

REPUBLICA

FAMILY OWNED SINCE 2013

SHAREABLES

Platos Potatoes 10 GF/V

award winning fries/feta/lemon/oregano

Wild Mushroom Flatbread 19 GF/V

cauliflower flatbread/local organic wild mushroom blend/mozzarella/parmesan/stopped with red pepper flakes

Loaded Tots 15

tator tots/blue cheese fondue/buffalo sauce/bacon/scallions

Parmesan Brussels 13 GF/V

Roasted Brussel sprouts with garlic and parmesan cheese

Spicy Goat Cheese Crustini 13 V

goat cheese/spicy giardiniera/toasted baguette

Calamari Tacos 17

Crispy calamari/cabbage/tomato/cheddar/spicy mayo

Ribs & Rings 14.25 +Greek salad +3.5

3 bones/3 onion rings

10th Anniversary Flower Roast 17 GF/V

Our signature roasted cauliflower topped with honey/dijon/balsamic glaze/parsley/feta

Mitch's Pita Bread & Dip 9 V

Original Mitch's bread served pita style/topped with garlic and salt/cheese dip

Baked Brie 18 V

fig preserves/blackberries/bread

THE MAIN DISH

Chicken Parmesan & Spaghetti Squash

Pepita encrusted Peacock Farms Amish chicken. topped with marinara & mozzarella. served with spaghetti squash marinara. 28 GF

Mitch's Famous Ribs

Served with Fries half slab 24.5 whole slab 36 GF

Pistachio Salmon

Wild caught salmon/pistachio grapefruit encrusted/arugula & fennel salad 28 GF

Lobster Spaghetti

Detroit's Mama Mucci pappardelle pasta/lobster/blush sauce 29

Ma's Meatloaf

Ma's famous pork&beef blend/roasted brussels/the worlds best mashed potatoes 28 GF

Fish & Chips

Beer Battered cod/fries/house made tartar 22

Classic Mac

Classic&creamy 15.50 +brisket 7 +lobster 13 V

Mashed Potatoes

Onion Rings

Tator Tots

Mac & Cheese

Roasted Broccoli

Brussels & Bacon

Spaghetti Squash Marinara

"Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness."

Sides \$7

FORK & SPOON

Republica Chopped Salad

grilled chicken/asparagus/corn/dates/walnuts/goat cheese/bell peppers/red onion/romaine/balsamic vinaigrette 21 GF

Lexi's Loaded Caesar

avocado/parmesan/bacon/tomato/cROUTONS/lemony caesar dressing 16 GF

The Vegi Wedgy

Iceberg/pepitas/pickled tomato/red onion/cucumber/radish/chickpeas/avocado/blue cheese dressing 16 GF/V

Warm Farro Salad

farro/dates/cranberries/brussel sprouts/sage butter roasted winter squash/arugula/maple vinaigrette 16 V

Mitch's Classic Greek Salad

romaine/feta/olives/cucumber/tomato/red onion/bell peppers/roasted beets mini 6 small 16 family 48 GF/V

ADD SOME PROTEIN

Chicken 7 Beet Burger 8 Salmon 10

Tomato Fennel Soup/Soup Of The Day

Cup 5 Bowl 9 GF/V

HANDHELDS

The Revolution 19

100% MI grass-fed beef/smoked gouda/bacon/fried egg/onion ring/arugula/tomato/spicy mayo. fries

All American 17

100% MI grass-fed beef/cheddar/grilled onion/pickle/ketchup&mustard. fries

Chimichurri 19

braised brisket/house made chimichurri/white cheddar/baguette. fries

The Julia 19

100% lamb/braised onions/goat cheese. fries

Sweet & Heat Fried Chicken 17.50

peacock farms amish chicken/honey chili sauce/cabbage/pickles. Fries

Farmhouse Chicken Sandwich 19

peacock farms amish chicken/candied bacon/cheddar cheese/roasted tomatoes/cucumber/honey mustard/sourdough. Fries

Toasted Cheese & Soup 13.50

artisan Cheese/bacon/dijonnaise/sourdough. Tomato fennel soup

Beet Burger GF/V 17.50

house made veggie burger/spicy feta sauce/lettuce/tomato/onion. fries

Salmon Burger 19

wild caught salmon burger/grilled pineapple/arugula/pickled onion/herbed cream cheese. Fries

Hoppy Joe 16

house made beer braised sloppy joe/fried onion on brioche bun. fries

GF bread \$3 • Upgraded Side \$3.50

For the kids

Buttered Noodles Little 7 Big 12 +chicken 6

Fish & Chips 9

Grass Fed Burger & Fries 9 cheese +1

Peacock Farms Amish chicken & Fries Grilled or Fried 9

Mac & Cheese 7

Grilled Cheese & Fries 7

Kids Veggie Sides broccoli 2

CRAFT COCKTAILS

long road to resurrection 15

Weiss gin/Weiss jezibab absinthe/long road raspberry liquor/lemon

pixie juice 13

Mackinac Island Rum/apricot liquor/ginger/lemon

knocked out 15

Iron fish copper queen bourbon/St. Germain/Michigan honey/lemon

dead mans handle 14

Anteel blanco tequila/aperol/lime/orgeat/luxardo cherry

purple rain 15

Valentine vodka/orgeat/creme de violette/lemon

pear shaped lady 15

republica made pear & ginger infused vodka/honey/Drambuie

after shift drink 14

republica made orange infused whiskey/aperol/ sweet vermouth/lemon/bitters/served up

smokey eyes 15

Mezcal/passion fruit liquor/cucumber/lime/ginger beer

the newest fashion 14

Bulliet bourbon/sweet vermouth/luxardo cherries/orange/walnut bitters

traverse city mule 13

Eastern Kille bourbon barrel aged gin/ginger beer/lime/mint

strawberry mint sparkler 14

Hawthorne vodka/fresh strawberries/mint/club soda

you pick margarita 14 casamigos +5

traditional/spicy/strawberry/long road raspberry

our cocktails have been personally crafted sourcing all the best and freshest ingredients. we focus on natural flavors and avoid the use of processed sugar

WINE

Vallformosa Mistinguet Cava

Bright and fresh with notes of apple. Clean crisp finish. Catalonia, Spain **9 35**

Mcbride Sister Sparkling Rosé

A lovely pink with delicate bubbles, dynamic and balanced, with aromas of cherries and strawberries **15 58**

Prosecco

Fruity and intense on the nose. Balanced on the palate. Vivacious and fresh. Treviso, Italy **13 52**

bubbly

Skouras Zoe Rosé

Vibrant and clear on the nose, with aromas of ripe cherries, raspberries, and rose petal notes. Peloponnese, Greece **12 46**

Trefethen Chardonnay

Lively acidity with great balance. Refreshing and smooth. Napa Valley, CA **16 58**

J.Lohr "Bay Mist" Riesling

apricot/apple/rose petal spice combined with refreshing acidity. Monterey, CA **9 35**

Crossings Sauvignon Blanc

floral notes, tropical fruits, and citrus. bright and fresh with a mineral finish Marlborough, New Zealand **9 35**

white/rose

Ruta 22 Malbec

blackberries/blueberries/plum/mocha coffee/smooth & round Mendoza, Argentina **10 39**

Daou Cabernet Sauvignon

Currant, black cherry and eucalyptus. Silky and smooth. Paso Robles, CA **15 58**

Pike Road Pinot Noir

Complex oak spices and rich, plummy flavors mingle beautifully · Fresh, fruity Willamette Valley, OR **12 46**

La Posta, Mendoza Tinto Blend

red cherries & raspberries infused with mocha and spice. Slightly oaky with a lively and fresh finish Mendoza, Argentina **12 46**

red

house wine \$5

Red/white

Non-Alcoholic

Pop 3.50

coke/diet coke/sprite/ginger ale/orange

Fresh Squeezed 'Ades 7

traditional lemonade/strawberry lemonade/mint limeade

Fresh brewed Iced Tea 3.50

French Press Coffee 57 L10

Lava Mountain Coffee, Lake Orion

Herbal Hot Tea 3.50