



SNACKS, BITES & MORSELS

- soft pretzel pimento cheddar jar** 7
house made cheddar spread with soft baked pretzels
- 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
- 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
- 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
- southern style fried pickles** 8
cornmeal coated pickles served with green goddess dressing

SOUPS & SALADS

- soup du jour** 5
- brisket chili** 7
topped with cheddar and chard scallion 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
- winter spinach salad** 13
fresh baby spinach, roasted pears, candied pecans, chevre cheese, golden raisins, and a balsamic vinaigrette
- 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)

*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.

PANINI PRESS

served with fries or mixed greens

- smoked chicken & gouda** 13
sundried tomatoes, baby spinach, and zesty mayo
- roasted vegetarian** 12
fresh feta and herbed vinaigrette with the season's freshest roast vegetables
- pastrami on rye** 13
coleslaw, muenster & russian
- turkey cranberry** 13
slow roast turkey, spinach, brie, and cranberry

SANDWICHES

served with fries or mixed greens

- 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, bacon, house pickled jalapenos, and fried egg
- meatloaf sandwich** 15
grilled Texas toast, smoked meatloaf, thick cut bacon, Havarti, tomato horseradish crème
- the red crown burger*** 12
½ pound patty topped with lettuce, tomato, onion, american cheese, and fancy sauce
- black bean burger** 12
a falafel inspired black bean patty topped with smashed avocado, tomato, pea tendrils, and a garlic aioli
- poor #3** 13
applewood smoked pulled pork with southern style kraut and wood grilled salsa verde
- crown club** 13
triple stacked multigrain with black forest ham, fresh roast turkey, american, swiss, lettuce, tomato, bacon, mayo and avocado
- fried perch sandwich** 14
topped with lettuce, tomato, bacon jam, and house made tartar sauce
- brisket sandwich** 14
angus beef brisket served with red crown bbq sauce and slaw on house made brioche
- gourmet grilled cheese** 10
creamy brie, american cheese, and havarti on marble bread
- salmon BLT*** 13
applewood grilled wild salmon, bacon jam, lettuce, and tomato on a house made brioche

enhance your sandwich:
avocado (3) bacon (3)

BUILD YOUR OWN

five cheese blended house recipe, topped with herbed crumbs

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

SIDES & TIDBITS

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

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.

15301 kercheval, grosse pointe park, mi 48230
313-822-3700 | www.redcrownnp.com

