

NON-ALCOHOLIC BEVERAGES

SHRUB SODA \$3

Seasonal Drinking Vinegar, Club Soda

110 LEMONADE \$2.5

Lemon, Honey, Rosemary

TEA \$2.5

Iced or Hot | Black or Seasonal

APOTHECARY SODA \$3.5

(Black Cherry, Cream Soda)

TRIPLE XXX ROOT BEER \$3**CONJURE COFFEE** \$6

French Press (serves 2)

(Mogiana Eagle or Mogiana Swiss Water Decaf)

COCKTAILS

THE DIRTY PERK \$8.5

Vodka, House Coffee Liqueur, Chai Spice, Cream

TEQUILA MOCKINGBIRD \$8

Anejo, Citrus, Cayenne, Apple Cider, Sugar & Spice

TC SOUR \$6.5Traverse City Whiskey, Cherry, Brown Sugar,
Lemon, Angostura**SIDEWAYS** \$8Vodka, Simple, Lime, Green Grapes, Grapefruit,
Lavender**SECRET GARDEN** \$7

Rotating Shrub, Anejo, Soda

DO A FLIP WILSON \$8

Vodka, Blueberry, Lemon, Egg White, Ginger

BEA'S GOLDEN GIRL \$7

Gin, Lemon, Honey

MANHATTAN \$8

(Bourbon or Rye), Vermouth, Bitters, Cherry

OLD FASHIONED \$8

(Bourbon or Rye), Simple, Bitters, Citrus

CLASSIC DAIQUIRI \$7

Rum, Simple, Lime

MARTINI \$8

(Gin or Vodka), Vermouth, Olive

BOURBON BALL \$9Four Roses Bourbon, Cocoa-Cayenne Syrup,
Molé Bitters, Citrus**SANGRIA, MEADS, CIDERS, & DRAUGHTS** Today's rotations are listed on the Seasonal Chalkboard.

BEER FLIGHT \$8

Choose four draught selections

CHEERS!! A ROUND FOR THE KITCHEN \$10

Treat our chefs to an after-service shift drink

STARTERS**HUMMUS** \$14 (V)

Seasonal Hummus, Roasted & Fresh Vegetables, House Pickles, Focaccia Toast, Artisan Crackers

SEASONAL CHARCUTERIE BLOCK \$MRKT

Cured Meats, Cheeses, Dried Fruits, Nuts, Jam, Hummus, Spreads, Focaccia Toast, Artisan Crackers

FLIGHT OF BACON \$20

Raspberry Chipotle, Hickory, Applewood, Creamed Honey, Apple Butter, Dried Fruit, Micro Greens, Buttermilk Biscuits

BAKED BRIE \$12 (V)

Brie, Apple-Cherry Compote, Creamed Honey, Nuts, Focaccia Toast, Artisan Crackers

110 MAC & CHEESE \$13

Penne Pasta, Polish Sausage, 4-Cheese Cream, Panko Crust

WINGS \$16

Rabbit Wings, Buffalo Sauce, Bleu Cheese, Bok Choy, Cilantro

FAWN WITH THE WIND \$16 (GF)

Venison Brat, Sauerkraut, O/E Duck Egg, Parsnip & Beet Hash

DUCK Bs & Gs \$16

Duck Hind-Quarters, Maple Gravy, Buttermilk Biscuit, Spicy BBQ

SALADS HALF / FULL**110** \$7/12

Greens, Candied Bacon, Caramelized Red Onion, Heirloom Tomato, Bleu Cheese, Parmesan, Croutons, Buttermilk Ranch

SOOEY CHOP-CHOP \$9/14

Greens, Grilled Cajun Chicken, Candied Bacon, Mushrooms, Red Onion, Tomato, Grilled Squash, Avocado Puree, White Cheddar, Croutons, Citrus Honey Mustard

GARDEN GROVE \$8/13 (N)

Kale, Roasted Squash, Pickled Apples & Onions, Dried Fruit, Pumpkin Seeds, Smoked Pecans, Maple Vinaigrette

CHEF \$9/14

Greens, Grilled Chicken, City Ham, Hickory Bacon, Hard-Boiled Egg, Carrot Puree, Pickled Snap Peas, Feta, Croutons, Tomato Bruschetta

DRESSINGS:

Tomato Bruschetta (N)
Buttermilk Ranch
Citrus Honey Mustard

VINAIGRETTES:

Toasted Spice
Maple Vinaigrette (N)

ADD-ON OPTIONS:

Hard-Boiled Egg \$1
Candied-Bacon \$1
Extra Dressing: \$0.5

(V) vegetarian options (N) vegan (GF) gluten friendly*

*Please inform your server of any food allergies and the severity. Eating gluten friendly products does not guarantee no traces of gluten. We are not a Celiac certified kitchen.

SANDWICHES SERVED WITH YOUR CHOICE OF SOUP, FRIES, OR 110 SALAD

CROQUE MADAME \$14

City Ham, O/E Egg, Pickles, White Cheddar, Hollandaise Crust, Focaccia

BGC CHICKEN \$13

Grilled Chicken, Lettuce, Tomato, Onion, Blackberry & Goat Cheese Spread, Baguette

GRILLED CHEESE \$10 (V)

Carrot-Ginger Mascarpone, White Cheddar, Swiss, Pickled Fennel & Radish, Cashew, Focaccia

THE HOOSIER \$16

Veal Schnitzel, Lettuce, Onion, Sweet Pickle, House Ketchup, Garlic Aioli, Mustard, Baguette

BELLY BEAN \$14

Pork Belly, Ranch Slaw, Coffee Aioli, House Jam, Seasoned Bun

BABE \$12

Hickory Bacon, Spicy Peanut Sauce, House Jam, Fried Pickles, Lettuce, Focaccia

ADD-ON OPTIONS:

Chicken Egg \$1
Duck Egg \$2
Bacon \$1
House BBQ \$0.5
Hollandaise \$2

Garlic Aioli \$1
Multi-Grain Focaccia \$2
Pumpkin Bread \$2 (GF)*
*Not Celiac Certified

BURGERS SERVED WITH YOUR CHOICE OF SOUP, FRIES, OR 110 SALAD

TOPPING OPTIONS:

THE GARDEN \$12 (N) (V)

Red Onion, Toasted Spice Tomatoes, Greens, Sweet Pickle, Focaccia

THE ORCHARD \$14

Hickory Bacon, Apple-Cherry Compote, Greens, Brie, Seasoned Bun

THE FARM \$13 (V)

Bibb Lettuce, Tomato, Sweet Pickle, Onion, White Cheddar, Seasoned Bun

THE RANCH \$15

Pork Belly, Caramelized Onion, Sweet Pickle, White Cheddar, Spicy BBQ, Seasoned Bun

BURGER OPTIONS:

Grass-Fed Beef
Wagyu Beef

Quinoa (N) (GF)
Turkey
Alpaca

ADD-ON OPTIONS:

Chicken Egg \$1
Duck Egg \$2
Bacon \$1
House BBQ \$0.5
Hollandaise \$2

Garlic Aioli \$1
Multi-Grain Focaccia \$2
Pumpkin Bread \$2 (GF)*
*Not Celiac Certified

DESSERTS

DUCK EGG CRÈME BRÛLÉE \$MRKT

Baker's Choice

CHOCOLAT \$MRKT

Rotating Chocolate Dessert

(V) vegetarian options (N) vegan (GF) gluten friendly*

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FOR AN ADDITIONAL CHARGE, YOU MAY SUBSTITUTE A SALAD FOR YOUR SIDE. EATING RAW OR UNDERCOOKED MEAT / EGGS COULD CAUSE FOODBORNE ILLNESS

WINE FLIGHT

Choose four Select wines \$12

SELECT REDS

DUSTED VALLEY SYRAH \$10/43
Huckleberry, Blueberry, Dried Violets, Orange Peel**RESPLENDENT** PINOT NOIR \$9/33
Black Cherry, Pomegranate, Nutmeg**THE DARK LODI** RED BLEND \$7/25
Blackberry, Cassis, Plum, Chocolate**THE CRUSHER** CABERNET SAUVIGNON \$8/30
Stone Fruit, Tarragon, Smoked Bacon**CHENTO** MALBEC \$12/42
Ripe Plum, Chocolate, Spice**LE MORETE VALPOLICELLA** RIPASSO \$10/35
Stone Fruit, Cherry, Floral**RESERVE REDS**

VINA ZACO RIOJA TEMPRANILLO \$30
Red Fruit, Oak, Fresh Acidity**FEDERALIST** BARREL-AGED ZINFANDEL \$45
Blackberry, Vanilla, Charred Oak**DECERO** MALBEC \$39
Violet, Cherry, Blackberry**RAYMOND** MERLOT \$45
Currant, Plum, Blueberry**SELECT WHITES**

BIANCO DI CA' MOMI WHITE BLEND \$8/37
Stone Fruit, Citrus, Oak, Tropical Fruit**ASTORIA** PROSECCO \$7
Peach, Berry Bubblegum, Citrus, Dry**WHITE HAVEN** SAUVIGNON BLANC \$9/39
Gooseberry, Passion Fruit, Black Currants**LOVEBLOCK** SAUVIGNON BLANC \$13/43
White Peach, Tropical Fruit, Mineral Acidity**ASTORIA ALISIA** PINOT GRIGIO \$8/26
Bright Melon, Honey, Fresh Fruit**RYAN PATRICK** CHARDONNAY \$7/25
Ripe Pear, Apple, Pineapple, Apricot**AFTER DINNER**

COOPER & THIEF BOURBON BARREL AGED RED \$10
Vanilla, Spice, Black Plum, Tobacco**TAYLOR FLADGATE** RESERVE TAWNEY PORT \$16
Red Berry, Jasmine, Plum, Apricot**FONSECCA GUIMARAENS** VINTAGE PORT \$12
Black Currant, Wild Herbs, Wood, Black Cherry**COPPER & KINGS** BUTCHERTOWN BRANDY \$9
Peach, Dark Cherry, Rye, Oak