Appetizers

Cheese Board
Smoked gouda, sharp white cheddar, colby jack, horseradish cheddar & fresh grapes. Served with assorted crackers. 10

Explorer Board
Hot capicola, salami, colby jack, smoked gouda, horseradish cheddar & fresh Grapes. Served with assorted crackers. The perfect shareable appetizer. 12

Soo Charcuterie Board
Salami, hot capicola, sharp white cheddar, smoked gouda, colby jack, horseradish cheddar, mediterranean olives & fresh grapes. Served with toasted herbed focaccia. Enjoy! 15

Veggie Plate
Veggies from our local Farmers Market (when available). Crisp carrots, mixed bell peppers, cucumber & celery with your choice of ranch or bleu cheese dressing. Refreshing! 8

Spinach Artichoke Dip
A local favorite, our house made dip is fantastic! Served with freshly baked pita chips. *GF option served with corn tortilla chips. 8

Our City name "Sault Ste. Marie" originates from Saults de Sainte-Marie, archaic french for "Rapids of Sainte Marie".

Salads
Choice of Dressing
Ranch~Caesar~Raspberry Vinaigrette~1000 Island~Balsamic Vinaigrette or Bleu Cheese

Add a lightly seasoned grilled Chicken Breast to any Salad 3

Caesar Salad
Fresh romaine, hand grated parmesan cheese, toasted croutons and diced red onion, all tossed in our creamy Caesar dressing makes this the perfect Caesar salad. 9

Market Fresh Salad
Romaine lettuce, bell peppers, sliced cucumbers, tomatoes, diced red onion and carrots complete this delectable mix. We buy our produce from local farmers when available. Local~Fresh 9

Spinach Salad
Baby organic spinach, crisp bacon, sharp white cheddar, crushed walnuts, red onions and dried cranberries complete this ultimate Michigan salad! Served with both of our Vinaigrette Dressings 11

Paninis

Ham & Cheese Panini
Traditional American cheese and a pile of ham all melted together on Sourdough bread in one gooey delectable Panini! 9

Caprese Panini
Organic baby spinach, tomato, fresh mozzarella and our basil pesto are the basis for this veggie lovers Panini. Served on Sourdough bread with a side of Balsamic Vinaigrette. 9

Spicy Italian Panini
Salami, spicy capicola, pastrami, fresh mozzarella and sundried tomato pesto are all stuffed into a flatbread. Delizioso! 10

The name of our Winery was inspired by the year Sault Ste. Marie Michigan was established by Father Jacques Marquette, 1668.

Reuben Panini
A new twist on a classic favorite. Hand sliced Pastrami, sauerkraut, Swiss cheese and 1000 Island dressing served on Marbled Rye. 10

Grilled Cheese
American cheddar melted between lightly toasted Sourdough bread. Our version of a perfect traditional "Grilled Cheese" 7

*Seasonal menu choices available June~October
Open Daily at 11:30 a.m.
Phone (906) 259-5035
Burgers &

The Wurst
Served with kettle chips and fresh slaw

American Cafe

Classic Burger
Our tribute to Peter Gianakura and the iconic American Cafe, a staple in downtown SSM for decades. American cheese, crisp bacon, romaine, tomato, sliced onion, pickles & mayo. Makes for a great burger! 10

Mighty Mac Burger
Our Yooper version of a classic favorite! Our fresh burger is topped with 1000 Island dressing, shredded lettuce, american cheese, pickles, diced onions on a Brioche Bun. Yum yum! 9

Murph Burger
Remember the old Murphs? Guess who found the original Murph’s sauce recipe locked in a vault somewhere. This burger features American Cheese, diced onion, sliced pickles and Murph’s sauce on a toasted Brioche Bun. 9

Mushroom Swiss Burger
Sauteed onions & mushrooms, melted swiss cheese and lettuce on a toasted Brioche Bun. 10

Stout Glazed Bacon Burger
Our house made stout glaze tops this burger along with bacon, melted American cheese, lettuce, tomato & onion. Served on a toasted Brioche bun. Stoutly Amazing! 11

Italian Stallion Burger
Topped with hot capicola, salami, fresh mozzarella, lettuce and spicy mustard served on a toasted brioche bun. Take this burger for a ride, it will not disappoint. 11

The Best Wurst
Big & meaty bratwurst from Nevilles Superette! Our Big Brat is par boiled in our craft beer, grilled and complimented with a pretzel bun. Dress it how you like and enjoy the snap of every bite. 8

Topping Choices
Mustard, Spicy mustard, Diced onions, Sauerkraut, Ketchup, Relish, Mayo

Pizzas

Pepperoni Pizza
Sometimes you have to go with what works. Loaded with Pepperoni and whole milk Mozzarella 13

Spinach Artichoke Pizza
Can’t get enough of our house made Spinach Artichoke dip? This pizza is a local favorite andcrowd pleaser. 16

The Relationship Pizza
Relationships are complicated and there really are two sides to every story!! Choose 3 toppings for each of your sides. 16

BLT Pizza
That’s right, lots of moza, crispy bacon, shredded fresh romaine, diced tomato topped with Mayo! 15

Climax Pizza
Tuscan dough, rich sauce and fresh mozzarella, topped with pepperoni, bacon, ham, mushroom, onion & bell pepper. You’ll be speaking in tongues! 18

Pesto Chicken Pizza
Our basil pesto sauce on our Tuscan dough with fresh mozzarella, diced red onions, and seasoned grilled chicken. 17

Flat Bread Pizzas

Pizza Flat Bread
This crispy flat bread is topped with our rich pizza sauce and fresh mozzarella. 7

Spinach Artichoke Flat Bread
By popular demand this is topped with our house made Spinach Artichoke Dip and mozzarella cheese. 8

Basil Pesto Flat Bread
This is sure to please. Our Basil Pesto Sauce and fresh mozzarella. 8

Caprese Flat Bread
Our basil pesto sauce, fresh tomatoes, baby spinach and mozzarella cheese. A Vegetarian Delight! 9

Dinners

Chicken Valentino
Our baked bacon wrapped chicken breast is stuffed with ham, spinach, artichoke, and topped with a creamy white wine spinach sauce. Served with maple glazed carrots. 15

Recommended Wine Pairing: Gewurztraminer

Sirloin Steak
8 ounce Certified Angus Beef sirloin. A simple steak of the best quality, seasoned and grilled to perfection. Served with oven roasted potatoes and maple glazed carrots. 15

Recommended Wine Pairing: Nebbiolo

Campfire Whitefish
A 10 ounce Whitefish filet tightly sealed and baked with seasoning, butter and thin lemon slices. Served with oven roasted potatoes, fresh slaw and tartar sauce. *Seasonal 16

Recommended Wine Pairing: Riesling

Mushroom Truffle Ravioli
A blend of roasted portabella and black truffle mushrooms are stuffed inside this beautiful pasta and tossed in our creamy white wine mushroom sauce. Served with toasted herb focaccia. 13

Recommended Wine Pairing: Laker Red Merlot

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Yada Yada