



ALL DAY MENU

BRUNCH 8AM - 3PM

- CLASSIC BREAKFAST any style eggs + bacon or sausage + hash browns + toast + house jam 14
WAFFLE BREAKFAST house made waffle + two eggs any style + bacon or sausage + syrup 14
TRADITIONAL BENEDICT little town jerky ham + homemade hollandaise + english muffin + hash browns 14
CRAB CAKE BENEDICT lump crab cakes + tomato + caper dill hollandaise + english muffin + hash browns 18
STEAK & EGGS 8oz striploin + two eggs any style + hash browns + toast + house made strawberry pineapple jam 18
CHICKEN & WAFFLES fried chicken + house waffle + sriracha maple syrup + eggs any style + bacon or sausage 17
HASH & EGGS little town jerky corned beef + hash browns + peppers + onions + two eggs any style + toast + jam 16
THREE EGG OMELET choice of farmers omelet or veggie omelet + breakfast potato + toast 15
AVOCADO TOAST & LOX cured salmon + two eggs any style + sourdough + tomatoes + goat cheese + chili aioli 15
SHRIMP AND GRITS blackened shrimp + cheesy grits + two poached eggs + house made hollandaise 16
TWIN CITY CUBAN mojo pork + ham + emmentaler + jalapeno mustard + mayo + spicy pickles + cuban roll + fries 15
ANGRY REUBEN little town jerky corned beef + jalapeno kraut + emmentaler + russian dressing + marbled rye bread 15
PLANK'S ITALIAN HOT BEEF shaved beef + provolone + giardiniera + chicago's turrano roll + au jus + fries 15
BLT WRAP smoked turkey + emmentaler + bacon + lettuce + tomato + roasted pepper aioli 14
PLANK'S BURGER lettuce + tomato + onion + pickle + bacon + white cheddar + fries 16
BLACK BEAN BURGER lettuce + tomato + onion + cholula aioli + fries 15
KETO CHICKEN WRAPS seasoned ground chicken + pickled cucumber salad + heirloom tomatoes + lemon oregano crème + lettuce to wrap + watermelon radish 16

SOUP & SALADS 11AM - 9PM

- SOUP DU JOUR cup 4 | bowl 6
SIMPLE SALAD greens + cucumber + tomato + house dressing 12
BERRY KALE berries + baby kale + cucumbers + granola + strawberry dressing + pickled onion + goat cheese 14
EASY CAPRESE fresh burrata + beefsteak tomato + pumpkin seed oil + aged balsamic + rosemary tomato jam 16
ADD PROTEIN chicken 5 | five shrimp 7 | 6 oz trout 10

SHAREABLE 11AM - 9PM

- ARTISAN BREAD & SPREADS seasoned hearth baguette + assorted chef inspired butters 5
SHRIMP COCKTAIL eight shrimp + classic cocktail sauce + mustard dill sauce 16
CHARCUTERIE artisan meats + aged cheeses + pickled vegetables + jam + crackers 21
BIG ASS PRETZEL queso + jalapeño honey mustard + peanut butter pecan spread 18
OLD HARBOR WINGS ten wings + hot honey sriracha, korean, or house bbq + bleu cheese + celery 16

TAVERN FARE 4PM - 9PM

- PLANK'S BURGER lettuce + tomato + onion + pickle + bacon + white cheddar + fries 16
BLACK BEAN BURGER lettuce + tomato + onion + cholula aioli + fries 15
TENDER SMOKED BBQ RIBS house smoked + plank's bbq sauce + fries + coleslaw HALF 18 | FULL 28
CARNE ASADA BOWL angus ribeye tips + cheddar corn grits + pepper + onion + tomato + tortilla strips + cotija 25
SEASAME CRUSTED AHI TACOS wonton shells + wasabi slaw + spicy aioli + eel sauce 20
SALT & PEPPER CALAMARI lightly dusted rings and tentacles + onions + brazilian peppers + vinegar + sea salt 16
BLUE CRAB CAKES two 3 oz cakes + lettuce + spicy truffle dill sauce + capers 18
KETO CHICKEN WRAPS seasoned ground chicken + pickled cucumber salad + heirloom tomatoes + lemon oregano crème + lettuce to wrap + watermelon radish 16

ENTRÈES 4PM - 9PM

- LIME TEQUILA SHRIMP TACOS flamed shrimp + pineapple salsa + corn tortilla + jalapeño cheddar chicharrónes 18
KOREAN GRILLED CHICKEN otto's organic thighs + ginger rice + steamed vegetable 24
GREAT LAKES WHITE FISH fresh seared + brown rice flour dusted + lemon + watercress salad + vegetable 25
SEARED TUNA ginger rice + mango + cucumber + pickled fresno chili, carrot, onion + cilantro + eel sauce + chili oil 26
NORWEGIAN TROUT 6oz pan seared fjord trout + quinoa tabbouleh + avocado + orange + citrus vinaigrette 26
PAN ROASTED CHICKEN organic airline breast + garlic lemon pan sauce + summer vegetable 25
SPINACH STUFFED SHELLS three cheeses hand filled + spinach + marzano tomato sauce 20
16 OZ NEW YORK STRIP yukon gold potatoes + black garlic butter + local grown asparagus 38
14 OZ RIBEYE FILET aberdeen angus certified + pan seared in duck fat + roasted cauliflower + creamed spinach 46

MOST DISHES CAN BE MADE TO GLUTEN SENSITIVE SPECIFICATIONS
CONSUMING RAW OR UNDERCOOKED MEATS AND SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



WINE LIST

BUBBLES

JP Chenet Dry Rosé, Pays d'Oc, France 8/30
Jaume Serra Christalino Brut Penedes, Spain 8/30
Mionetto Prosecco Veneto, Italy 9/35 *ORGANIC
Il Follo Prosecco Rosé Valdobbiadene, Italy 9/35

Bellissima Prosecco (Zero Sugar), Italy 50 *ORGANIC
Iron Horse Wedding Cuvee Sonoma, California 70
Veuve Cliquot Brut Champagne, France 105
Dom Perignon Brut Champagne, France 250

ROSÉ & WHITE

Miraval Rosé (Half Bottle) Provence, France 25
Domaine de Pellahaut Rosé Gascogne, France 9/35
Crown in Shadow Rosé Aereña, California 10/40
Ruby Donna Moscato Puglia, Italy 8/30
Chateau Grand Traverse Riesling, Michigan 8/30
Casa Lunardi Pinot Grigio Veneto, Italy 10/38
Dry Creek Valley Sauvignon Fume Blanc, California 9/35
The Loop Sauvignon Blanc Marlborough, New Zealand 9/35
Rich & Creamy Chardonnay, California 9/35
SeaSun Chardonnay Wagner, California 10/38
Raeburn Chardonnay Russian River, California 12/45

Whispering Angel Rosé Provence, France 65
Santa Margherita Pinot Grigio Alto Adige, Italy 60
St. Supéry Sauvignon Blanc Rutherford, California 50
Loveblock by Kim Crawford Sauvignon Blanc, New Zealand 60

REDS

JP Chenet, Reserve Pinot Noir Pays d'Oc, France 9/34
Secret Cellars Pinot Noir St. Lucia Highlands, California 10/38
Chateau Galochet Bordeaux, France 9/35
Broadside Red Blend Paso Robles, California 10/38
Fiulot Barbera D'Asti Angliano Prunotto, Italy 9/34
MDZ Malbec Mendoza, Argentina 9/34
Ryder Estate Merlot Central Coast, California 10/38
Fleur Violette Cabernet Sauvignon Languedoc, France 9/35
Horseplay Cabernet Paso Robles, California 14/55
Torchbearer Cabernet Napa Valley, California 15/58

Elouan Pinot Noir Rogue Valley, Oregon 45
Solena Pinot Noir Willamette Valley, Oregon 65
Failla Pinot Noir Sonoma Coast, California 90
Tenuta Sassoregale Sangiovese Tuscany, Italy 45
Barkan Malbec Classic Galilee, Israel 40
Beran Zinfandel Sonoma County, California 50
Noster Inicial Red Blend La Perla de Priorat, Spain 50
Chateau Argadens Supérieur Bordeaux, France 50
Marqués de Cáceres Rioja Reserva, Spain 50
Stoke's Ghost Petite Sirah Monterey, California 75
The Boxer Shiraz Mollydooker, Australia 75
Duckhorn Merlot Napa Valley, California 80
Intrinsic Cabernet Columbia Valley, Washington 60
Mariner Heritage Red Blend Dry Creek Valley, California 80
Lecinquevine Damilano Barolo Piedmont, Italy 90
8 Years in the Desert Red Blend Orin Swift, Napa Valley 95

CALIFORNIA BIG BOYS

The Prisoner Red Blend, Napa Valley 110
Cuttings Cabernet Sauvignon by Prisoner, Napa Valley 120
Frank Family Cabernet Sauvignon, Napa Valley 130
Opus One Red Blend Napa Valley, California 320

Machete Red Blend Orin Swift, Napa Valley 110
Jordan Cabernet Sauvignon, Alexander Valley 120
Silver Oak Cabernet Sauvignon, Alexander Valley 130
Stag's Leap Artemis Cabernet Sauvignon, Napa Valley 140

FINE PORTS | SHERRIES | FORTIFIED WINE

3OZ POUR

Graham Tawny Port 10 years aged, Portugal 10
Lustau Los Arcos Dry Amontillado Dry Sherry Jerez, Spain 8
Terrassous Rivesaltes 6 Year Aged Sweet Rhône, France 6

Graham Tawny Port 20 years aged, Portugal 15
Gadea Dulce Roble Pedro Ximenez Malaga, Spain 6
Terrassous Rivesaltes 12 Year Aged Sweet d Rhône, France 8

IN VINO VERITAS!



PLANK'S
TAVERN
SIGNATURE DRINKS

MICHIGAN CITRUSY SANGRIA 8/24

fenn valley vino blanco wine,
pallini limoncello, tuaca, citrus cuts

MACKINAC RUNNER 11

bourbon barrel aged mackinac rum, bacardi,
crème de banana, crème de cassis, juices

GYPSY MULE 10

gypsy vodka, gosling's ginger beer,
lime juice, dried ginger, lime

HONEY GO FIGURE 12

bulliet fig infused bourbon,
drambuie, bitters

PEACH LAVENDER BELLINI 9

mionetto prosecco organic, peach puree,
lavender sea salt syrup

IPANEMA GIRL MOJITO 10

cachaça 51, rosemary sage syrup,
lime juice, muddled mint and lime

THE ANTIOXIDANT 11

titos, grand marnier, aperol,
tangerine syrup, orange juice, lime juice

FRONT PORCH SWING (GF) 12

hudson baby bourbon, lillet blanc,
bitters, rosemary sage syrup

HARBOR SIDE SHAKEN & TWISTED 'TINIS

PLANK'S DIRTY BIRDIE 12

grey goose vodka, olive juice,
filthy bleu cheese stuffed olives

MICHIGAN NATION AVIATION 11

petoskey stone gin, maraschino liqueur,
crème de violette, lemon juice

TUSCAN LEMON DROP 11

belvedere vodka, limoncello, lemon
juice, rosemary sage syrup

PLANK'S KO-SMOPOLITAN 12

ketel one oranje, grand marnier,
cranberry juice, orange

EL PATRON MARGARITA 12

patron reposado, solerno liqueur,
fresh lime juice, agave organic syrup

FLYIN' HEMINGWAY 11

havana club rum, luxardo maraschino,
grapefruit juice, crème de violette

STYLISH SIPPERS AND SOLERA BARREL AGED CLASSICS

TAVERN ANGEL 12

angel's envy bourbon,
solerno, mezcal, bitters

RYE MANHATTAN 14

journeyman organic rye,
carpano antiqua formula

NEW OLD FASHION 14

journeyman organic rye,
luxardo maraschino, bitters

BARRELED NEGRONI 12

journeyman bilberry gin,
campari, punt e mes, bitters

PLANK'S ICY INVENTIONS FEATURING BAR FRESH® 12

STRAW BANANA TANGO

straw-banana sorbet, absolut,
float grey goose 2

MANGO MARGARITA

mango burst, jose cuervo
float grand marnier 2

TRIPLE BERRY DAIQUIRI

triple berry, bacardi dragon berry
float pusser's navy rum 2

'NILLA COLADA

vanilla bean, malibu
float amarula 2

ALL BAR FRESH FLAVORS AVAILABLE ZERO PROOF 8

BAR FRESH ®: REAL FRUIT | NON-GMO | NO SUGAR | GF | KOSHER CERTIFIED

ZERO PROOF SEED LIP SPECIALS 9

SPICED MULE

seedlip spice 94, ginger beer
elderflower organic syrup, lime

CLOVER COLLINS

seedlip garden 108, tonic
wild berry syrup, lemon juice

GARDEN MARY

seedlip garden 108, sriracha,
worcestershire, tomato juice

MINOSA

seedlip grove 42,
orange juice, soda



ROTATING PINT DRAFTS

MAY CHANGE WITHOUT NOTICE

TWO HEARTED ALE

American IPA 7.00% ABV
Bell's Brewery – Comstock, MI
\$6

HAZY IS LAZY

American IPA 6.60% ABV
Haymarket Brewing – Bridgman, MI
\$6

KOLSCH

Kolsch Style Ale 5.20% ABV
The Round Barn Brewery – Baroda, MI
\$6

VIRTUE CIDER ROSÉ

Barrel Aged Apple Cider 6.70% ABV
Virtue Cider – Fennville, MI
\$6

WILD SOUR

Flanders Red Ale 6.10% ABV
Destihl Brewery – Normal, IL
\$7

TACKLE BOX

Hazy IPA 7.50% ABV
North Pier Brewing Co – Benton Harbor, MI
\$6

JAI ALAI

American IPA 7.50% ABV
Cigar City Brewing. – Tampa, FL
\$7

ALPENA AMBER

American Red Ale 5.50% ABV
Austin Brothers Beer Co. - Alpena, MI
\$6

LA FIN DU MONDE

Belgian Tripel 9.00% ABV
Unibroue – Chambly, CAN
\$8

SALTED CARAMEL PORTER

American Porter 6.00% ABV
Pigeon Hill Brewing Co. – Muskegon, MI
\$6

PLANK'S DANK DOCKSIDE

Signature IPA 7.00% ABV
Silver Harbor Brewing Co. – St. Joseph, MI
\$6

BELL'S OBERON

American Wheat Ale 5.00% ABV
Bell's Brewery – Comstock, MI
\$6

STELLA ARTOIS

Euro Pale Ale 5.00% ABV
Leuven, Belgium
\$6

SON OF A BAPTIST

American Imperial Stout 8.00% ABV
Epic Brewing Co. – Salt Lake City, UT
\$7

BOTTLED BEERS 5 | CANNED COCKTAILS 8 | ALCOHOLIC BEVERAGES 5

Bud Light | Coors Light | Michelob Ultra | Miller Light | Heineken | Corona | Blue Moon | Beck's Non-Alcoholic
North Pier Cut and Run + Gold Coast Tiki | New Holland Rum Punch + Blueberry Gin Lemonade
White Claw Hard Seltzer | Bud Light Seltzer | Bravazzi Italian Spiked Soda

GLUTEN FREE BEERS 6

Omission IPA | New Grist Pilsner



KIDS MENU

KIDS 12 & UNDER

MAC & CHEESE

garlic bread + vegetable of the day 10

CHICKEN TENDERS

four fried tenders + fries + veggie of the day 10

GRILLED CHEESE SANDWICH

sourdough + veggie of the day 10

KID'S YUMMY BURGER

cheese + fries + veggie of the day 10

sub fries for fruit cup for a healthier choice