

THE HAT'S SCRATCH KITCHEN

ALL ITEMS SERVED ALA CARTE

SHAREABLES

Loaded Hand Cut Fries \$7

Hop salt, Edward's Portly Brown mustard, tomato jam and house made bacon

Three Kord Wings \$13

One pound of Kolsch brined wings, choose from one of the following:

~ Sweet chili-lime

~ South Carolina BBQ

~ Ancho dry rub

Spent Grain Soft Pretzel \$7

Served with Edward's Portly Brown mustard and Three Kord Cheddar soup for dipping

Salsa Trio GF V ♫♫ \$6

House fried chips served with house pico de gallo, salsa verde, and fire roasted salsa

Bottomless Popcorn GF V \$2

The Hat's famous popcorn from Detroit Popcorn Co.

HANDHELDS

Served on Zingermann's slider buns

House Blended Beef Slider \$5

Pickled onion, white cheddar, pickle and Edward's Portly Brown mustard

BBQ Pulled Pork ♫ \$5

South Carolina BBQ, sweet pickle, jalapeno and North Carolina slaw

Balsamic Portabella Mushroom V \$5

Sliced & grilled portabella caps, pickled onions, goat cheese, balsamic glaze and red pepper slaw

Atlantic \$5

Cod, herbed aioli, mixed greens and pickled onions

Killer Grilled Cheese V \$6

Zingermann's sourdough, sharp cheddar, tomato jam, parmesan and brie

SOUP & SALAD

House Salad V \$4.5

Mixed greens, with cucumber, tomato, pickled onions and cotija cheese with Train Hopper Vinaigrette

Three Kord Cheddar Soup \$4.5

Served with Zingermann's sourdough croutons

TACOS

Served on El Milagro Corn Tortillas

Barbacoa ♫ \$5

Stosh's Pointe braised brisket with roasted salsa, cabbage, pickled red pepper and radish

Al Pastor GF \$5

Dried chili marinated pork shoulder with pineapple, onion, cilantro and pickled onions

Chicken Tinga GF ♫♫ \$5

Chipotle seared free range chicken, caramelized onions, queso fresco and cilantro

Fried Fish \$5

Beer battered cod with jalapeno coleslaw, cotija cheese and salsa verde

Fried Avocado GF V \$5

Masa coated avocado with mixed greens, chili lime glaze, queso fresco and red peppers

SIDES GF V

Mexican street corn \$3

Hand cut fries \$4

Ancho rub sweet potatoe wedges \$3

HOUSE MADE SAUCES & DIPS ~ \$.50 EACH

~ Edwards Portly Brown Mustard ~ Tomato Jam ~ Herb Aioli

~ Sweet Chili Lime ~ Buttermilk Ranch ~ Pico De Gallo

~ Salsa Verde ~ Fire Roasted Salsa ~ South Carolina BBQ

V Vegetarian GF Gluten-friendly ♫ Spicy ♫♫ Very spicy
Vegan options available upon request

While these items do not contain wheat, we cannot guarantee a wheat-free environment for their preparation.
* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.