



Appetizers

POTATO CHEESE PUFFS – Russet mashed potatoes from Styma Farms in Posen, MI, parsley and onion, lightly breaded and fried to perfection. A Frankenmuth favorite! Served with ranch dressing. \$6

CHORIZO MUSHROOM TAPAS – German rye toast topped with sautéed mushrooms and sweet peppers, Michigan grown herbs and thinly shaved housemade chorizo. \$8

BREW WINGS – Marinated in Michigan ale, served the way you choose: naked, BBQ, maple-chipotle glazed or hot. \$10

SPARTY PARTY – An appetizer platter with all the favorites: chorizo mushroom tapas, potato cheese puffs, mozzarella cheese sticks and your choice of brew wings. \$15

HAND-BREADED MOZZARELLA – Lightly fried with red pepper coulis sauce. \$7

LOADED PRETZEL BITES – Housemade pretzel bites loaded with bacon, green onions, and topped with a Michigan beer & cheddar sauce. \$6

HOUSE CHIPS – Michigan-grown housemade crispy potato chips served with truffle dip. \$6

SOFT BAKED PRETZEL – Served with a sweet Bavarian mustard dipping sauce and a Michigan beer & cheddar sauce. \$6

Soups and Salads

MAIZE & BLUE – Mixed greens tossed with a seasonal vinaigrette, dried Michigan cranberries, seasonal fruit, housemade granola and bleu cheese. Topped with refreshing cold grilled chicken strips. \$12

TUSCAN KALE SALAD – Tuscan kale, oven-roasted tomatoes, Parmesan cheese, thinly sliced red onion and red peppers dressed with a honey balsamic vinaigrette. \$11

WHITE BEAN CHICKEN CHILI – Ground chicken simmered with peppers, onions, garlic, spices & Saginaw grown navy beans. Garnished with sour cream and cilantro. \$10 - *Pair with a porter or stout beer.*

SOUP OF THE DAY – \$6

LITTLE BAVARIA CHICKEN & DUMPLING SOUP – \$8

At Michigan on Main we strive to purchase locally grown ingredients whenever possible.

A few of our suppliers include:

Fred Weiss Family Farm in Frankenmuth, Zwerk Farms in Vassar and Styma Potatoes in Posen.

See our Michigan foods sourcing map on the wall for a complete listing.

Sandwiches and More

All Sandwiches include French fries

MICHIGAN BLACK BEAN BURGER – Zwerk Farms black bean burger topped with guacamole, mixed greens, corn & black bean salsa, and smoked Gouda cheese. Served on a pretzel bun. \$11.50

CHICKEN CLUB – Crispy chicken breast, Gouda cheese, bacon, mixed greens, roasted garlic basil dressing and tomatoes served on a ciabatta bun. \$12.50 - *Pair with our Late Harvest Riesling wine.*

ALE BRAT AND A PRETZEL – A bunless footlong housemade bratwurst served with a fresh soft baked pretzel, sauerkraut & sweet Bavarian mustard sauce. \$12 - *Pair with a light or wheat beer.*

THE GRAND – A half-pound of Michigan raised ground beef topped with cheddar cheese, mixed greens, tomato, pickle and red onion served on a pretzel bun. \$12

TRAVERSE CITY BBQ PULLED PORK – Smoked pulled pork, sweet cherry bbq sauce, pickled onions and tangy cole slaw on a pretzel bun. \$11

NOT YOUR MOTHER'S GRILLED CHEESE – White bread painted with rosemary butter, topped with white cheddar and Gruyere cheese, caramelized onions and oven roasted tomatoes. \$11

SOUTHERN STYLE FRIED CHICKEN SANDWICH – Crispy chicken with a hint of spice, topped with spring greens, pickled onions, tomatoes and sliced pickles. Finished with buffalo mustard aioli on a toasted ciabatta bun. \$12.50 - *Pair with a Lucky Stone Cider.*

MEATLOAF STACK – Pretzel bun stacked with meatloaf, cheddar cheese, bacon, crispy onions, mixed greens and drizzled with sweet barbecue sauce. \$12.75 - *Pair with our cab-merlot blend wine.*

CHICKEN POT PIE – With a Michigan-shaped, flaky pastry crust. \$10.50

Entrees

Entrees include a chef's choice side and a seasonal side salad

MAIN STREET CHICKEN – Frankenmuth® Style
Choose: quarter white \$15.50 - quarter dark \$12.50 - additional quarter for \$4.50

CHICKEN & WAFFLES – Confit dark chicken quarter atop a buttermilk waffle, finished with a fried egg. Accompanied with mustard infused Michigan maple syrup. \$18.25 - *Pair with a mimosa.*

GREAT LAKES CATCH – Seared wild-caught Lake Superior whitefish with tartar sauce. \$17.50

NEW YORK STRIP STEAK – 8 oz. Michigan raised strip steak served atop mushroom risotto and oven roasted tomatoes. \$21 - *Pair with one of our select bourbons.*

THE WURST TRIO – Grilled knackwurst, bratwurst and weisswurst with a honey-mustard sauce. \$16

GRILLED VEGGIE FLATBREAD – Grilled flatbread topped with white wine sauce, white cheddar cheese and seasonal veggies. \$13

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.