



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	
smoked fried turkey leg	11
cider brined, smoked, and flash fried atop braised greens with berry mustard	
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
brisket chili	7
topped with cheddar and chard scallion crême fresh	
winter spinach salad	13
fresh baby spinach, roasted pears, candied pecans, chevre cheese, golden raisins, and a balsamic vinaigrette	
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
<i>16 hours in the pit</i>	
carolina-style pork, rubbed, smoked and pulled	
house smoked meat loaf	20
veal, pork & angus beef slow smoked with house mashed braised greens	
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
<i>add...</i>	
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	
braised short rib	28
fork tender boneless rib, glazed with a smoked peach bbq, jalapeno grits and haricots verts	
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
haricot vert	6

RC SHAKES

milkshakes	7
calder's farm vanilla, chocolate, or strawberry	
hummers	12
calder's farm vanilla, kahlua, and rum	
sharing charge	2
<i>for parties of 8 or more - 20% service charge</i>	

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.*