

SMALL PLATES

BUCKWHEAT WAFFLE – 7

& MAPLE SYRUP (GF, VG)

NUTELLA WAFFLE – 8

BANANAS, NUTELLA, CREAM (GF, VG)

STUFFED CROISSANT FRENCH TOAST – 9

BRIE CRÈME, BERRIES, STEWED MICHIGAN TART CHERRIES, COCONUT PUMPKIN SEED GRANOLA, CREAM (GF, VG)

AVOCADO TOAST – 7

WHEAT TOAST, AVOCADO, HARD BOILED EGG, QUICK PICKLES (VG, GFA)

BRIE TOAST – 7

WHEAT TOAST, BRIE CRÈME, BERRIES, HONEY, COFFEE GRANOLA (VG, GFA)

ELVIS TOAST – 7

WHEAT TOAST, PEANUT BUTTER, BANANA, NUTELLA DRIZZLE, COCONUT PUMPKIN SEED GRANOLA (VG, GFA)

FRUIT & GREEK YOGURT – 8

HONEY & COFFEE GRANOLA (GF, VG)

HUMMUS PLATE – 12

WHITE BEAN HUMMUS, BLEU CHEESE, OLIVES, GRILLED PITA, CUCUMBER, QUICK PICKLES (GFA)

BREAKFAST SANDWICHES

SERVED WITH GREEN SALAD, CHEDDAR POLENTA CAKES, OR GRIDDLED YUKONS

EKSTROM CROISSANT – 12

EGG FRITTATA, GRUYERE, SHAVED HAM, HONEY BUTTER, STONE GROUND MUSTARD ON A BUTTER CROISSANT (GFA)

BREAKFAST SANDWICH – 12

GRILLED SOURDOUGH, BACON, EGG FRITTATA, ONION, SMOKED GOUDA, HARRISA AIOLI (GFA)

BREAKFAST WRAP – 12

GRILLED CHEDDAR JALAPENO WRAP, SAUSAGE, BELL RED PEPPERS, EGG FRITTATA, ONION, CHEDDAR, HARRISA AIOLI (GFA)

A LA CARTE

BREAKFAST SANDWICH OR WRAP – 8

BACON OR SAUSAGE – 4

POACHED EGGS – 2

TOAST (TWO PIECES) – 3

ENGLISH MUFFIN – 2

GRIDDLED YUKONS – 4

FRIED CHEDDAR POLENTA CAKES – 4

BAGEL WITH CREAM CHEESE – 5

SEASONAL FRUIT – 4

HUMMUS AND PITA – 5

SOUP OF THE DAY – 6

BENNY'S AND MORE

SERVED WITH GREEN SALAD, CHEDDAR POLENTA CAKES, OR GRIDDLED YUKONS

CLASSIC BENEDICT* – 13

POACHED EGGS, ENGLISH MUFFIN, CANADIAN BACON, HOLLANDAISE (GFA)

PULLED DUCK BENEDICT* – 16

POACHED EGGS, ENGLISH MUFFIN, ORANGE THYME PULLED AND SEARED DUCK, HOLLANDAISE (GFA)

VEGGIE BENEDICT* – 13

POACHED EGGS, ENGLISH MUFFIN, TOMATO, DRESSED ARUGULA, HOLLANDAISE (GFA)
ADD AVOCADO \$1

CROQUE MADAME* – 13

SOURDOUGH TOAST, GRIDDLED HAM, BECHAMEL, POACHED EGGS, BROILED GRUYERE CHEESE

SPECIALTIES

QUICHE OF THE DAY* – 13

CHEFS CHOICE OF SEASONAL QUICHE SERVED WITH A GREEN SALAD

SHRIMP & GRITS* – 15

FRIED CHEDDAR POLENTA CAKES, AVOCADO, GRILLED SHRIMP SKEWERS, BACON, BLACK GARLIC AIOLI, SERVED WITH A GREEN SALAD (GF)

PULLED DUCK WAFFLE* – 13

SLOW ROASTED PULLED DUCK, BRIE CRÈME, ORANGE MARMALADE & THYME SAUCE, POACHED EGGS, STEWED MICHIGAN TART CHERRIES, COCONUT PUMPKIN SEED GRANOLA (GF)

DUCK CONGEE BREAKFAST BOWL* – 13

WARM COCONUT RICE PORRIDGE, PULLED ORANGE DUCK, POACHED EGGS, BACON, RED BELL PEPPER, CHILI OIL AND SOY GINGER DRESSING, FRIED ONIONS, CILANTRO, SCALLIONS (GFA)

MATTHEW'S DUCK HASH* – 14

GRIDDLED YUKONS, ONIONS, BELL PEPPER, TOPPED WITH DRESSED ARUGULA, PULLED DUCK, POACHED EGGS, SCALLIONS, BECHAMEL, BLACK GARLIC AIOLI (GFA)

GLUTEN FRIENDLY (GF) | GLUTEN FRIENDLY AVAILABLE (GFA)
VEGETARIAN (VG) | VEGAN (V)
SANDWICHES & WRAPS CAN BE MADE GLUTEN FRIENDLY

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MICHIGAN | SOURCED 

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SANDWICHES

SANDWICHES SERVED WITH GREAT LAKES SEA SALT, PEPPER AND ONION POTATO CHIPS
SUBSTITUTE SIDE SALAD – 3

THE SCHITTS CREEK COMBO – 13
½ SANDWICH & CUP OF SOUP

HAM BACON MELT – 12

GRILLED SOURDOUGH, HAM, BACON, SWISS, ONION, TOMATO, PESTO AIOLI (GFA)

MIBREW BLT – 12

GRILLED WHEAT, BACON, GREENS, TOMATO, HARISSA AIOLI (GFA)
ADD AVOCADO \$2
ADD TURKEY \$3

SMOKED MINI CLUB – 13

GRILLED SOURDOUGH, TURKEY, HAM, BACON, SMOKED GOUDA, ONION, TOMATO, GREENS, HARISSA AIOLI (GFA)

VEGGIE SANDWICH – 12

GRILLED SOURDOUGH, AVOCADO, ONION, BELL PEPPERS, SWISS, CUCUMBERS, CHEDDAR, TOMATOES, ARUGULA, PESTO AIOLI (VG, GFA)

WRAPS & MORE

SANDWICHES SERVED WITH GREAT LAKES SEA SALT, PEPPER AND ONION POTATO CHIPS
SUBSTITUTE SIDE SALAD – 3

FRENCH DIP* – 16

SHAVED PRIME RIB, GRUYERE CHEESE, HORSERADISH, BLACK GARLIC AIOLI, ON A GRILLED SOURDOUGH SUB BUN WITH AU JUS TO DIP (GFA)

THE “SUB”STITUTE TEACHER* – 14

SHAVED PRIME RIB, TURKEY, SWISS, QUICK PICKLES, PICKLED ONION, DRESSED ARUGULA, IPA MUSTARD, SOURDOUGH SUB BUN (GFA)

TURKEY APPLE BRIE CROISSANT – 13

TURKEY, RED ONION, GREEN APPLE, BACON, BRIE CHEESE, ORANGE MARMALADE & THYME SAUCE, BLACK GARLIC AIOLI (GFA)

TURKEY HUMMUS WRAP – 12

SPINACH WRAP, TURKEY, HUMMUS, SWISS, CUCUMBERS, ONION, DRESSED ARUGULA, PESTO AIOLI (GFA)

VEGGIE HUMMUS WRAP – 12

SPINACH WRAP, HUMMUS, AVOCADO, SUNFLOWER SEEDS, SWISS, CHEDDAR, TOMATO, CUCUMBER, QUICK PICKLES, PICKLED ONION, DRESSED ARUGULA (VG, GFA)

SALADS

MIBREW COBB SALAD – 13

CHICKEN, BACON, HARD BOILED EGG, CUCUMBER, TOMATO, AVOCADO, RED ONION, RED CABBAGE, GREEK OLIVES, BLEU CHEESE, RANCH (GF)

AHI TUNA NICOISE SALAD* – 16

SESAME SEED CRUSTED SEARED AHI TUNA, HARD BOILED EGG, TOMATO, RED ONION, GREEK OLIVES, CUCUMBERS, SLICED COOKED YUKONS, RED CABBAGE, PICKLED GREEN BEANS, DRIZZLE OF BLACK GARLIC AIOLI, SIDE OF SHALLOT VINAIGRETTE (GF)

THAI AHI SALAD* – 15

SESAME ENCRUSTED SEARED AHI TUNA, SCALLIONS, RED CABBAGE, JULIENNE CUCUMBERS, JULIENNE RED PEPPERS, AVOCADO, FRIED ONIONS, GINGER SOY DRESSING (GF)

GREEN SALAD – 7

TOMATO, ONION, RED CABBAGE, BELL PEPPERS, CUCUMBERS, CHOICE OF DRESSING (GF,V,VG)
ADD CHICKEN \$4

RICE BOWLS

SUSHI BOWL* – 15

FEATURING EITHER: SEARED AHI TUNA, OR GRILLED SHRIMP

SUSHI RICE, JULIENNE CUCUMBER, RED CABBAGE, SCALLIONS, RED PEPPER, AVOCADO, CREAMY SRIRACHA MAYO, KRAB, TOASTED NORI, FRIED ONION, CILANTRO, GINGER SOY DRESSING (GFA)

KIDS MENU – 6

FRENCH TOAST

WITH BUTTER, MAPLE SYRUP, FRUIT

½ BUCKWHEAT WAFFLE

WITH BUTTER, MAPLE SYRUP, FRUIT

PEANUT BUTTER JELLY SANDWICH

WITH CHIPS OR APPLESAUCE

GRILLED BANANA NUTELLA SANDWICH

WITH CHIPS OR APPLESAUCE

GRILLED SANDWICH

WITH CHIPS OR APPLESAUCE

MEAT: TURKEY OR HAM

CHEESES: CHEDDAR OR SWISS

GLUTEN FRIENDLY (GF) | GLUTEN FRIENDLY AVAILABLE (GFA)
VEGETARIAN (VG) | VEGAN (V)
SANDWICHES & WRAPS CAN BE MADE GLUTEN FRIENDLY

* COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS.

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