



## SNACKS, BITES & MORSELS

<b>soft pretzel pimento cheddar jar</b>	7
house made cheddar spread with soft baked pretzels	
<b>southern style fried pickles</b>	8
cornmeal coated pickles served with green goddess dressing	
<b>crown grilled prawns</b>	16
wild caught prawns tossed in red crown's spicy aioli	
<b>duck tots</b>	12
duck confit, bacon, red onions, & bbq set atop mac & cheese covered tots, with pickled jalapenos	
<b>seasonal cheese &amp; dry aged meat board</b>	18
michigan & import cheeses and sausages, served with a variety of accoutrements, house baguette, and crackers	
<b>wood smoked chicken wings</b>	10
lightly tossed with toasted garlic, lime, and chili seasoning, with celery and carrots and your choice of ranch or blue cheese	
<b>salmon trio platter</b>	16
house salmon, smoked, pate, and lox, served with sour cherry jam, caper cream cheese, and salted apples with bourbon bliss	
<b>burnt ends</b>	14
slow smoked, tossed with red onion and bbq, served with fresh crostini	
<b>calamari</b>	12
flash fried and tossed with pickled peppers, set atop tomato caper cream	

## SOUPS & SALADS

<b>soup du jour</b>	5
<b>brisket chili</b>	7
topped with cheddar and charred scallion crème fraîche	
<b>spinach caprese</b>	13
baby spinach, fresh mozzarella, tomatoes, basil & balsamic vinaigrette	
<b>kale and quinoa salad</b>	12
baby kale with red quinoa, watermelon radish, triple peppers, carrots, and red grapes tossed in a citrus vinaigrette	
<b>cobb salad</b>	15
grilled chicken, bacon, avocado, blue cheese, egg, tomato, and roast corn, atop mixed greens with green goddess dressing	
<b>roasted beet salad</b>	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	
<b>smoked chicken and apple salad</b>	13
green apple, smoked and pulled chicken, almonds, and aged gouda on baby romaine lettuce in a cider mustard dressing	
<b>grilled caesar</b>	13
grilled baby romaine atop sundried tomatoes, hearts of palm, wild rice blend, fried capers, and sliced jalapeno	
<b>enhance your salad:</b>	
grilled chicken breast (5)	
house smoked brisket (7)	
grilled prawns (4 each)	
smoked salmon (5)	
avocado (3)	
salmon* (7)	

## THE RC SMOKER

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

<b>slow smoked ribs</b>	
saint louis style	half slab 18/ full slab 24
baby back	half slab 20/ full slab 26
<b>RC brisket</b>	22
slow smoked brisket	
<b>crown pork</b>	22
<i>16 hours in the pit</i>	
carolina-style pork, rubbed, smoked and pulled	
<b>southern sampler for two</b>	36
smoked carolina pulled pork, RC brisket, saint louis style ribs, baby back ribs, and jalapeno pepper jack sausage	

## SOUTHERN SWAG

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

## BUILD YOUR OWN

<b>red crown mac &amp; cheese</b>	10
<i>add...</i>	
bacon lardons	4
pulled pork	5
jalapeno pepper jack sausage	5
brisket	7
grilled prawns	4 each

## SANDWICHES

*served with a house pickle and fries or mixed greens*

<b>the red crown burger*</b>	12
½ pound patty topped with lettuce, tomato, onion, american cheese, and fancy sauce	
<b>southern smoke burger*</b>	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	
<b>man bear pig burger*</b>	15
½ pound burger with pimento cheese, bacon, house pickled jalapenos, and fried egg	
<b>poor #3</b>	13
applewood smoked pulled pork with southern style kraut and wood grilled salsa verde	
<b>turkey burger</b>	15
house made patty topped with swiss cheese, bacon jam, and verde, with spinach, pickled jalapenos, and tomato	
<b>black bean burger</b>	12
a falafel inspired black bean patty topped with smashed avocado, tomato, pea tendrils, and a garlic aioli	
<b>salmon BLT*</b>	14
applewood grilled wild salmon, bacon jam, lettuce, and tomato on a house made brioche	

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

## RED CROWN CLASSICS

<b>southern fried chicken</b>	18
flash fried buttermilk battered breast, house mashed, red eye gravy, rapini, corn bread muffin	
<b>shrimp jambalaya</b>	24
5 gulf shrimp set atop a wild rice blend with sweet peppers, creole sauce, andouille sausage	
<b>wood grilled salmon*</b>	24
served over a warm arugula and fingerling potato salad, tossed in an apple cider, mustard seed vinaigrette	
<b>fish n' chips</b>	20
fresh north atlantic cod, batter dipped, fried to perfection, and set atop malt vinegar fries. Served with house slaw and tarragon tartar	
<b>butcher block</b>	market price
fresh prime steaks and chops selected by executive chef Michael Keys	

## SIDES & TIDBITS

truffle fries	6   10
sea salt fries	5   8
sweet potato fries	5
housed mashed	6
cowboy beans	6
jalapeno pepper jack sausage	5
braised greens	4
brussels sprouts sauteed with marcona almonds and thick cut bacon	8
roast fingerling potatoes	6
tater tots	5
mac n' cheese	7

## RC SHAKES

<b>milkshakes</b>	7
calder's farm vanilla, chocolate, or strawberry	
<b>hummers</b>	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.**

15301 kercheval, grosse pointe park, mi 48230  
313-822-3700 | [www.redcrownngp.com](http://www.redcrownngp.com)





## wine list

 <b>DOC'S GARAGE PREMIUM WINE</b>	
Ask your server for our premium wine list.	
 <b>BUBBLES</b>	
NV LaMarca Prosecco, Italy	9 split
NV M. Lawrence "Sex", Brut Rose, Suttons Bay, MI	12 glass   44 bottle
 <b>ROSE</b>	
2018 Saint Roch, Rose, France	9 glass   36 bottle
2018 La Flor Malbec Rosé, Mendoza, Argentina	9 glass   36 bottle
 <b>INTERESTING WHITE</b>	
2016 Pasqua Romeo & Juliet Bianco	10 glass   40 bottle
2017 La Caplana Gavi di Gavi, DOCG, 100% Cortese, Piedmonte	10 glass   40 bottle
2017 August Bonhomme Vouvray, Loire Valley, Chenin Blanc	11 glass   44 bottle
 <b>SAUVIGNON BLANC</b>	
2018 Fernlands, Marlborough, New Zealand	10 glass   40 bottle
2015 Matua, Marlborough, New Zealand	12 glass   48 bottle
 <b>PINOT GRIGIO</b>	
2015 Francis Coppola "Diamond Collection," Sonoma, CA	11 glass   40 bottle
2016 Ca' Bolani Superiore, Italy	10 glass   40 bottle
 <b>CHARDONNAY</b>	
2018 Cypress, Central Coast, CA	7 glass   28 bottle
2018 La Crema, Sonoma, CA	12 glass   44 bottle
 <b>INTERESTING RED</b>	
2016 7 Moons, Red Blend, California	11 glass   40 bottle
2017 Latido Malbec, Argentina	9 glass   36 bottle
 <b>PINOT NOIR</b>	
2013 Monterey Canyon, Monterey, CA	9 glasses   36 bottle
 <b>MERLOT</b>	
2015 Trig Point Merlot, Alexander Valley, CA	14 glass   53 bottle
 <b>CABERNET</b>	
2017 Cypress, Central Coast, CA	7 glass   28 bottle
2014 J. Lohr "Seven Oaks", Paso Robles, CA	12 glass   44 bottle
2016 Imagery, Sonoma, California	14 glass   53 bottle
 <b>ZINFANDELS</b>	
2016 Old Vine Zinfandel, Lodi, CA	10 glass   40 bottle

## hand crafted cocktails

<b>Buster</b>	<b>12</b>
<i>Whiskey, Lemon Juice, Honey Syrup, Lemon, Orange Bitters</i>	
<b>Rosemary's Baby</b>	<b>10</b>
<i>Bourbon, Lemon Juice, Maple Syrup, Smoked Rosemary</i>	
<b>Old Rusty Nails</b>	<b>12</b>
<i>Johnnie Walker Black Label, Luxardo Amaretto, Drambuie</i>	
<b>Aperol Manhattan</b>	<b>10</b>
<i>Bourbon, Aperol, Antica Formula, Orange bitters</i>	
<b>The Showcase</b>	<b>10</b>
<i>Beefeater Gin, Lemon, Simple Syrup, Sage, Ginger</i>	
<b>La Femme Fatale</b>	<b>11</b>
<i>Tanqueray Gin, Lemon Juice, Simple Syrup, Crème De Violette, Sparkling Wine</i>	
<b>Cloud 9</b>	<b>12</b>
<i>Zim's 81 Vodka, Lemon Juice, Honey Syrup, Sparkling Wine, Blackberries</i>	
<b>Once Upon a Thyme</b>	<b>11</b>
<i>Zim's 59 Vodka, Grapefruit Juice, Thyme, Simple Syrup</i>	
<b>Monkey Wrench</b>	<b>10</b>
<i>White Rum, Luxardo Amaretto, Pineapple Juice, Banana Simple Syrup</i>	
<b>Reposado Old Fashioned</b>	<b>11</b>
<i>El Mayor Reposado, Simple Syrup, Orange Bitters, Splash of Soda</i>	