

FOOD MENU

SHAREABLES

TRUFFLE FRIES 

Side-winder Fries | Truffle Oil | Garlic Aioli | \$10.00

FARMHOUSE CRAB CAKES

3 Crab Cakes | Citrus Aioli | Corn Relish | \$12.00

ARTICHOKE SPINACH DIP 

House-blended White Cheddar | Roasted Garlic Spinach Dip | House-made Pita Chips | \$9.00

Substitute tortilla chips as a Gluten Free option*WINGS 3 WAYS**1lb of (bone-in) Wings | Served on Blue Cheese Sauce | Topped with Blue Cheese Crumbles | \$13.00
Grizzly Pear Carolina | Triple Jam Sweet | El Chavo Buffalo**PARTY PRETZEL** Warm 24oz Pretzel | Pub Mustard | Beer Cheese
\$16.00

ENTREES

APPLE MEATLOAFHouse-made Meatloaf | Blake's Apples | White Cheddar
Garlic Mashed Potatoes | Blake's Vegetable | Demi Glaze |
\$13.00**BLAKE'S MAC N CHEESE** Three Cheese Blend | Topped with Breadcrumbs | Baked
Golden | \$12.00*Add Bacon or Broccoli | 1***FISH AND CHIPS**9oz of Atlantic Cod | Fried in Blake's Donut Stout Batter |
Apple Slaw | Tarter Sauce | Side-winder Fries | \$15.00**HARVEST SHEPARD'S PIE**Certified Ground Beef | Five-Vegetable Blend | House-made
Beef Gravy | White Cheddar Garlic Mashed Potatoes | Two
Cornbread Muffins | \$11.00**GRILLED CHICKEN DINNER**6oz of Chicken Breast | White Cheddar Garlic Mashed
Potatoes | House-made Peppers and Onion Gravy | House
Vegetable | \$12.00**CRANBERRY GLAZED SALMON DINNER**6oz Salmon Dinner House-made Cranberry Balsamic Glaze |
White Cheddar Garlic Mashed Potatoes | House Vegetable |
\$15.00

GREENS & BOWLS

ANTIPASTO PLATTER A Board of Antipasto Toppings - Soppressata Salami |
Kalamata Olives Fresh Mozzarella | Artichoke hearts |
Balsamic Vinaigrette | Cherry Tomatoes | \$12.00**CAESAR SALAD** Baby Kale | Romaine Lettuce | Caesar Dressing | House-fried
Bread | Crumbled Parmesan Cheese | \$10.00
*Add Chicken | 4 Add Salmon | 6***WINTER GRAIN BOWL**  Wild Rice | Blake's Apple Vinaigrette | Avocado Pumpkin
Seeds | Baby Kale Roasted Red Peppers | \$10.00
*Add Chicken | 4 Add Salmon | 6***BLAKE'S APPLE SALAD**  Romaine Lettuce | Blake's Apple Vinaigrette | Pumpkin Seeds |
Roasted Pecans | Dried Cherries | Shredded White Cheddar
Cheese | \$10.00 *Add Chicken | 4 Add Salmon | 6***FRENCH ONION SOUP**Blake's Brewing Infused Broth | House-made Croutons
Broiled Swiss and Provolone | \$7.00**SOUP DU JOUR**Rotating House Soup | Ask your server for today's special
\$6.00

ON A BUN

BIG APPLE BURGERCertified Angus Beef Patty | Sauteed Apples and Onions |
Swiss Cheese | Blake's Cider Tangy Ketchup | Brioche Bun |
\$14.00*Sub Impossible burger | 4 Sub Turkey Burger | no upcharge***CHICKEN CAPRESE SANDWICH**6oz Chicken Breast | Fresh Mozzarella | Fresh Basil Leaf |
Sliced Tomato | Basil Pesto | Brioche Bun | \$13.00**TURKEY-CRAN BURGER**Turkey Patty | Lettuce | Sliced Tomato | Brioche Bun |
Provolone Cheese | Cranberry Aioli | \$12.00

SWEETS

BLAKE'S DONUT CHARGERBlake's Cinnamon Donut Halves | Pistachio Sauce | Dark
Chocolate Ganache | Dried Raspberry Crumbles | \$6.95**DUTCH APPLE CAKE**Spiced Cinnamon Shortcake | Blake's Roasted Apples |
Vanilla Ice Cream | Blake's Brewing Stout Caramel Sauce |
\$7.95**CHOCOLATE TART**

Chocolate Sauce | Whipped Cream | Candy Canes | \$6.00



DRINK MENU

FLIGHTS ARE BACK! ASK YOUR SERVER FOR DETAILS

HARD CIDERS ON TAP

CORE CIDERS 12OZ \$5.50 | 16OZ \$6.60

TRIPLE JAM

Strawberry, Raspberry, Blackberry | 6.5% ABV



ROSÉ

Strawberry & Rose Hips | 6.5% ABV

EL CHAVO

Mango & Habanero | 6.5% ABV

GRIZZLY PEAR

Pear & Elderflower | 5.5% ABV

FLANNEL MOUTH

Semi-sweet Michigan Apple | 6.5% ABV

LITE CIDER 12OZ \$5.50 | 16OZ \$6.60

100 Calories | 1g Sugar | 4 Carbs | 5% ABV

- Strawberry Kiwi
- Melon
- Mimosa

KINDER CIDER 12OZ \$5.50 | 16OZ \$6.60



SAINT CHÉRI *In support of the Empowerment Plan*
Bourbon Barrel-aged Michigan Cherry | 6.9% ABV



RAINBOW SEEKER *In support of the LGBTQ community*
Pineapple | 5.5% ABV



FIDO *In support of Pets for Patriots*
Hopped Grapefruit & Raspberry | 6.9% ABV

LIMITED SERIES 12OZ \$5.50 | 16OZ \$6.60

Ask about our experimental rotating taps

BERRY CRANDERS

Cranberry & Ginger | 6.9% ABV

SIR LUSHINGTON (+\$1.50 12oz only)

Bourbon Barrel Aged with Oak Chips & Cherries | 9% ABV

SANTA ROSA

Semi-sweet fermented on homegrown Santa Rosa plums | 7% ABV

TONIC

Ginger Roots & Cucumber | 6.5% ABV

ESTATE

Wild Fermented Dry made with hand selected apples
6.5% ABV

CARAMEL APPLE

Caramel sweetness & green apple tartness | 6.5% ABV

FLIGHTS

SAMPLE CIDER & BEER 4OZ | WINE 3OZ

4 Pours | \$10

6 Pours | \$15

BEER ON TAP

16OZ \$6.60

CINNAMON DONUT STOUT

Brewed with Blake's fresh cinnamon donuts | 6.2% ABV

LIGHT CHERRY MEAD

Sessionable light semi-sweet Mead, notes of cherry & honey | 5% ABV

AMBER ACREAGE

Smooth Amber Ale with crisp Michigan hops | 5.5% ABV

DARLIN

American Wheat Ale with Tangerine Peel | 5.5% ABV

WINE

HOUSE | GLASS \$6

- Pinot Grigio
- Riesling
- Farmhouse Red
- Blueberry Fields
- Armada Sweet Cherry
- Autumn Cranberry
- Raspberry Meadows
- Country Currant
- Homestead Peach Honey

SIGNATURE | GLASS \$7

- Reserve Chardonnay
- Merlot
- Pinot Noir

↑ DRY
↓ SWEET

COCKTAILS

- Hot Lush (Mulled cherry bourbon cider + Reisling) | \$7
- Caramel Apple Sangria | \$9
- El Chavo Bloody Mary | \$7
- Classic Mimosa | \$6
- Jammosa (Triple Jam + OJ) | \$6

NON-ALCOHOLIC

- Apple Cider | \$2.49
- Apple Juice | \$2.00
- Pop (Coke Products) | \$2.49

TO-GO BEVERAGES

ASK ABOUT OUR GROWLER AND CROWLER TO-GO OPTIONS

