

# Woodbridge Pub



## Starters

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**Spinach & Artichoke Dip** \$10.00 (V) ~ add bacon bits \$2  
spinach, artichokes, parmesan, red pepper ~ served hot with pita bread

**Queso Fundido** \$10.00 (G) ~ make it *Deluxe* (served with sour cream, jalapenos and pico de gallo) \$2  
chorizo, cheese blend ~ served hot with corn chips

**Chicken Littles** \$12.00  
three breaded chicken breast cutlets ~ served hot on mini brioche \*seasonal toppings

**Dijon Steak Bites** \$12.00  
balsamic dijon marinated sirloin, mushroom, grilled pepper and onion ~ served warm with pita

**Buffalo Chicken Dip** \$11.00  
seasoned buffalo chicken, cheese, bleu cheese topping ~ served hot with tortilla chips

**White Bean Hummus** \$8.00 (G) (V)  
Michigan white beans, herbs, oil, citrus flake salt ~ served cold with chips

**Stuffed Mushrooms** \$10.00 (V) (G)  
spinach, artichokes, parmesan

**Polenta Cakes** \$10.00 (V) (G)  
herbed polenta, red pepper basil relish, parmesan

## Shareables

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*carefully crafted by our chefs, alterations are subject to an additional charge*

**Bison Lettuce Wraps** \$14.00 (G)  
three seasoned bison meatballs over lettuce wraps with parsley emulsion

**Chicken Pot Pie** \$14.00  
potatoes, peas, corn, carrots mixed in cream with toasted pastry puff

**Shepherd's Pie ~ Vegetarian (V) or Beef** \$14.00  
peas, carrot, corn, tomato base ~ topped with mashed potato

**Pesto Quinoa Bowl** \$12.00 (G) (N) (V)  
cucumber, tomato, red onion, squash, zucchini, arugula, feta, avocado with tri-color quinoa ~ tossed in a basil lemon tahini vinaigrette

**Beet & Goat Cheese Ravioli** \$15.00 (G) (V) ~ add white cheddar \$1.00  
beet and goat cheese ravioli in creamy beet sauce topped with toasted walnuts

**Sada Chicken Wings** \$12.00 (G)  
half pound of marinated flourless wings ~ with blue cheese

**Pub Fish 'n Chips** \$16.00 (G)  
seasoned cornmeal dusted and pan seared cod, crispy root vegetable chips ~ served with house made tartar sauce

**Salads** ~ add: ~ chicken \$4 ~ black bean patty \$4 ~ atlantic cod \$6 ~ salmon patty \$6

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**Roasted Artichoke Salad** \$10.00 (G) (V)  
artichokes, red peppers, onions, tomato, kalamata olives, balsamic glaze

**Beet Salad** \$10.00 (G) (N) (V)  
roasted beets, arugula, red onion, goat cheese, walnuts ~ balsamic vinaigrette

**Cherry Chicken Salad** \$10.00 (G) (N)  
grilled chicken breast, dried Michigan cherries, mixed greens, goat cheese, walnuts ~ side of cherry vinaigrette

**Southwest Taco Salad** \$8.00 (G) (V)  
greens, white cheddar, tortilla chips, grilled pepper & onion ~ southwest dressing & michelada sauce

# Soup

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*Soup of Day* ~ cup \$3.50 ~ bowl \$4.50

## Sandwiches ~ served with potato chips ~ add any side \$2

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gluten free bread & vegan ciabatta available ~ pickles available on request ~ additions or substitutions subject to additional charge

*Faux Philly* \$9.50 ~ make it *Buffalo-Faux* served with bleu cheese & ranch dressing ~ add \$1 (S)

seasoned soy vegetable protein, bell pepper, grilled onion, mozzarella on a swiss oval roll ~ side of mushroom au jus (V)

*Grilled Cheese* \$7.50 ~ add Ham or Turkey \$3

havarti, swiss, served on Detroit nine grain

*Steak Sandwich* \$9.50 ~ make it *Buffalo Steak* served with bleu cheese & ranch dressing ~ add \$1 (S)

balsamic dijon marinated sirloin hand cut bistro filet, bell pepper, grilled onion, mozzarella on a swiss oval roll ~ side of mushroom au jus

## Burgers ~ served with potato chips ~ add any one side \$2

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gluten free buns & vegan ciabatta available ~ pickles available on request ~ additions or substitutions subject to additional charge

*Choice of Patty* – Half lb. Midwest Grass-fed Angus Beef\* \$12.00 (G) – Third lb. Midwest Grass-fed Angus Beef \$9.50 (G)

– Black Bean \$12.00 (V) (G) – Turkey \$12.00 – Chicken Breast \$9.00 (G) – Salmon \$12.00 (G) – Impossible \$14.00 (V)

*Steve McFever*

grilled onion, tomato, avocado puree, balsamic glaze on vegan ciabatta

*Cheeseburger*

white cheddar, lettuce, tomato, red onion on brioche bun

*Barbeque* add \$2

bacon, white cheddar, onion crisps, BBQ sauce on brioche bun

*Hipster* add \$2

portabella mushroom cap, goat cheese, herb mayonnaise on brioche bun

*Jalapeño Popper* add \$2 (S)

cream cheese, jalapeños, house made hot sauce on brioche bun

*Pub Melt* add \$2

sautéed wild mushrooms, grilled onion, swiss on brioche bun

*Michelada* add \$2 (S)

fried egg, avocado puree, michelada sauce on brioche bun

*Signature Woodbridge Burger* add \$3 ~ Half lb. Beef only\*

half pound marinated Midwest grassfed beef\*, Havarti cheese, fresh mixed greens and onion slaw, tomato on a pretzel bun

## Sides

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*Root Vegetables* \$4.00 (V) (G)

*Brussel Sprouts* \$4.00 (V) (G)

*Tri-color Quinoa* \$5.00 (V) (G) (N)

*Braised Collard Greens* \$4.00 (V) (G)

*Mac & Cheese ~ Lobster* \$7.00 or *Spinach* \$5.00 (V)

*Yukon Potatoes* \$3.00 (V) (G)

*Garlic Mashed Potatoes* \$4.00 (V) (G)

*Mushroom Risotto* \$5.00 (V) (G)

*Hoisin Glazed Carrots* \$4.00 (V)

(V) ~ Vegan

(V) ~ Vegetarian

(G) ~ Gluten Free

(S) ~ Spicy

(N) ~ Contains Nuts

our menu is carefully crafted in a small kitchen, to expedite service ordering off menu is not allowed, thank you

\*cooked to order ~ Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness