

# THE HAT'S SCRATCH KITCHEN

ALL ITEMS SERVED ALA CARTE

## SHAREABLES

**Loaded Hand Cut Fries** \$7

Hop salt, Edward's Portly Brown mustard, tomato jam and house made bacon

**Three Kord Wings** \$13

One pound of Kolsch brined wings, choose from one of the following:

~ Sweet chili-lime

~ South Carolina BBQ

~ Ancho dry rub

**Spent Grain Soft Pretzel** \$7

Served with Edward's Portly Brown mustard and Three Kord Cheddar soup for dipping

**Salsa Trio** GF V ♫♫ \$6

House fried chips served with house pico de gallo, salsa verde, and fire roasted salsa

**Bottomless Popcorn** GF V \$2

The Hat's famous popcorn from Detroit Popcorn Co.

## HANDHELDS

Served on Zingermann's slider buns

**House Blended Beef Slider** \$5

Pickled onion, white cheddar, pickle and Edward's Portly Brown mustard

**BBQ Pulled Pork** ♫ \$5

South Carolina BBQ, sweet pickle, jalapeno and North Carolina slaw

**Balsamic Portabella Mushroom** V \$5

Sliced & grilled portabella caps, pickled onions, goat cheese, balsamic glaze and red pepper slaw

**Atlantic** \$5

Cod, herbed aioli, mixed greens and pickled onions

**Killer Grilled Cheese** V \$6

Zingermann's sourdough, sharp cheddar, tomato jam, parmesan and brie

## SOUP & SALAD

**House Salad** V \$4.5

Mixed greens, with cucumber, tomato, pickled onions and cotija cheese with Train Hopper Vinaigrette

**Three Kord Cheddar Soup** \$4.5

Served with Zingermann's sourdough croutons

## TACOS

Served on El Milagro Corn Tortillas

**Barbacoa** ♫ \$5

Stosh's Pointe braised brisket with roasted salsa, cabbage, pickled red pepper and radish

**Al Pastor** GF \$5

Dried chili marinated pork shoulder with pineapple, onion, cilantro and pickled onions

**Chicken Tinga** GF ♫♫ \$5

Chipotle seared free range chicken, caramelized onions, queso fresco and cilantro

**Fried Fish** \$5

Beer battered cod with jalapeno coleslaw, cotija cheese and salsa verde

**Fried Avocado** GF V \$5

Masa coated avocado with mixed greens, chili lime glaze, queso fresco and red peppers

## SIDES GF V

**Mexican street corn** \$3

**Hand cut fries** \$4

**Ancho rub sweet potatoe wedges** \$3

### HOUSE MADE SAUCES & DIPS ~ \$.50 EACH

~ Edwards Portly Brown Mustard ~ Tomato Jam ~ Herb Aioli

~ Sweet Chili Lime ~ Buttermilk Ranch ~ Pico De Gallo

~ Salsa Verde ~ Fire Roasted Salsa ~ South Carolina BBQ

V Vegetarian GF Gluten-friendly ♫ Spicy ♫♫ Very spicy  
Vegan options available upon request

While these items do not contain wheat, we cannot guarantee a wheat-free environment for their preparation.  
\* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.