

-First-

Egg Roll Flight:*

It's a trio of our famous egg rolls... spicy Korean roll, gyro roll, and last... buffalo chicken, with their appropriate sauces. (13)

Shrimp & Lobster Skewers:*

Tempura battered lobster claws and Gulf shrimp skewered and fried crispy. Served with a toasted sesame Asian salad and Thai sweet sauce. (16)

Bacon Wrapped Great Lakes Perch Bites:*

Great Lakes perch with applewood bacon and glazed with citrus BBQ sauce. (13)

Spicy Korean Fries :*

Bulgogi style hanger steak with a sriracha mayo, pickled veggies. (14)

Asian Sesame Wings :* Roasted chicken wings, tossed in our sesame sweet chili sauce (14)

Whitefish Pâté*: Locally made, smoked whitefish pâté, 4oz serving with water crackers, red onions & capers. (13)

Truffle Fries: Nice pile of fries with truffle oil we bake on parmesan cheese and serve with garlic aioli (9)

Hand Dipped Onion Rings: Tempura battered sweet onion rings, served with chipotle dipping sauce. (8)

French Fries: (4)

French Onion: A rich onion broth topped with warm croutons & tangy Swiss cheese. (8)

P.S Chili (6)

-Craft Burgers-

All our hamburgers are made from 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 of **prime, dry aged, Wagyu beef burger from Fairway Packing Co. Detroit.** Grilled and topped with caramelized onions, garlic mayo, lettuce, Gruyere cheese & sun dried organic tomato jam. (20)

Station Burger:*

Eight-ounce **dry aged, Wagyu beef** served on a grilled bun with American cheese, lettuce, tomato, onion and pickle. Topped with house made tangy Thousand Island dressing. (14)

August In Detroit:*

Dry aged, Wagyu beef, chipotle mayo, cheddar cheese, lettuce, tomato, with tempura jalapeños. (15)

Bleu Burger:*

Dry aged, Wagyu **beef** 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:*

Wagyu beef with bacon seared into the meat, then topped with smoke aged Michigan cheddar, more crisp applewood smoked bacon, lettuce, tomato, onion and pickle. (15)

Hudson Burger:*

Dry aged, Wagyu **beef** sautéed mushroom/onion burger topped with Swiss cheese. (15)

Lamb Sliders:*

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

No Name:*

Dry aged wagyu, large piece of fresh mozzarella, 2 slices of Hooks Creamery 8 year old Wisconsin white cheddar, house spicy horsey sauce tomato and lettuce (19)

California Burger:*

Dry aged, Wagyu beef from Fairway Packing **or** a beautiful chicken breast with lettuce, tomato, avocado, bacon and Gruyere cheese and honey mayo sauce. (17)

Woodward Sliders:*

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

Green Stuff-

Ahi Tuna 7 ~ Chicken Breast 7 ~ Shrimp 7 ~ Black Bean Patty 8

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

Heirloom Caprese Salad: (GF) Fresh heirloom tomatoes stacked with mozzarella drizzled with our herb vinaigrette and balsamic glaze. (13)

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. (13)

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. (15)