

BREAKFAST & LUNCH

★ indicates seasonal feature

Jam & Toast 9

Crooked Tree seed bread with housemade cashew butter and your choice of jam

Maple Granola Parfait 9

served with Greek yogurt & your choice of fruit compote

Spoon Classic 12

local eggs, bacon or housemade sausage, crispy potatoes & toast with your choice of jam

Honey & Ricotta Pancakes . . . 13

with blueberry-maple syrup & lemon zest

Huevos Rancheros 13

local eggs on corn tortillas with black beans, housemade chorizo, cotija cheese, avocado & our Dried Chile Salsa

★ Breakfast Sandwich 13

asparagus & egg frittata, house-smoked pork belly, avocado, provolone, ramps, our Chili Jam with crispy fingerling potatoes

BREAKFAST SIDES

Egg 3

local, cage-free, cooked any style

Meat 5

Nueske's bacon or house-made sausage

Potatoes 4

crispy fingerlings



Lots of restaurants get their produce off trucks, but our truck is a little

different. It's not refrigerated and it's pretty beat-up, but every morning we drive it from farm to farm and fill its small bed with the vegetables and herbs you'll find on your plate. The direct relationships we've built with Northern Michigan farmers not only ensure the availability of quality ingredients for our Café, but help sustain family farms throughout the region. We're proud to support Bill's Farm Market, Blackbird Gardens, Cook Family Farms, Coveyou Scenic Farm, Dancing Goat Creamery, Gallagher's Centennial Farm, Martinchek Dairy, and dozens of other local growers and foragers.



“Renowned for its jams, this spot also serves some of the region's best food.”

—MIDWEST LIVING

TO START & TO SHARE

★ English Pea & Asparagus Soup 7/10

shallot, potato & bacon

Greens & Grains 11/14

lacinato kale, red quinoa, shaved root vegetables, pine nuts & lasiaggio cheese w/ dijon vinaigrette

★ Spring Pea Salad 11/14

English, snow & snap peas, mint, asparagus, pickled ramps & housemade feta cheese with sourdough croutons

★ Featured Savory Toast 12

grilled Crooked Tree seed bread served open-faced with market ingredients

The Farm Board 21

prosciutto, pork-pistachio terrine, salami & Midwestern cheeses served with our Whole Seed Mustard, pickles & grilled bread

SANDWICHES

Served with choice of green salad or potato salad

Lake Michigan Whitefish 14

pan seared with cucumber-dill slaw & mayo on ciabatta

Burger 15

Plath's beef with our Apple & Onion Jam, aged cheddar, bacon & housemade pickles on Challah

★ Turkey Rachel 13

house-smoked turkey, gold kraut, Gruyère cheese & club sauce on sourdough

★ Roast Porchetta 13

broccoli rabe, salsa verde, provolone & Calabrian Chiles on ciabatta

★ Fried Chicken 14

crispy chicken, pickled vegetables, herb salad & our Chili Jam on Challah

★ Grilled Asparagus 13

housemade herbed ricotta, grilled leeks & marinated artichokes with romesco sauce & cress on sourdough

★ Featured Tacos 14

changes daily, with American Spoon salsa

LUNCH SIDES

Potato Salad 6

fingerlings, snap peas, pine nuts, basil, mint & parmesan aioli

Green Salad 6

shaved vegetables, mixed greens & lemon vinaigrette

FOR KIDS

Served with shaved veggies

Grilled Cheese 7

PB&J 7

HOUSEMADE GELATO

Gelato & Sorbetto REGULAR / LARGE / PINT 4.95 / 6.25 / 10.95

made fresh daily in-house, flavors vary

Cooler 7

soda water and your choice of sorbetto

Milkshake or Smoothie 8

milk or yogurt with your choice of gelato or sorbetto

HOUSE COCKTAILS

Spoon Bloody Mary	11
our Bloody Mary Mix with Tito's vodka	
Jam Jar	11
Tito's vodka, Luxardo, lime & our Blueberry-Lime Preserves	
Empire Strikes Back	12
Mezcal tequila, El Jimador tequila, St. Germain, grapefruit, lemon & lime	
Chester Copperpot	13
tea-steeped bourbon, our Red Haven Peach Preserves, mint & ginger beer	
Beaver Islander	12
Bulleit Bourbon, Luxardo, Bonal, lemon & prosecco	
Mimosa	10/12
sparkling wine with orange juice or blood orange sorbetto	
Shandy	10
blonde ale & lemon sorbetto	

CAFÉ ORIGINALS

Housemade Soda	5
strawberry-mint	
Strawberry-Chamomile Iced Tea	5
Freshly Squeezed Lemonade	5
Cooler	7
soda water and your choice of sorbetto	
Milkshake or Smoothie	8
milk or yogurt with your choice of gelato or sorbetto	

STANDARDS

Ruby Coffee Roasters Brew	3
regular or decaf	
Harney & Sons Hot Tea	3
Earl Grey, English Breakfast, Citron-Green, Peppermint	
Iced Tea	3
Sparkling Water	6
Lauretana 750 ml	
Fountain Pop	4
Coke, Diet Coke, Sprite, ginger ale	

WINE & BEER

SPARKLING

Prosecco	7/28
Ca' Furlan Cuvée Beatrice, Veneto, Italy, NV	
Blanc de Noirs	39
L. Mawby, Sutton's Bay, MI, NV	

ROSÉ

Cabernet Franc	10/39
Brys Estate, Old Mission Peninsula, Michigan, 2014	

WHITE

Chardonnay	10/36
Chehalem, "INOX," Willamette Valley, Oregon, 2010	
Blended White	9/34
Big Little "Mix Tape," Leelanau Peninsula, Michigan, 2011	
Muscadet	10/38
Louis Métaireau, "Carte Noir," Nantes, France, 2011	
Godello	39
Adegas Santa Marta "Rogo," Galicia, Spain, 2011	

RED

Pinot Noir	9/30
Christopher Michael Wines, Umpqua Valley, Oregon, 2014	
Petite Sirah	11/42
Chronic Sellers, "Suite Petite," Paso Robles, California, 2013	
Gamay	39
Domaine Marion Pral Beaujolais "Les Charmes," France, 2011	
Merlot-Picapoll Negre	45
Oller del Mas "Bernat Oller," Catalonia, Spain, 2007	

MICHIGAN BEER

Keweenaw Brewing Co. U.P. Witbier	4
Founder's Brewing Co. All Day IPA	5
Brewery Vivant Farmhand 16oz	6
Bell's Brewery Oberon 16oz	6

Our menu marries some of Northern Michigan's finest produce with perennial American Spoon favorites. Sample all of our handcrafted fruit preserves and condiments next door at our original store and tasting table.

