

STARTERS

SHRIMP COCKTAIL

Poached Prawns / Cabbage
Lemon / Cocktail Sauce
12

CURRY LENTIL CAKES

Lentil & Vegetable Patty / Curry Spices
Cucumber Sauce
9

FRIED CALAMARI

Rings & Tentacles / Cornmeal Breading
Marinara / Remoulade
10

SOUP

FRENCH ONION SOUP

Caramelized Onion Broth / Provolone
Gruyere / Herb Croutons
6

SOUP DU JOUR

Cup 4 / Bowl 6

SANDWICHES

SANDWICHES INCLUDE ONE SIDE

French Fries / Sweet Potato Fries
Garden Salad / Cup of Soup / Fruit

CLASSIC BURGER*

7oz Custom Chopped Grass Fed Beef Patty
Boston Lettuce / Tomato / Red Onion
Sauce Confidential / Cheese / Brioche Bun
12

Beyond Beef Vegan Patty  3

AEGEAN CHICKEN MELT

Chicken Breast / Melted Provolone
Cilantro Pesto / Spinach Leaves
Chopped Olive / Tomato Relish
Ciabatta Roll
12

PULLED PORK ROLL

Slow Cooked Pork / Root Beer BBQ / Pickle
Gruyere / Cabbage Slaw / Brioche Bun
11

SALADS

BIRCH'S*

Mixed Greens / Dried Fruit / Chopped Almond
Feta / Choice of Dressing
12

SPINACH GOAT CHEESE*

Baby Spinach / Crimini / Black Fig
Cinnamon Goat Cheese / Toasted Pecan
Cranberry / Honey Vinaigrette
13

CAESAR*

Organic Romaine / Herb Croutons
Parmesan / Caesar Dressing
9

WARWICK*

Bibb Lettuce / Applewood Bacon / Red Onion
Crumbled Blue Cheese / Honey Vinaigrette
12

CHOPPED WEDGE*

Iceberg / Tomato / Blue Cheese / Red Onion
Applewood Bacon / Blue Cheese Dressing
11

*Add: Chicken 6 / Shrimp 6 / Salmon 6

DRESSINGS:

Italian / Ranch / Caesar / Honey Vinaigrette
House Vinaigrette / Maple Balsamic / Blue Cheese
Thousand Island

SMALL PLATES

THE WOOD WINGS

Buffalo or Root Beer BBQ / Celery
Ranch or Blue Cheese
11

CRISPY CAULIFLOWER

Baked Cauliflower Florets
Whipped Feta / Cilantro Pesto
Toasted Almond
8

CARNE ASADA FLATBREAD

Grilled Steak / Queso Fresco
Roasted Chili Sauce / Sliced Red Onion
Sweet Corn / Cilantro
13

COMFORTS

GRILLED CHICKEN & CHORIZO QUESADILLA

Grilled Chicken / Chorizo / Red Onion
Bell Pepper / Guacamole / Shredded Cheese
Salsa / Cilantro sauce
12

FISH & CHIPS

Battered or Broiled Locally Sourced Whitefish
Cole Slaw
14

MEATLOAF

Grass Fed Ground Brisket & Short Rib
Brown Gravy / Fried Onion
Choice of Side / Chef's Selected Produce
21

ROSEMARY FRIED CHICKEN

Airline Breast / Rosemary Breading
Pecan Bourbon Drizzle / Choice of Side
Chef's Selected Produce
22

PASTA

PASTAS INCLUDE:

Garden Salad or Cup of Soup

CHICKPEA PASTA*

Butternut Squash / Spinach / Gold Potato
Artichoke Heart / White Wine / Garlic
Fresh Herbs / Gluten-Free Vegan Penne
21

MUSHROOM & WHITE BEAN ORZOTTO*

Butter Braised Cannellini White Beans
Herb Roasted Mushroom
Chef's Selected Produce
Orzo Pasta Risotto Style
23

*Add: Chicken 6 / Shrimp 6

At Birchwood, we seek to source locally when possible and look to provide the best that Michigan has to offer.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

PLATES

PLATES INCLUDE:

Garden Salad or Cup of Soup

Choice of:

Whipped Potatoes, Roasted Yukon Gold Potatoes
or Quinoa Rice Pilaf

Chef's Selected Produce

FILET

Grilled 8oz Midwest Beef
Peppercorn Butter / Balsamic Onion
30

SALMON

Pretzel Crusted Norwegian Filet
Maple Mustard Glaze
27

SWORDFISH

Grilled Harpooned Swordfish
Green Olive Aioli
30

BLACKENED WALLEYE

Blackened Lake Erie Filet / Remoulade
Broccoli Slaw
27

LAKE PERCH

Sautéed Yellow Lake Filets
Lemon Caper Beurre Blanc
27 whole 16 half

CEDAR PLANKED WHITEFISH

Locally Sourced Whitefish / Spinach &
Artichoke Stuffed Tomato Crown
Duchess Potatoes
25 whole 18 half

PIZZA

CHEESE PIZZA

8" - 8 12" - 11 16" - 14

TOPPINGS

8" - .75 ea 12" - 1.25 ea 16" - 1.50 ea

Pepperoni / Ham / Italian Sausage
Ground Beef / Applewood Bacon / Mushrooms
Black Olives / Red Bell Peppers / Onions
Green Bell Peppers / Baby Spinach
Mild Pepper Rings / Jalapenos / Tomatoes
Artichoke Hearts / Green Olives