



WOOD FIRED PIZZA

SEXY TREE \$16 V

House-made pine nut pesto & white sauce, fresh mozzarella, pine nuts, finished with parmesan

CROWN FIRE \$16

... suggested add prosciutto for \$2

House-made white sauce, fresh mozzarella, pancetta, red onion, fresh jalapeno, finished with drizzled honey & parmesan

BACK CUT \$16

... suggested add fried egg for \$2

House-made white sauce, roasted garlic & oil, fresh green onion, cracked pepper, finished with hand sliced prosciutto and parmesan

RANCHER \$16 V

... suggested add pancetta for \$2

House-made white sauce, roasted garlic oil, shredded mozzarella, swiss chard and sliced peppadews topped with cracked black pepper

DEACON SEAT \$16

Sliced mission fig, prosciutto, house made white sauce, fresh mozzarella, and arugula finished with olive oil

BATTEAU \$17

Crumbled locally smoked whitefish, house made white sauce, roasted garlic cloves, capers, parmesan, and finished with cracked black pepper and chives

WHISTLEBUG \$15 V

(Classic Margherita)

San Marzano tomato sauce, fresh mozzarella, fresh Michigan basil, olive oil

BULLCOOK \$18

San Marzano tomato sauce, shredded mozzarella, pancetta, pepperoni, house made Italian sausage, olive oil

BOOMTOWN \$16 V

House-made white sauce, roasted wild mushrooms, caramelized shallots, fontina cheese, finished with garlic oil & chives

THE FORTY-FIVE-NINETY \$16

House-made white sauce, fresh mozzarella, Italian sausage, pepperoncini peppers, fresh basil & pepperoni

HAYBURNER \$15

... suggested add pancetta for \$2

Shredded chicken, spinach, artichoke hearts, fresh garlic, House-made white sauce & shredded mozzarella

AXLE GREASE \$15 V

... suggested add pancetta for \$2

San Marzano tomato sauce, roasted garlic & olive oil, fresh mozzarella, shredded mozzarella, finished with Parmesan

TOPPING ADDITIONS

pancetta, house made italian sausage, pepperoni, fried egg, bacon, prosciutto, pine nuts, peppadew peppers, wild mushrooms - \$2 / Substitute Vegan Cheese on any pizza for \$2

garlic, jalapeno, onion, green onion, swiss chard, arugula, basil, tomato, grated parmesan - \$1

SNACKS

SPINACH ARTICHOKE DIP \$9 GF V

Fire roasted artichoke hearts blended with fresh spinach and cheese, served with our stone oven baked Flatbread wedges

CHARCUTERIE \$15

Assortment of meats, cheeses, fruits and grains

STUFFED PEPPADEWS \$9 GF

Oven roasted Eurocreme stuffed peppers topped with bacon and chives

FRESH CUT FRIES \$7 GF

Salt & pepper or garlic & Parmesan. Side of beer cheese \$2

18th's BAR FRIES \$9

Hand cut fries, house beer cheese sauce, pancetta, green onions, fresh jalapenos, mozzarella, and 18th's Bourbon BBQ Sauce

18th's WOOD FIRED PRETZEL \$9 V

Our stone oven baked pretzel served with beer cheese

ELOTE CORN DIP \$9 V

Roasted sweet corn, house made crema, paprika, cotija cheese, and fresh scallions

WHITEFISH DIP \$11

Locally smoke whitefish, house made Eurocreme, chives, and crackers

ROASTED OLIVE TAPENADE \$9 V

Olive, shallots, garlic, and basil served with oven fresh flatbread

18th's SAMPLER \$15

Tasting portions of spinach dip, whitefish dip, stuffed peppadews, and tapenade served with crackers and fresh flatbread

SALADS

Add chicken \$4 / steak for \$6

CAESAR \$12 GF

House made traditional dressing, slow roasted shredded chicken, Parmesan, mixed greens, cherry tomatoes, red onion, and fresh baked flatbread wedges

ANTIPASTO \$12 GF

Cherry tomatoes, red onion, mixed olives, pepperoncini, feta, and salami over mixed greens with a house made lemon caper vinaigrette

APPLE & FENNEL \$12 GF

Apples- fennel slaw with golden beets over arugula topped with a Gorgonzola vinaigrette and candied nuts

SARDINE \$12 GF

Mixed olives, cherry tomatoes, Parmesan and roasted sardines over romaine with olive oil and lemon wedges

PASTA

BAKED CARBONARA \$12

House made white sauce, pancetta, parmesan, and radiatori pasta

BOLOGNESE \$12

Red sauce, house made Italian sausage, parmesan and radiatori pasta with mozzarella

PUTTANESCA \$12

Cherry tomatoes, olives, sardines, capers, roasted garlic cloves, basil, and radiatori pasta with parmesan

STEAK FRITES

9oz. of Filet Medallions served with our hand-cut Garlic & Parmesan fries

\$16 GF

SLIDERS

All served on 18th's pretzel buns

VEGGIE SLIDERS \$12 V

House-made seasonal veggie burgers with Aioli & Micro Greens

BOURBON BBQ CHICKEN SLIDERS \$13

Slow roasted chicken, seasonal pickled veggie, micro greens & 18's Bourbon BBQ Sauce

18th's SIGNATURE SLIDERS \$14

Seared choice cut filet, bacon, Caramelized onions, arugula & euro-cream

SWEETS

Our house made Vanilla Ice Cream, 18th's Bourbon Barrel Aged Maple Syrup & Candied Bacon

Stone Oven, Skillet baked chocolate-chip cinnamon cookie with vanilla ice cream, chocolate & caramel

18's

House Made "Boozy" Ice Cream
Ask for this week's creation!

\$7