RED CROWN QUALITY EATS

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

duck tots 12
duck confit, bacon, red onions, & bbq set atop mac & cheese covered tots, with pickled jalapenos

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

bella boursin 12
baby bells baked with crumbled bleu, boursin, and asiago, served with house crostini

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

roasted butternut & apple 5
with asiago and nutmeg croutons

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

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 36
smoked carolina pulled pork, RC brisket, saint louis style ribs, baby back ribs, and house smoked apple & sage sausage

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
- house smoked apple & sage sausage 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 autumn squash, fresh kale, and barley with a golden raisin glaze

wood grilled salmon* 24
served over a warm arugula and fingerling potato salad, tossed in an apple cider, mustard seed vinaigrette

autumn duck salad 24
breast of duck atop sauteed Brussels sprouts, fingerlings, arugula, and fried apples, tossed in a pickled blueberry and thyme 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

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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**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.*