STARTERS.

Burrata: Harvest Moon & Mozzarella Cloud [V] 14
Creamy mozzarella cloud on a pear sauce, poached pear alongside, toasted pepitas and a cider-balsamic drizzle. Toast points on the side.

Fried Green Tomatoes [V] 12
Panko-crusted and fried golden, with our smoked tomato ranch.

Truffle Fries [V] 12
Piled high with shaved parmesan and herbs, with garlic aioli.

Beer-Cheese Dip 12
A warm crock of cheese dip built on Strohs, with bacon and toast points.

Maple-Cider Brussels [V] [GF] 10
Oven-roasted with caramelized apples, toasted pepitas, dried cherries and a maple-cider glaze.

CUPS + BOWLS.

Seasonal Salad [V] [GF] 14
This fall: greens and wild rice under roasted squash and beets, apple, goat cheese, toasted pepitas and a creamy maple-cider dressing.

Soup of the Day ..... 5 / 8
Cup or bowl. Ask what's in the pot today.

Add to any salad: grilled chicken +7 · salmon +9

SIDES.

Fries [V] 7
Mashed Potato [V] 5
Mac and Cheese [V] 6
Seasonal Vegetable [V] 6
Side House Salad [V] [VG] 5
Side Seasonal Salad [V] 6

[V] vegetarian [VG] vegan [GF] gluten-free — allergy or dietary request? We're glad to accommodate; most plates can flex.

Ask your server about items cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

COMFORTS.

Turkey Pot Pie HOUSE FAVORITE 14
A whole double-crust pie, flaky and golden, packed with turkey, root vegetables and peas in a parmesan cream.

Stuffed Meatloaf 18
Two thick slices, cheese-stuffed and seared, over whipped mashed potatoes with pan gravy.

Mac Bowl 18
Choose: Crispy Fried Chicken · Grilled Chicken · Fried Bologna

Shell noodles folded into our house cheese sauce with bacon jam and scallions, buried under your protein.

Slider Trio [GF] 16
Choose 3, mix or match: Oklahoma Burger / Fried Chicken — Regular, Nashville or BBQ / Turkey Tom / Fried Bologna

MAINS.

Beef + Tater 18
Slow-braised beef, a hefty portion, over buttery pommes purée with demi-glace.

Maple Glazed Salmon 18
Petite 4 oz · Captain's Cut 8 oz +5

Seared and lacquered in a maple glaze, with wild rice blend and roasted carrots.

Cider-Brined Pork Tenderloin [GF] 18
Brined fourteen hours in local orchard cider, roasted and sliced over a pool of cider blanc, with wild rice blend, roasted brussels and crispy sage.

SWEETS.

Caramel Bourbon Bread Pudding 8
Custardy, golden-edged and drowned in bourbon caramel. Ice cream +2.

Carrot Cake 12
Spiced and moist, cream cheese frosting.

MAUMEE STREET
TAPROOM + KITCHEN

101 E MAUMEE ST · DOWNTOWN ADRIAN, MICHIGAN

FRESH · LOCAL · EAT, DRINK, GATHER

food.

EST. 2024 · DOWNTOWN ADRIAN, MICHIGAN