

## Nosh

### THE KITCHEN ISLAND - \$12/PP

Beyond just a charcuterie board, a feast of meats, cheeses, and other snacks to nosh on pre-dinner or as dinner!

*Priced per person, 2 person minimum*

### MOAST - \$16

Roasted marrow, in bone, served with crunchy baguette slices and parsley salad (parsley, capers, fennel, shallots, olive oil, S&P, lemon juice).

## Greens

### HERBY KALE SALAD - \$14

Thinly chopped curly kale tenderized in EVOO, white onion, and sourdough croutons all tossed in homemade, herb-packed Caesar. Topped with shaved parm and cracked black pepper.

## Sammies

### BANH MOI - \$16

Smoked pulled pork, topped with thinly sliced jalapenos and white onion, home pickled carrots, mayo, mint and cilantro on a lightly toasted baguette.

### GEORGIA - \$16

Smoked turkey, provolone, apple and cabbage slaw, mayo and dijon on lightly toasted farm bread.

### BIG RED DOG - \$16

Smoked pulled pork, apple and cabbage slaw, spicy vinegar sauce on a sweet roll.

## Pizza Pies

### ITALIAN STALLION - \$22

Capicola, spicy Italian sausage, pepperoni, prosciutto, mozz, red sauce.

### GARDEN BED - \$17

Vegetarian friendly pizza inspired by what's in season! Ask your server!

## Kids

### BUTTERED NOODLES - \$8

Fresh Carosello pasta tossed in plenty of butter, salt and pepper, and grated parm.

### HOT DIGGITY DOG - \$10

Nathan's all beef hot dog with toasted bun, served with fries.

### STUFFED MUSHROOMS - \$13

Mushroom caps stuffed with hot Italian sausage and cream cheese. Oven roasted then topped with garlic butter and bread crumbs. Served on top of romesco.

### BUFFALO CHICKEN DIP - \$15

Pulled chicken, Grand Traverse Sauce Co Griff Sauce, and lots of cheesy goodness oven baked in a personal cast iron. Served alongside Ann Arbor tortilla chips.

### G.O.A.T MICHIGAN SALAD - \$15

50/50 lettuce and arugula blend, dried cherries, candied pecans, local bacon and Michigan honey goat cheese. Tossed in a balsamic dijon vinaigrette.

### SUTTONS BAY - \$17

Grilled capicola, prosciutto and provolone topped with balsamic dijon tossed mixed greens, white onion, romesco and mayo on lightly toasted farm bread.

### CHICKEN PAILLARD - \$16

Panko pan-fried thinly pounded chicken breast, with arugula and hot cherry pepper spread on lightly toasted farm bread with mayo.

### VEG OUT - \$16

Balsamic dijon tossed greens, house pickled carrots, red onion, fennel, cucumbers and romesco on a toasted baguette.

### SWEET N SPICY - \$22

Smoked pulled pork, red onion, pineapple, mozz, red sauce, drizzled with spicy vinegar sauce.

### PEPPY NOOCH - \$19

Pepperoni (lots and lots of pepperoni), mozz, red sauce.

### BABY BURGER - \$10

Quarter pound beef patty topped with ketchup and cheddar cheese, served with fries.

*\*Cooked well done unless requested otherwise*

### BROTHY BEANS & BREAD - \$15

Cherry tomatoes, whole garlic cloves and cannelloni beans roasted with herbs and chili flakes, topped with crème fraiche and served with toasted baguette slices to soak it up.



*Add any of our house smoked meats or chicken paillard for \$8*

### BEBE'S SALAD - \$12

50/50 lettuce and arugula blend, chopped celery, shaved fennel, red onion, and black olives. Tossed in a citrus vinaigrette.

### BACKYARD BURGER - \$16

Half pound char grilled beef patty topped with cheddar, lettuce, tomato, white onion and mayo on a sweet roll. Served with house made pickles.

### DAD'S BURGER - \$18

Half pound char grilled beef patty, two slices bacon, cheddar, arugula, white onion, mayo, dill mustard, and hot cherry pepper spread on a sweet roll. Served with house made pickles.

### MARGHERITA - \$17

Basil, fresh mozzarella slices, red sauce.

### FUN GUY - \$22

White pizza with a variety of roasted mushrooms, ricotta, mozz, evoo.

### CHICKEN NUGS & MAMA HUGS - \$10

Six hand battered chicken nuggets, local honey for dipping, served with fries.



*All sammies are served with shoestring fries and Mama's dipping sauce.*

*All pies are 12 inch thin crust  
Add a pile of Arugula to any pizza for \$5  
Add Hot Honey to any pizza for \$3*

## The story behind Mama's

Mama's Mercantile & Eatery started out as a market and food counter concept by our owner Petra. But after leaving the restaurant industry for some time to start her family, she realized that hospitality was indeed her passion. So, she decided to do both! While Mama's is a full-service restaurant, we also have a small mercantile featuring the products we use in our food. Michigan made & homemade are our two favorite things. We are blessed to live in the second most agriculturally diverse state, so great product and fresh ingredients are always aplenty. As often as we can, we will use Michigan made, grown, & raised items on our menu.

Mama's menu was derived from Petra's favorite place to eat - the home she grew up in. She was lucky enough to grow up in a house where great meals were always on deck. Whether it be at the dining table on a week night, around the kitchen island with friends & family listening to Otis Redding on a fall evening, snacking on the back patio during the summer months, or in the dining room for the most epic of Thanksgiving dinners. Of all the restaurants she has dined at the food, company & feeling that came along with her parents' kitchen couldn't be beat.

That feeling of home is what Mama's aims to duplicate. We are here for the good days, the bad days, the celebrations, the hard times, to be a shoulder, to be a quiet place, an escape from your own house without ever feeling away from home.