



SNACKS, BITES & MORSELS

- soft pretzel pimento cheddar jar** 7
house made cheddar spread with soft baked pretzels
- southern style fried pickles** 8
cornmeal coated pickles served with green goddess dressing
- crown grilled prawns** 16
wild caught prawns tossed in red crown's spicy aioli
- fried green tomatoes** 8
cornmeal crusted with house remoulade
- seasonal cheese & dry aged meat board** 18
michigan & import cheeses and sausages, served with a variety of accoutrements, house baguette, and crackers
- wood smoked chicken wings** 10
lightly tossed with toasted garlic, lime, and chili seasoning, with celery and carrots and your choice of ranch or blue cheese
- salmon trio platter** 16
house salmon, smoked, pate, and lox, served with sour cherry jam, caper cream cheese, and salted apples with bourbon bliss
- burnt ends** 14
slow smoked, tossed with red onion and bbq, served with fresh crostini

SOUPS & SALADS

- soup du jour** 5
- gazpacho** 5
a meld of garden fresh vegetables with croutons and smoked tomato crème fresh
- kale and quinoa salad** 12
baby kale with red quinoa, watermelon radishes, and carrots, tossed in a citrus vinaigrette with cumin and cilantro
- cobb salad** 15
grilled chicken, bacon, avocado, blue cheese, egg, tomato, and roast corn, atop mixed greens with green goddess dressing
- roasted beet salad** 13
marinated golden and red beets tossed in a bed of arugula, grapefruit segments, green apple, and a zesty herb vinaigrette, topped with bulgarian feta
- watermelon salad** 12
compressed watermelon, heirloom cherry tomatoes, smoked pecans, chèvre cheese with balsamic strawberry basil vinaigrette on a bed of arugula
- smoked chicken and apple salad** 13
green apple, smoked and pulled chicken, almonds, and aged gouda on baby romaine lettuce in a cider mustard dressing
- grilled caesar** 13
grilled baby romaine atop sundried tomatoes, hearts of palm, wild rice blend, fried capers, and sliced jalapeno
- enhance your salad:**
grilled chicken breast (5)
salmon* (7)
house smoked brisket (7)
lobster tail (11)
grilled prawns (4 each)
avocado (3)
smoked salmon (5)

THE RC SMOKER

prepared in our apple, cherry, and mesquite wood smoker; served with choice of any 2 sides and cornbread

- slow smoked ribs**
saint louis style *half slab 18/ full slab 24*
baby back *half slab 20/ full slab 26*
- RC brisket** 22
slow smoked brisket
- crown pork** 22
16 hours in the pit
carolina-style pork, rubbed, smoked and pulled
- southern sampler for two** 34
smoked carolina pulled pork, RC brisket, saint louis style ribs, and baby back ribs

SOUTHERN SWAG

- shrimp n' grits*** 24
war eagle grits, bacon, fried egg topped with a creole sauce
- carolina pulled pork n' grits*** 20
war eagle grits, bacon, fried egg, and house bbq

BUILD YOUR OWN

- red crown mac & cheese** 10
add...
bacon lardons 4
pulled pork 5
brisket 7
lobster tail 11

SANDWICHES

served with a house pickle and fries or mixed greens

- the red crown burger*** 12
½ pound patty topped with lettuce, tomato, onion, american cheese, and fancy sauce
- southern smoke burger** 15
½ pound of our house blend, lightly smoked and char-grilled, topped with sriracha bbq brisket, pepper jack cheese, bacon jam, and savory onion marmalade
- man bear pig burger*** 15
½ pound burger with pimento cheese, bacon, house pickled jalapenos, and fried egg
- poor #3** 13
applewood smoked pulled pork with southern style kraut and wood grilled salsa verde
- black bean burger** 12
a falafel inspired black bean patty topped with smashed avocado, tomato, pea tendrils, and a garlic aioli
- fried perch sandwich** 14
a healthy portion of fried perch topped with lettuce, tomato, bacon jam, and house made tartar sauce
enhance your sandwich:
avocado (3) bacon (3)

RED CROWN CLASSICS

- statler chicken breast** 18
sous vide statler chicken breast atop summer squash, spinach, chevre cheese, green peas, wild rice blend, and grilled Georgia peaches
- wood grilled salmon*** 24
served over a warm arugula and fingerling potato salad, tossed in an apple cider, mustard seed vinaigrette
- fish n' chips** 20
fresh north atlantic cod, batter dipped, fried to perfection, and set atop malt vinegar fries. Served with house slaw and tarragon tartar
- butcher block** **market price**
fresh prime steaks and chops selected by executive chef Michael Keys

SIDES & TIDBITS

- truffle fries 6
- sea salt fries 5
- sweet potato fries 5
- housed mashed 6
- cowboy beans 6
- braised greens 4
- brussels sprouts sauteed with marcona almonds and thick cut bacon 8
- pork rinds 5
- tater tots 6
- mac n' cheese 7
- grilled asparagus with asiago 6

RC SHAKES

- milkshakes** 7
calder's farm vanilla, chocolate, or strawberry
- hummers** 12
calder's farm vanilla, kahlua, and rum

sharing charge 2

for parties of 8 or more - 20% service charge

**Menu items can be ordered raw, under cooked or may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

JOIN US

Sunday brunch @ 10 a.m. - 3 p.m.

lunch @ 11 a.m. | dinner @ 4 p.m.

open 7 days a week

Happy Hour Monday - Friday 3pm - 6pm.

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