

# KIDS' BISTRO

All kids meals are served with fruit juice  
and choice of graham Bug Bites or applesauce squeeze.

**PEANUT BUTTER & JELLY SANDWICH \$5<sup>00</sup>**

**ALL-BEEF HOT DOG \$5<sup>00</sup>**

**CHEESE PIZZA \$5<sup>00</sup>**

*Vegetarian*

**MINI PRETZEL DOGS \$5<sup>50</sup>**

**JUMBO SOFT PRETZEL  
WITH HONEY MUSTARD \$4<sup>75</sup>**

*Without fruit juice or sides \$3.50*

# LOCAL FIRST

IN PARTNERSHIP WITH LOCAL FIRST, WE PROUDLY SUPPORT THE COMMUNITY  
BY SOURCING INGREDIENTS FROM LOCAL FARMERS, BUTCHERS AND BAKERS.

# GOURMET MAC & CHEESE

Perfect for sharing!

HOUSE SMOKED BRISKET BURNT ENDS \$8<sup>50</sup>

SMOKED MICHIGAN BACON \$7<sup>25</sup>

OLD-SCHOOL CHEDDAR \$6<sup>50</sup>

*Vegetarian*

ZESTY JALAPENO \$6<sup>50</sup>

*Vegetarian*

## HOUSE-MADE SOUPS

Served with a warm ciabatta roll.

BOWL \$4<sup>95</sup>      CUP \$3<sup>95</sup>

Ask about our daily selections!

# SANDWICHES

Served with side salad and pickle spear.

## MEIJER GARDENS CHICKEN SALAD \$10<sup>95</sup>

*A FREDERIK MEIJER GARDENS' FAVORITE!* White meat chicken, pineapple, walnuts, dried Montmorency cherries, celery, heritage blend greens, multigrain bread.

## THE EUROPEAN CLUB \$11<sup>25</sup>

Oven-Roasted turkey breast, local applewood bacon, cream brie, Dijon-apricot mostarda, greens, served on organic ciabatta.

## GREEK GYRO \$10<sup>95</sup>

Seasoned beef and lamb, sliced tomato, red onion, house-made tzatziki sauce, served on Naan bread

## MUSHROOM-ARTICHOKE MELT \$10<sup>95</sup>

Slow-braised gourmet mushroom blend, fire-roasted artichoke hearts, baby-swiss cheese, served on organic focaccia.

*Vegetarian*

## SWEET HULA HOG \$11<sup>25</sup>

Applewood-smoked ham, grilled pineapple, smoked blue cheese aioli, thin red onion, served on organic ciabatta.

## PITMASTER'S SMOKED BRISKET \$12<sup>50</sup>

House-smoked BBQ brisket, caramelized onions, baby-swiss cheese, mustard-seed horseradish mayo, served on organic ciabatta.

# GREENS & GRAINS

Salads are served with a warm ciabatta roll.  
Ask about Gluten Free options

## MICHIGAN MAPLE \$10<sup>95</sup>

Natural chicken breast, spring mix, candied walnuts, Montmorency dried cherries, goat cheese, Michigan maple vinaigrette  
*Vegetarian \$8.75*

## MEXICAN STREET-CORN SALAD \$10<sup>95</sup>

Sweet corn, pickled red onion, fresh cilantro, black-eyed peas, grape tomatoes, diced grilled chicken, creamy ancho chili dressing, cotija cheese. Served on bed of greens.  
*Vegetarian \$8.75*

## VEGAN SPICY PEANUT NOODLE BOWL \$10<sup>95</sup>

Buckwheat soba noodles, cilantro, red bell pepper, rainbow carrots, cabbage blend tossed with spicy peanut dressing and topped with crushed peanuts and ginger-scallion relish.

## ROASTED KALE & APPLEWOOD BACON GRAIN BOWL \$10<sup>50</sup>

Roasted kale, ancient grain blend, butternut squash, pickled red onion, smoked blue cheese, applewood bacon, rosemary-apple cider vinaigrette.

## CULTIVATOR'S COBB SALAD \$10<sup>50</sup>

Spring mix, hardwood-smoked bacon, smoked blue cheese, diced grilled chicken, grape tomatoes, hard-boiled egg, red onion, rainbow carrots, green goddess dressing