

Brunch Menu

SNACKS

Cinnamon Bun – 8
lemon cream cheese frosting

Buttermilk Fried Chicken Nuggets – 13
honey mustard

Smoked Cashew Dip – 13
tortilla chips, guajillo cashew salsa (GF | V+)

House Made Fries – 9
sea salt, chives, meyer lemon aioli (V)

Sourdough Pretzel – 10
beer cheese, sea salt (V)

Loaded Brisket Nachos – 17
guacamole, beer cheese, guajillo salsa, crema, cotija, pickled onion, jalapeno

SANDWICHES

Egg & Cheese Sandwich – 10
cheddar scramble, chipotle mayo
+smoked bacon – 3
+smoked brisket – 4

Pastrami – 17
pastrami brisket, white bread, whole grain mustard sauce

Wayland Royal – 14/21
sesame roll, fennel sausage, capicola, mayo, lettuce, tomato, asiago, provolone

Spicy Smashburger – 18
swiss, jalapenos, chipotle mayo, red onion

Beef on Weck – 17
smoked beef, horseradish cream, weck roll

SALADS

Spring Salad – 15
mixed greens, smoked brie, spring citrus, shaved red onion almond herb crunch, honey poppy seed dressing (GF/V)

Greek Salad – 15
sprouting kale, baby gem, sundried tomato, kalamata olives, marinated feta, tzatziki, cucumber, garlic pita croutons

Kale Caesar Salad – 13
pecorino, lemon, breadcrumbs, caesar dressing (V)
add grilled chicken – 5

Avocado Tostadas – 15
smashed avocado, orange hot sauce, pickled red onions, everything crunch, soft boiled egg (GF/V)

Hot Brown – 17
griddled white bread, smoked turkey, heirloom tomato, bacon, mornay sauce,

Smoked Brisket Hash – 16
house brisket, potatoes, onions, peppers, sunny eggs, guajillo salsa (GF)

Cajun Chicken Wings – 17
blue cheese dip, carrots (10pc)
plain | bbq | hot

Detroit Style Pizza

Marinara – pecorino, stracciatella 18

Pepperoni – chili honey, cheese blend 19

The Root Down – broccoli, spinach garlic cream, smoked caciocavallo 18

Hawaiian – roasted pineapple, cheese blend, honey bbq sauce, jalapeno, speck 19



LARGE PLATES