

-Small Plate-

Egg Roll Reinvented: * (9)

Two buffalo chicken eggrolls.

Deviled Eggs: * (9)

Whipped egg yolk, capers, shallots, pickled jalapenos and bacon.

Salt~Roasted Beets: (14)

Cubed beets with a side of whipped feta cheese tarragon and Nutella.

Roasted Corn Salsa: * (11)

Cilantro, lime, jalapeño, tomato, onion and house made chips.

Shrimp & Lobster Skewers: * (16)

Tempura battered lobster claws and Gulf shrimp skewered and fried crispy. Served with a toasted sesame Asian salad and Thai sweet sauce.

Bacon Wrapped Great Lakes Perch Bites: * (16)

Great Lakes perch with applewood bacon and glazed with citrus BBQ sauce.

Oysters on the ½ Shell: *

½ dozen (21) dozen (40) with cocktail sauce champagne mignonette.

Spicy Korean Fries: * (14)

Bulgogi style hanger steak with a sriracha mayo, pickled veggies, cheddar cheese and cilantro.

Whitefish Pâté*: (13)

Locally made, smoked whitefish pâté, with water crackers, red onions & capers.

Truffle Fries: (9)

Nice pile of fries with truffle oil we bake with parmesan cheese and serve with garlic aioli.

Hand Dipped Onion Rings: (8)

Tempura battered sweet onion rings, served with chipotle dipping sauce.

French Onion: (8)

A rich onion broth topped with warm croutons & tangy Swiss cheese.

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-Burgers-

All our hamburgers are made with **WAGYU** the finest beef in Michigan “Fairway Packing Co. Detroit” Burgers come on Tomcat buns from a bakery in Manhattan NY City,

All burgers and sandwiches are served with bleu cheese slaw, substitute house fries 1.50, or house onion rings 3.00 - **Gluten Free Bun Option** (3)

Top Shelf:*

Half pound grilled and topped with caramelized onions, garlic mayo, lettuce, Gruyere cheese & sun dried organic tomato jam. (20)

Station Burger:*

Served on a grilled bun with American cheese, lettuce, tomato, onion and pickle. Topped with house made tangy house-made Thousand Island dressing. (14)

August In Detroit:*

Chipotle mayo, cheddar cheese, lettuce, tomato, with tempura fried jalapeños. (15)

Bleu Burger:*

Topped with bleu cheese crumbles on a Tomcat bun... (14)

Not So Famous Olive-Burger:*

Dry aged, Wagyu beef topped with house-made classic olive mayo topped with an onion ring. (15)

Blind Pig:*

Smoked aged Michigan cheddar, more crisp applewood smoked bacon, lettuce, tomato, onion and pickle. (15)

Hudson Burger:*

Wagyu beef sautéed mushroom/onion burger topped with gruyere cheese. (15)

Lamb Sliders:*

Hand pattied lamb from Fairway Packing in Detroit. Served on Brioche buns with lettuce, feta, tomato and onions. (15)

Woodward Sliders:*

(3) super OLD SCHOOL greasy burgers, American cheese, pickles and sautéed onions with ketchup and mustard (15)

Black-Bean Burger:* **(V)** Brown rice, black beans, quinoa, millet, pumpkin seeds, sweet onion and a touch of jalapeño peppers, topped with lettuce, tomato, pickles and vegan almond cilantro chili sauce. (14)

-Green Stuff-

Ahi Tuna 7 ~ Chicken Breast 7 ~ Shrimp 7 ~ Black Bean Patty 6

Roasted Beets: *

Salt roasted beets, frisee tossed with house vinaigrette, whipped feta cheese, tarragon and fresh grapefruit (15)

Heirloom Caprese Salad: **(GF)** Fresh heirloom tomatoes stacked with mozzarella drizzled with our herb vinaigrette and balsamic glaze. (14)

Hudson’s Maurice Salad :* Like out on Woodward, with shredded lettuce, Julienne ham, turkey, Swiss, pickles, hardboiled egg, olives and our homemade Maurice dressing... spot on (16)

Tamarack Line Cobb:* Mixed greens topped with boiled egg, turkey, bacon, fire roasted tomatoes, Kalamata olives, cucumber, & Gruyere cheese served with ranch. (16)

-More Green Stuff-

Times House Salad :(GF)** Kale** super-food mix, avocado, quinoa, grapes, pecans and goat cheese with house made Myer lemon vinaigrette. (14)

Rustic Tomato & Cucumber Salad with Feta & Olives: **(GF)** Heirloom tomatoes, English cucumber, Kalamata olives & feta cheese served with herb vinaigrette on a bed of mixed greens. (14)

Salmon Salad: *

Seared salmon from Faroe Island, mixed greens tossed with elderflower vinaigrette, goji berries, chia seeds, asparagus and pickled carrots & onions. (22)

Sesame Seared Tuna : * Kale, carrots, sweet bell peppers, mandarin oranges and a hoisin dressing. Garnished with wasabi yin & yang peanuts wonton crisp and wasabi whip topped with a ahi tuna steak. (22)