



## SOCIALS

**WINTER HARVEST CHARCUTERIE | 28**  
daily selection of cured meats, Autumn Ridge cheddar, beet goat cheese, Greek olives, cornichons, strawberry pomegranate jam, dried apricots, toasted almond, crackers & crostini

**BRUSSELS SPROUTS | 14**  
cherrywood bacon, hot honey, Parmesan

**DUCK WINGS | 21**  
Asian ginger sauce, celery, blue cheese

**JUMBO CRAB CAKES | 26**  
jumbo lump crab, charred lemon tarragon aioli

**BAKED FONDUE | 17**  
Gouda fondue, broccoli, pretzel bites, crostini

**THISTLE FRIES | 12**  
house seasoning, Parmesan, truffle oil, roasted garlic aioli

## HANDHELDS & FAVORITES

Sandwiches/burgers come with homemade chips & a pickle. Substitute French fries for \$2 or Thistle fries, beer-battered onion rings, or fruit for \$4. Gluten-free buns available \$2.

**THISTLE BURGER\* | 19**  
Angus beef, aged cheddar, LTO, Brioche bun

**FLAMETHROWER BURGER\* | 21**  
Angus beef, candied jalapenos, bacon, Swiss, chipotle mayo, LTO, Brioche bun

**HOT HONEY CHICKEN SANDWICH | 19**  
**or PLANT-BASED 17**  
chicken breast, hot honey, kale slaw, Brioche bun, served with fresh fruit

**PHILLY STEAK SANDWICH | 22**  
seared sirloin, medley peppers, caramelized onion, banana peppers, provolone, horseradish aioli, demi baguette

**PERCH PO'BOY | 19**  
yellow perch, sweet & spicy pickles, kale slaw, lemon tarragon aioli, ciabatta

**TURKEY GOBBLER | 18**  
seared MI turkey, cranberry chutney, tomato, urban greens, cream cheese, Michigan grain bread

**CHICKEN CORDON BLEU | 19**  
grilled chicken, applewood ham, roasted tomato, urban greens, Swiss, grain mustard aioli, ciabatta

**FALAFEL WRAP | 18**  
cucumber riata, Greek olives, feta, urban greens, tomato tortilla, side of fresh fruit 

**SHEPHERD'S PIE | 25**  
lamb, carrots, peas, onions, garlic, buttermilk whipped potatoes

## DESSERT

**CARROT CAKE | 12**  
Crystal's signature, fresh carrots, golden raisins, cream cheese frosting

**CHOCOLATE BREAD PUDDING | 10**  
Grand Marnier anglaise, raspberries

**CREME BRULEE | 10**  
vanilla bean, fresh berries, mint

**AFFOGATO | 10**  
Tiramisu gelato, espresso shot, lady fingers

## SOUP & SALADS

**SOUP | 8**  
daily inspiration

**THISTLE SIRLOIN CHILI | 10**  
award-winning signature chili, accompaniments 

**LITTLE GEM | 11/14**  
mixed greens, medley tomatoes, pickled grapes, roasted squash, apple, candied pecans, Green Goddess dressing

**MOUNTAIN CAESAR | 11/14**  
romaine, medley tomatoes, shaved Parmesan, focaccia croutons, Caesar dressing

**BURRATA | 16**  
arugula, grilled focaccia, cucumbers, onion, crisp prosciutto, maple balsamic vinaigrette

dressings: maple balsamic vinaigrette, lemon vinaigrette, Caesar, buttermilk ranch, chunky blue cheese, Green Goddess

add chicken 8, Gulf shrimp 10, salmon 10, or vegan protein 8 to any salad

## SIDES

**DAILY VEGETABLE | 6**  
rotating fresh vegetable, sauteed 

**FRENCH FRIES | 6**  
crispy, salt & pepper

**BEER-BATTERED ONION RINGS | 7**  
sea salt

**HARVEST GRAIN SOFRITO | 6**  
broccoli, medley carrots, peppers   


### PEAK PERFORMANCE

leaner portion sizes and the recommended balance of proteins, starches, and fruits and vegetables

### GLUTEN FREE AVAILABLE - ASK YOUR SERVER

\*May be cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

An automatic 18% gratuity will be applied to parties of eight (8) or more.