

-Small Plate-

Monte Cristo Eggroll: *

Deep-fried eggroll with fresh sliced ham and gruyere cheese. Dip them in our house-made strawberry basil sauce. (9)

Sea Scallops:*

Two large sea scallops pan seared, served with a balsamic tomato jam. (16)

Deviled Eggs: *

Whipped egg yolk, capers, shallots, pickled jalapenos and bacon. (9)

Crab Cakes: *

A pair of jumbo lump crab patties on a bed of kale, pickled carrot, mandarin orange, and black sesame with sriracha-honey vinaigrette. (18)

Bacon Wrapped Great Lakes Perch Bites: *

(6) Great Lakes Perch with applewood bacon and glazed with citrus BBQ sauce. (17)

Spicy Korean Fries: *

Bulgogi style hanger steak with a sriracha mayo, pickled veggies, kimchi, cheddar cheese and cilantro. (14)

Whitefish Pâté*:

Locally made, smoked whitefish pâté, with water crackers & cucumbers, red onions & capers. (15)

Truffle Fries: (11)

Nice pile of fries with truffle oil, fine herbs and parmesan cheese, 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”

All burgers and sandwiches are served with bleu cheese slaw.

Add Fries (1.50), House Onion Rings (3.00)or Truffle fries (6)

Gluten Free Bun Option (3)

Top Shelf:*

Half pound grilled and topped with caramelized onions, garlic mayo, lettuce, Gruyere cheese & balsamic 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. (15)

August In Detroit:*

Chipotle mayo, cheddar cheese, lettuce, tomato, with tempura fried jalapeños. (16)

Bleu Burger:*

Topped with bleu cheese crumbles on a Tomcat bun... (15)

Not So Famous Olive-Burger:*

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

Blind Pig:*

Smoked aged Michigan cheddar, more crisp applewood smoked bacon, lettuce, tomato, onion and pickle. (16)

Hudson Burger:*

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

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)

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

Classic Spinach Salad:*

Beautiful bed of fresh spinach, chopped bacon, eggs and red onion with warm bacon vinaigrette dressing. (14)