



BIRCH & MAPLE
SCRATCH KITCHEN • CRAFT COCKTAILS

— **Soup & Salads** —

BREAD PLATE · 4

LaBrea Bakery Sourdough served with Garlic Herbed Butter

SEASONAL SOUP · 8

Served with Rustic Sourdough

CHERRY & KALE SALAD · 11

Kale, Dried Michigan Cherries, Quinoa, Sweet & Sour Reduction, Crushed Walnuts

ADD CHICKEN · 6

ADD GORGONZOLA · 2

ARUGULA & BIBB CAESAR · 11

Butter Lettuce, Arugula, Herb Croutons, Parmesan, House Caesar Dressing

ADD CHICKEN · 6

SUMMER TOMATO & BLEU · 11

Fresh Basil Oil, Gorgonzola, Orange Blossom Vinegar, Cracked Pepper, Himalayan Salt

Local Farms

We believe, above all else, in the immediacy and excitement of vegetables just picked from the ground and fruit right from the branch. We source a majority of our produce from local farms, located in Northern Michigan. We hope to instill in our guests the same appreciation we have for those involved at each step in the process of going from farm to table.



— **To Share** —

PORTOBELLO FRIES · 12

Red Pepper Flakes, Truffle Oil, Parmesan, Dynamite Aioli

SWEET PEA & BURRATA · 12

Spring Pea and Ramp Pesto, Creamy Burrata, Pink Salt, Microgreens, Sourdough

CAESAR SPROUTS · 12

House Caesar Dressing, Parmesan, Herbed Bread Crumb Crumble

CHORIZO BRAISED CHICKPEAS · 12

House Garlic Hummus, Olive Oil, Scallion, Grilled Pita

— **Main's** —

SMASHBURGER · 15

8 oz. Angus Ground Beef, Shredded Lettuce, American Cheese, Sesame Seed Bun, "Secret Sauce" Served with Chips

SUB WAFFLE FRIES · 3

8 oz AU POIVRE BEEF TENDERLOIN · MKT Price

Toasted Peppercorn Spice, Garlic Whipped Potato, Seasonal Vegetables, House Steak Sauce

CURRY COCONUT AHI TUNA · 29

Jasmine Rice, Bell Pepper, Carrot, Coconut Milk, Fresh Herbs

PASTA BOLOGNESE · 20

8 Hour Tomato Ragu, Pipette Pasta, Parmesan

14 oz BONE IN PORK LOIN CHOP · 35

Gruyere Parsnip Smash, Raspberry Rhubarb Jam, Arugula, Roasted Pistachio



— Preserving the Past —

NEGRONI • 10

Beefeater Gin, Cappelletti, Cocchi Vermouth

MANHATTAN • 10

Evan Williams Bourbon, Cocchi Vermouth,
Angostura Bitters

MARGARITA • 10

Cimarron Tequila, Gran Gala Orange,
Lime Juice, Agave, Salt

OLD FASHIONED • 10

Rittenhouse Rye, Luxardo, Regan's Orange
Bitters, Angostura Bitters

FRENCH 75 • 8

Beefeater Gin, Lemon Juice,
Simple Syrup, Sparkling Wine

DARK & STORMY • 8

Bacardi Black Rum, Ginger Beer,
Lime Juice

— Signature —

DAVY JONES GROG • 12

White Rum, Pussers Rum, Giffard Lichi-Li,
Tropical Juices, Ancho Reyes, Habanero Shrub

ODE TO MY ZOMBIE • 11

Dulce Vida Anejo, Vanilla Cranberry Puree,
Giffard Ginger Of The Indies, Lime Juice

IN BLOOM • 11

Bloom Gin, St. Germain, Lavender Syrup,
Lemon Juice

GOLD FASHIONED • 12

Evan Williams 1783, Bitter Truth Apricot,
Honey Syrup, Lemon Bitters

Wine by the Glass

BUBBLES & ROSE

Ruggeri Prosecco Rose • 10
Mirame Cava • 7
Black Star Farms Rose • 10

WHITE WINE

Black Star Farms Off Dry Riesling • 9
Terranoble Chardonnay • 8
Giocato Pinot Grigio • 8
Wither Hills Sauvignon Blanc • 9
Benziger Chardonnay • 11

RED WINE

Campos de Luz Garnacha • 8
Cardwell Hills Estate Pinot Noir • 11
Goose Ridge Cabernet Sauvignon • 11
Rotating Red • Market Price

N/A Beverages

Weinhard's Root Beer • 4
Coca Cola Products • 3
Leelanau Coffee • 3
Hot Tea • 4
Latte • 5
Cappuccino • 5

Beer

DRAFT

Stormcloud Rainmaker • 5.5
Upperhand Light Lager • 4
Seasonal Rotator • 6
Gr Armory Wheezin Juice IPA • 5.5

CAN & BOTTLE

High Life • 3.5
Molson • 4
Bell's Two Hearted • 5
Tecate • 3.5
Miller Lite • 4
M43 • 7.5

Fresh Fare. Friendly Folks.

When you enter Birch & Maple, you are entering our home. We genuinely care for each and every guest like family. We love making people happy with delicious food and a memorable experience.

