

The Derby Station...

...a place where the bountiful Harvest fulfills its destiny as great food, wine & beer!

☞ Mean Greens...and those in-between ☞

~ enjoy the addition to any salad of grilled chicken breast or Angus burger for 4, grilled steak for 11 or salmon for 10 ~

Warm Walnut Crusted Goats Cheese & Rocket Greens Salad

...with Mandarin Oranges, crisp Radishes, Grilled Crostini with Black Peppercorn Jelly and drizzled with a Warm Bacon Vinaigrette...9
Perfectly paired with...Mt. Pleasant Blackberry Ale or Xplorador Chardonnay

House Mixed Greens

...Spring Greens, Tomatoes, Red Onions,
Cucumbers & Oven Roasted Shallot Vinaigrette...6
Perfect with Hard Core Cider or Pacific Peak Chardonnay

House Caesar

...torn Romaine lettuce, Garlic grilled Crostini,
zesty Caesar Dressing & shaved Asiago cheese...7
Perfect with Frankmueth Hefeweiss or Penfolds Cabernet

B.L.T. Panzanella

...Smoked Bacon, Fresh Tomatoes, Arugula, Basil, Roasted Peppers and Toasted Bread, Drizzled with EVOO and Dark Balsamic Vinegar...9
Perfectly paired with...Magic Hat Odd Notion or Montevina Pinot Grigio

House Made Soup

...Cup for 4
or
...Bowl for 6

Tomato Basil Bisque Fresh Michigan Basil Creamed Together with a Silky Fully Bodied Tomato Soup

French Onion with slow cooked Onions, Crusty Bread & Melted Derby Blend Cheese

Irish Potato & Bacon A hearty, rustic blend of Roasted Vegetables, Potatoes, Bacon, and Cheese's

Garden Combo...pair a half portion of our House Salad with any cup of Soup for 6

Derby Combo...pair a half portion of any Hummus with any cup of Soup for 6

Hummus Among Us

...choose one of three house made Hummus: Original, Roasted Garlic or Chipotle, served with Grilled Pita's...7

☞ A Prelude to Perfection ☞

~ the following selections are meant as sharable items or small plates ~

Spinach & Grilled Artichoke Dip

...with smoked Bacon, grilled Pita and
toasted Bagel slices...7
Perfect with Tommyknocker or Sebeka Chenin Blanc

Michigan Whitefish Dip

...Magic Hat #9 & Michigan smoked
Whitefish with toasted Bagel slices & Tortilla chips...7
Perfect with Magic Hat #9 or Canyon Road Pinot Grigio

Nachos of the Gods

...Red Curry braised Pork with house made Corn Tortilla chips, Red Onions, Tomatoes, Arugula, melted Provolone,
Double Gloucester Cheese and Blue Cheese crumbles, drizzled with Sriracha Sour Cream and Salsa (serves at least 2)...12
Perfectly paired with...New Holland's Dragon Milk or Pepperwood Grove Zinfandel

Ratatouille Stuffed Crepe's

...Slow Cooked Eggplant, Squash, Zucchini
and Peppers with Fresh Tomato Sauce,
chopped Herbs and Feta Cheese...7
Perfect with Founders IPA or Pacific Peak Chard

*Smothered Pommes Frites

...house made seasoned Pommes Frites & Black
Peppercorn Brown Gravy topped with an Over
Easy Fried Egg, Truffle Oil & Derby Blend Cheese's...8
Perfect with Tommyknocker or Rex Goliath Pinot Noir

Potato Pancakes

...succulent Smoked Salmon atop Buttermilk & Smoked Bacon Potato Pancakes with Watercress & Truffle Infused Sour Cream...8
Perfectly paired with...Thirsty Dog Old Leghumper Porter or Tisdale Shiraz

Butcher's Block

| Northern Michigan Polish, Chicken Cherry & Chorizo Sausages served with a trio of Mustards, Aged Cheddar Cheese & Crackers(no substitutions)...12
Perfectly paired with...Brooklyn Brown Ale or McMannis Cabernet

Coconut Milk Steamed Mussels

...Steamed Mussels with Oven Roasted Sweet Potatoes,
Spinach and Toasted Pita Points with a touch of
Cilantro, Blood Orange EVOO & Red Pepper...11
Perfect with Shock Top or Xplorador Chard

Shrimp and Wild Mushroom Bruschetta

...Garlic Sautéed Shrimp, Sweet Corn, Spinach,
Peppers and Wild Mushrooms, finished with a touch
of Cream, Goats Cheese & Balsamic Reduction on Grilled Crostinis...12
Perfect with Mt. Pleasant Trainwreck or Pacific Peak Chard

a' la' carte...additional tastes for the enhanced experience!

Vegetables

fresh Carrots & Cucumbers...1
Chef's Coleslaw...1
Chef's Vegetable of the day...2
Brussels Sprouts w/ Smoked Bacon...2
Garlic sautéed Green Beans...3
hand dipped Onion Rings...3
side House or Caesar Salad...3
French Onion soup...4

Starch

Kettle or Tortilla Chips...1
toasted Pita...1
grilled Garlic Crostini . . . 1
2 hand made Potato Pancakes...2
Pommes Frites...1
Chef's Starch of the day...2
Roasted Sweet Potatoes...2
Irish Potato soup...4

Protein

*Fried Egg . . . 50c
1/2 order Hummus with Pita...3
2 breaded Chicken tenders...4
*8oz Angus Burger...4
6oz grilled Chicken Breast...4
*10oz Steak...11
*6oz grilled Salmon...10
Seasonal Soup...4

**Meat cooked to order.*

Notice: Consuming raw or under cooked meats, seafood, shellfish, poultry or eggs may increase your risk of food born illnesses.

🍷 Use of Hands is Permitted 🍷

...all sandwiches are served solo, please see our a la carte menu for additional pleasures

Blackened Grilled Chicken Wrap

...fresh Avocado, Smoked Bacon, Arugula,
Cheddar & Sriracha Sour Cream in a Flour Tortilla...8
Perfect with Darkhorse Raspberry or McMannis Cabernet

Avocado Melt

...sliced Tomatoes, Melted Provolone,
& Herbed Aioli on toasted Sourdough...7
Perfect with Sam Adams Boston or Canyon Road Pinot Grigio

Hummus Wrap

...traditional Hummus w/ Red Onions, Goats Cheese, Tomatoes
Lettuce & sautéed Mushrooms on a grilled Flour Tortilla...7
Perfect with Hacker Pschorr or Santa Rita Pinot Grigio

***Derby Burger**

...half pound of Black Angus Beef with Caramelized Onions, Smoked Bacon, house Barbecue Sauce & Provolone Cheese on a toasted Brioche Bun...9
Perfectly paired with...Arcadia Hopmouth or Rex Goliath Pinot Noir

***Burger**

...half pound of Black Angus Beef, with Lettuce, Tomato & Onion
on a toasted Brioche Bun...7

Curry Braised Pork

...Braised Pork in Chef's curry blend with Pale Ale Caramelized
Onions & Smoked Gouda on a Toasted Brioche Bun...7
Perfect with Schmozh Root Beer or Ménage a Trois Red

Reuben

Angus Corned Beef with Chef's seasoned Sauerkraut,
Swiss & 1000 Island on toasted Rye Bread...9
Perfect w/ McSorley's Black Lager or Opera Prima Cab

Drunken Dip

...Roast Beef, Pale Ale Caramelized Onions, Swiss & sautéed
Bell Peppers & Aioli on toasted French Bread w/ a Pale Ale Jus...9
Perfect with Founder's Pale Ale or Rosemont Shiraz

Chicken

...six ounce Grilled Chicken Breast, with Lettuce, Tomato &
Onion on a toasted Brioche Bun...7

Burger & Chicken Additions

50 cent adds

Pale Ale Caramelized Onions ~ Sauerkraut
Barbecue Sauce ~ Garlic Aioli
Blackened Cajun Style ~ Thousand Island Dressing
Coleslaw ~ *Fried Egg...don't knock it, till...
A Big Ole Onion Ring ~ Hummus

\$1 adds

Fresh Avocado ~ Bacon
Sautéed Mushrooms ~ Sautéed Bell Peppers
Gorgonzola ~ Aged Cheddar
Goats Cheese ~ Feta Cheese
Provolone Cheese ~ Smoked Gouda Cheese

🍷 Celebrate the Feast 🍷

Fish-N-Chips

...hand dipped, beer battered Cod served with Pommes Frites, Garlic Aioli & Tartar Sauce...12 ~ excellent with Flying Dog IPA or Canyon Pinot Grigio

Chicken Pot Pie

...fresh Carrots, Peas, Celery & Onions simmered in a Creamy Sauce & topped w/ a Flaky Crust...11 ~ pairs w/ Shorts Pilsner or Xplorador Chard

Cottage Pie

...tender morsels of Ground Beef, Peas, Carrots & Pearl Onions topped with redskin mashed Potatoes...11 ~ excellent with Brooklyn Brown or Sycamore Merlot

Mac-N-Cheese

... Smoked Mozzarella Cream, Cavatappi Pasta, Michigan Chicken-N-Cherry Sausage, Sundried Tomatoes and Spinach...16 ~ try a Stella Artois or Ruffino Chianti

***Steak**

...10oz Steak, cooked to your desire, with Garlic Butter, house made Garlic Aioli and Pommes Frites...15 ~ excellent with Oktoberfest Beer or McMannis Cabernet

Stuffed Chicken

...Corn Flake Crusted Chicken Breast Stuffed with MI Cherries, Brie & Toasted Pecans, Smothered with Cider Gravy; served with the Starch and Vegetable of the day...14

🍷 Chef Flaska's September Evening Entrees 🍷

...available after 4pm...

Risotto

...Butternut Squash Puree, Dried MI Cherry, Oyster Mushroom and Smoked Mozzarella Risotto with Sage Oil and Crispy Leeks...14

***Seafood**

...Citrus Seared Mako Shark, Garlic Sautéed Green Beans, Grilled Heirloom Tomatoes, Roasted Potatoes and Garlic Compound Butter...21

Poultry

...Sautéed Apple, Pheasant Sausage & Spinach Stuffed Crepe's with Cinnamon Crème Fraiche; served with Roasted Sweet Potatoes & Orange- Apple Cider Glaze...15

Vegetarian

...Breaded & Pan Fried Eggplant with Fresh Mozzarella, Grilled Portabella Mushrooms and Italian Tomato Marinara... 15

***Pork**

...Spice Rubbed Pork Loin with Sautéed Brussels Sprouts, MI Apples, Smoked Bacon and Roasted Red Peppers; topped with A Spicy Honey Mustard Sauce... 16

***Game**

...6oz Beef Wellington with Mushroom Duxelle, Blue Cheese- Thirsty Dog Porter Cream, Garlic Sautéed Green Beans and Roasted Potatoes....20

Pasta

... Wild Mushroom, Sweet Pea, Bowtie Pasta, Butternut Squash Cream & Smoked Mozzarella Cheese Baked To Perfection & topped with Fresh Sage...16

Chef's Daily Special...ask your server for our Chef's unique Daily Inspiration...

Derby Station's Vow of Integrity

At every opportunity we vow to use the freshest, most environmentally conscious and local ingredients. . . We will make every effort to make this experience extraordinary!