's Special  **\$16.00**
Margherita pizza with buffalo mozzarella, Roma tomatoes, fresh basil, and balsamic syrup

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

Surfs Up Burger* **\$17.00**
Double beef patties, Swiss cheese, grilled pineapple, red onion, local roll, shredded lettuce, cherry BBQ sauce

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  **\$15.00**
Roasted peppers, zucchini, mushrooms, onions, tomato, cucumber, spinach, herb pesto, olive tapenade, New Yasmeen pita bread

Yukon Gold Potato Salad  **\$5.00**
Scallion dill dressing

Side Hummus and New Yasmeen Pita Bread  **\$8.00**

KIDS

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

 = Vegan  = Vegetarian  = 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

Seared Walleye with Chermoula Sauce **\$22.00**
White wine soubise, pickled apples, pine nuts, tobacco onions

Saffron Mushroom Arancini with Romesco Sauce v **\$14.00**
Pea shoots, green beans, sherry vinegar, herb oil, pistachio garnish

v = Vegetarian



GUEST CHEF PROGRAM WILLIAM DIEBEL

Sous Chef at Sylvan Table, Chef William brings more than 15 years of hospitality experience and a passion for thoughtful sourcing, seasonal ingredients and reducing food waste. He has worked alongside some of Detroit's most respected chefs while developing an approach rooted in sustainability and respect for local ingredients. As the leader of Sylvan Table's Make Food Not Waste program, Chef William champions efforts to reduce food waste and works closely with Michigan farmers and producers to showcase the best of each season.