

# SANDWICHES & SALADS

All sandwiches served with  
Stand 44 Signature Potato Salad

## SOUPS

**Swiss Onion** ✓ ..... \$7.00  
Baguette crouton, Parmesan cheese

**Minestrone** ✓ ..... \$7.00  
Seasonal vegetables, pasta, Michigan garbanzo beans

## SANDWICHES

**Shaved Roast Beef** ..... \$15.00  
Dearborn Brand roast beef, Jack cheese, arugula, roasted red peppers, horseradish sauce, Michigan Bread onion roll

**The Hamtramck** ..... \$14.00  
Kowalski ham, capicola, salami, brick cheese, shredded lettuce, tomato, pepperoncini, herb dressing, toasted bun

**Roasted Turkey Breast** ..... \$15.00  
Jack cheese, seasonal sprouts, sliced tomatoes, lettuce, pickled red onion, chive aioli, toasted Detroit sourdough

## SALADS

**Grilled Halal Chicken Fattoush** ..... \$16.00  
Romain lettuce, radish, cucumber, grape tomatoes, red onion, pita chips, mint, parsley, feta cheese, sumac dressing

**Doc Green Salad** GF ..... \$13.00  
Local farms garden greens, avocado, artichokes, hearts of palm, tomatoes, cucumber, hard-boiled eggs, Michigan garbanzo beans, lemon basil dressing

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

**Stand 44 Signature Potato Salad** ✓ GF ..... \$5.00  
Yukon Gold potatoes, roasted red peppers, pickled red onion

**Stand 44 Combination** ..... \$14.00  
Pick Two: Soup, Michigan Garden Salad or Half Sandwich (Roasted Turkey Breast or The Hamtramck)



**NEW!**  
**GUEST CHEF PROGRAM**  
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# BRICK OVEN

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

**Stand 44** ..... \$16.00  
Spicy tomato sauce, capicola, pepperoni, Italian sausage, roasted red peppers, spinach, grated Asiago cheese, crushed red pepper seeds

**Central Market** ✓ ..... \$15.00  
Pizza sauce, mushrooms, Kalamata olives, roasted red peppers, pickled red onion, feta cheese, fresh basil

**Blanco** ..... \$16.00  
Roasted garlic cream sauce, grilled chicken, arugula, grape tomatoes, Parmesan buttered crust

**Chef's Special Pizza** ✓ ..... \$15.00  
Wild mushrooms with three cheeses, roasted garlic cream, goat cheese, Parmesan buttered crust

**Back to Basics** ..... \$14.00  
Pizza sauce, pepperoni, local brick cheese  
**Cheese Only** ✓

# CHAR

All served with Stand 44 Signature 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

**Chorizo con Huevo Burger\*** P ..... \$17.00  
Chorizo sausage patty, beef patty, Michigan cheddar, fried egg, local roll, shredded lettuce, house-made pickles

**Yard Bird** ..... \$14.00  
Pickle brine, tallow fried chicken breast, local roll, shredded lettuce, house-made pickles, comeback sauce

**Grilled Chicken Wrap** ..... \$14.00  
Halal chicken breast, beef bacon, New Yasmeen pita bread, shredded lettuce, tomato, house-made pickles, spicy garlic sauce

**Black Bean and Chickpea Burger** ✓ ..... \$14.00  
Guacamole, shredded lettuce, tomato, house-made pickles, local roll

## KIDS

**Burger\*** ..... \$10.00  
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

**Pan Seared Salmon** ..... **\$17.00**

Rice pilaf, lemon caper butter sauce, olive oil green beans

**Truffle Infused Penne Alfredo** **v** ..... **\$14.00**

Wild mushrooms, Parmesan, cracked black pepper, olive oil green beans

**v** = Vegetarian



## GUEST CHEF PROGRAM

# CHEF TONY MATTA

Chef Matta is a classically trained culinary professional with 25-plus years of experience working in some of Detroit's most iconic kitchens — Wolfgang Puck Steak, Prism Steakhouse, Little Caesars Arena and Hollywood Casino at Greektown.

He is known for developing strong teams, mentoring rising chefs and pushing the standard of excellence, and his passion, precision and presence have helped shape Detroit's culinary culture — one plate at a time.

**MAY FEATURED CHEF**

**STAND**



IN SEASON. FROM SCRATCH. BY CHEFS.