

NORTHWOODS (One Refill)

Wild Bill's Root Beer • Black Cherry Cream • Cola
Diet Cola • Ginger Ale • Lemonade • Sparkle Up

Other Beverages & Juices

Brewed Ice Tea • Hot Tea • Coffee • Milk
Can Coke • Can Diet Coke • Can 7 Up
Apple • Cranberry • Orange • Grapefruit • Pineapple

No refills on Cans, Milk or Juices

DRAUGHT BEER

LOCAL & MICHIGAN Beards • Latitude 42

Terra Firma • Storm Cloud • Petoskey • Bells

OTHER DRAUGHT BEER

Pilsner Urquell • Guinness • Sierra Nevada Torpedo

BOTTLE BEER

Angry Orchard • Amstel Light • Bass • Bells • Bud
Bud Light • Coors Light • Corona • Fat Tire • Killians
Labatt • Labatt Lite • Miller Lite • PBR • St Pauli Girl (NA)
Stroh's • Stella • Ultra • Uncle John's Hard Cider

WINE (8oz Pour)

We serve a glass of wine, not just a swallow!

House Wine Tisdale : Chardonnay • Cabernet • Merlot

Grand Traverse Late Harvest Riesling • Gascon Malbec

Monkey Bay Sauvignon Blanc • Ruffino Pinot Grigio

Blackstar Farms Rose or Red Table Red • Bogle Merlot

William Hill Chardonnay • Toasted Head Chardonnay

FRESH SALADS

TC CHICKEN fresh romaine, charbroiled chicken breast,
The Cheese Lady Delft Bleu cheese, walnuts, dried cherries,
dried cranberries, diced tomato, onion, house recipe cherry
vinaigrette, focaccia \$14.95

SPINACH fresh spinach, crisp bacon, *The Cheese Lady* Delft
Bleu cheese, walnuts, dried cherries, dried cranberries,
diced tomato, onion, poppy seed dressing, focaccia
\$13.95 • HALF \$7.95

CAESAR fresh romaine, house made croutons
parmesan, focaccia \$7.95 : HALF \$5.25
Add Chicken +\$5.25 Add Salmon +\$7.25

HOUSE fresh romaine, diced tomato, onion, house
made croutons, focaccia \$7.95 : HALF \$5.25

House Made Dressings : *The Cheese Lady* Delft Bleu
Cheese (+\$2.00), Balsamic Reduction, Tart Cherry
Vinaigrette, 1000 Island, Ranch

Other Dressings : Caesar, Italian, Poppy Seed

KID'S MENU (10 & Under Only)

GRILLED CHEESE with chips \$3.50

TENDERS with fries, House Ranch \$4.25

SPAGHETTI house marinara or butter \$4.25

APPETIZERS

EGGPLANT grilled, layered with sundried tomatoes,
ricotta, fresh spinach, garlic, topped with house marinara,
house walnut pesto, sprinkle of parmesan, focaccia
"1 of 42 Irresistible Eats" *Traverse Magazine* \$9.50



CRAB CAKES all claw meat, celery, raw onion, roasted
red peppers, panko bread crumbs, garnish of fresh
spinach, house tartar sauce \$10.50

BEER CHEESE sharp cheddar, cracked red pepper, raw
horseradish root dip, minced garlic, Pilsner Urquell,
toll house crackers \$8.25 *Recipe provided by
George & Judy Prewitt, Thank you!*

GNOCCHI potato dumplings, bacon, caramelized
onions, house double garlic cream sauce, focaccia
Named "TC's Best" by *Traverse Magazine* \$9.50

MUSSELS chilean blue's steamed in white wine,
butter, garlic, capers, sundried tomatoes, focaccia
Named "TC's Best" by our customers \$12.50

CALAMARI thick hand cut rings and tentacles, lightly
breaded, warm house marinara, sprinkle of parmesan
Named "TC's Best" by *Traverse Magazine* \$9.50

TRIANGLES lightly bread real mozzarella, warm house
marinara, parmesan, dab of house walnut pesto \$8.50

WINGS Delft Bleu (+\$2.00) or Ranch, celery sticks
Franks • House BBQ \$10.75

TENDERS with fries, Ranch \$8.50

PASTA & FOCCOCIA

CARBONARA chicken breast, caramelized onions,
bacon, mushrooms, double garlic cream sauce \$17.95

SPICY Italian sausage, cracked red pepper, house
walnut pesto, house marinara sauce \$17.95

VEGGIE caramelized onions, roasted red peppers,
sweet peas, fresh mushrooms, pesto, olive oil \$13.95

ALFREDO house double garlic cream sauce \$10.95
Add Chicken Breast +\$5.25 • Italian Sausage +\$6.25

SPAGHETTI in house marinara \$8.95

Add Seasoned Ground Chuck +\$5.25 • Italian Sausage +\$6.25

SAMMICHES & CHIPS

with Ms. Vicki's Sea Salt Kettle Chips
Sub Fries or House Recipe Cole Slaw +\$1.75

BOHAMIE ham, caramelized onions, roasted red peppers, fresh spinach, provolone, house sweet garlic mayo, Bay Bread pepper parmesan bread \$9.75

TC CHERRY roasted turkey breast, swiss, fresh spinach, Nancy's cherry walnut mayo, Bay Bread sour dough **"Don't skimp on that mayonnaise, it's delicious!"** NCF \$8.75

EGGPLANT roasted red peppers, provolone, fresh spinach, house garlic mayo, Bay Bread pepper parmesan bread \$8.75

SWISS n SPINACH Bay Bread sour dough, Nancy's cherry walnut mayo **2012 Dairy Festival Grill Cheese Winner** \$6.75

GRINDER turkey, ham, salami, caramelized onions, banana peppers, provolone, romaine, tomato, house balsamic vinaigrette, soft sub bun **"TC's Best Grinder!"** \$9.75

REUBEN corned beef or roasted turkey, Bohemian style sauerkraut, swiss, house 1000 Island, dark rye \$9.75

PERCH lightly breaded, lettuce, tomato, toasted burger bun, house recipe tartar \$8.75

HOUSE SPECIALS

TRADITIONAL BOHEMIAN PORK DINNER slow roast pork loin in apple pork gravy, caraway sauerkraut, bread dumpling, house made applesauce, dark rye
\$17.95 • ½ \$10.95

Pork, Dumplings & Sauerkraut are prepared in house using family recipes from Blanche Novotny Cerny,

from Ralph & Maureen Cerny of Traverse City, Thank you!

MI LAKE PERCH light house beer batter, house dressing cole-slaw, house tartar, fries **"TC's Best Perch!"** Traverse Magazine \$17.95 • ½ \$9.95

MEATLOAF (Tue) sour cream garlic mashed potatoes, Nancy's gravy, asparagus, Bay Bread focaccia \$14.95 • ½ \$8.50

BOHEMIAN GOULASH (Wed) fresh ground chuck, house marinara, house bloody mary mix, caraway, dill, macaroni focaccia \$14.95 • ½ \$8.50

LASAGNA (Thu) fresh ground chuck, spinach, house marinara, ricotta, four cheese blend, parmesan, focaccia **"North's**

Best" Traverse Magazine \$14.95 • ½ \$8.50

STROGANOFF (Sat) USDA prime rib, caramelized onions, fresh sautéed mushrooms, house sour cream dill sauce, focaccia \$17.95

FAMOUS OLIVE BURGER!

AS SEEN ON FOOD NETWORK SEP 2016

Thank you Mario Batali & Michael Symon!

"1 of 5 Fabulous Food Finds of 2015" by Mario Batali - Featured March 2015 Traverse Magazine Annual Foodie Issue

"Best Olive Burger in Traverse City" CVB

TC's Original Olive Burger! Burritt's Fresh Ground Chuck, hand pattied, char broiled, sliced green olives, mayo, melted swiss, toasted bun, fries or house recipe coleslaw. Our most popular burger! Often imitated; Never duplicated! \$11.50
Please eat this burger as is; no extras, no ketchup, no mustard, no salt, no pepper, trust us, it doesn't need it!



BURGER & FRIES

Or Substitute House Recipe Cole Slaw

Our Famous Signature Burger since 1969!

Burritt's Fresh Ground Chuck, hand pattied, charbroiled, toasted bun \$8.75

"1 of Top 4 Best Burgers in Northern MI"

Cheddar or Swiss or Provolone	+\$5.00
Bleu Cheese 2oz (The Cheese Lady)	+\$2.00
Beer Cheese (See Appetizers)	+\$1.00
Deluxe (Lettuce :Tomato)	+\$5.50
Onion or Pickle or Relish	+\$2.25
Caramelized Onions or Grill Mushrooms	+\$1.25
Crisp Bacon	+\$1.25

HOUSE DESSERTS

CHERRY BREAD PUDDING local bread, dried cherries, dried cranberries, golden raisins, local farm fresh eggs
"Featured on Food Network Sep 2016" & Named "TC's Best Cherry Bread Pudding!" NCF \$8.95

APPLE CRISP local apples, cinnamon, ole fashioned crumble topping **"TC's Best Crisp"** \$8.95

CARROT CAKE super moist and oh so delicious, topped with cream cheese butter frosting \$8.95

CHOCOLATE CHIP CAKE chocolate frosting \$8.95

TIRAMISU ladyfingers, farm fresh eggs, mascarpone cheese, Baileys, Brandy, Frangelico, Kahlua, dusted with semi sweet coco **"2016 Sweet Tooth Tour Winner"** \$8.95

ELVIS POUND CAKE an ole Southern recipe from a childhood friend of Elvis' who made it for him every year at Christmas; it was his favorite dessert \$8.95

BOHEMIAN KOLACKY Blanche Novotny Cerny's cream cheese butter cookie with fruit topping \$7.95

MILK & HONEY CAFÉ VANILLA ICE CREAM (2 Scoops)