Dinner menu

POPPYCOCKS
NEW AMERICAN CUISINE
- est 1989 -

128 East Front Street
Traverse City, MI 49684

231-941-7632
www.poppycockstc.com

Salads

Front Street
Mixed greens, cherry jalapeno glazed chicken breast, dried cherries, toasted pecans, fresh goat cheese, lemon cherry vinaigrette
Sm 10 Lg 13 **GF**

Greek Quinoa
Mixed greens, herbed quinoa pilaf, tomatoes, kalamata olives, red onion, roasted red bell peppers, feta, mustard balsamic vinaigrette
Sm 9 Lg 12 **V GF**

Up North Cobb
Mixed greens, diced cherry glazed chicken, maple pepper bacon, hard cooked egg, gorgonzola, tomatoes, avocado, cider thyme vinaigrette
Sm 10 Lg 13

Harvest Salad
Mixed greens, sliced apples, dried cranberries, candied walnuts, apricot Stilton, pumpkin bread croutons, maple balsamic vinaigrette **V**
Sm 11 Lg 14

Warm Mushroom Artichoke
Spinach, sautéed mushrooms, artichokes, kale sprouts, red onion and red bell peppers, mustard balsamic vinaigrette
Sm 10 Lg 13 **V VG GF**

Poppycocks Caesar
Crisp romaine, homemade croutons, shaved parmesan tossed with our classic lemon garlic caesar dressing
Sm 5 Lg 8

Add Grilled Chicken 3.50
Grilled Salmon 5.50
Grilled Tuna 7

House Side Salad
Mixed greens, carrots, tomatoes, choice of dressing 4 **V VG GF**

House made dressings: cider thyme, lemon cherry, mustard balsamic, ranch

Soup

Try our famous Tomato Spinach Swiss
Or check the chalkboard for today's fresh, house made soups. Served with our freshly baked garlic herb rolls

Cup 4 Bowl 6

Soup Trio
Just can't decide?
Try a trio of all three delicious soups

Trio 7

V-Vegetarian, **VG**-Vegan, **GF**-Gluten Free
Gluten Free Diner please note-We do make gluten free items, but keep in mind they are produced in an area where gluten is used.

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*Can be cooked to order. Consuming raw/under cooked meats, poultry, seafood or eggs may increase the risk of food borne illness.

Sorry, we do not accept checks.

Appetizers
& Small Plates

Poppycocks Pita Chips
Lightly fried parmesan dusted pita points, homemade salsa, hummus, rich, bubbling Jarlsberg cheese 11 **V**

Veggie Tostadas
Blue corn tostadas, black bean puree, sweet potato poblano hash, avocado, cilantro, lime, house salsa 9 **V VG GF**

Banh Mi Dirty Fries
Five spice rubbed pork belly, pickled daikon and carrot, fresh jalapeno, cucumber, cilantro, Sriracha aioli, sweet potato fries 12

Sesame Tuna*
Sesame crusted seared yellowfin tuna, crisp wontons, sweet soy reduction, spicy ginger mustard, wasabi 14 **GF**

Coconut Curry Mussels
Chilean blue mussels, red curry coconut broth, heirloom cherry tomato concasse, cilantro, chive, grilled baguette 13

Whitefish Cakes
Panko crusted whitefish cakes, roasted corn bacon soubise, house made green chili jam, microgreens 11

Pasta

Lamb Ragu
Caramelized pancetta, ground lamb, Italian sausage, red wine, tomatoes, onions, garlic, rosemary, orange peel, cream, fettuccine, parmesan 18

Grilled Chicken and Broccoli
Grilled chicken breast, broccoli, fettuccine, creamy dijon brie alfredo, parmesan 17

Creamy Pesto
Fettucine, spinach, sundried tomatoes, artichokes, fresh basil pesto cream, pine nuts, fresh goat cheese 17 **V**

Beef Brisket Stroganoff
Slow braised beef brisket, shiitake, cremini and oyster mushroom cream, green peas, fettucine, scallions, gorgonzola 18

Key Lime Shrimp
Grilled shrimp, trottole noodles, heirloom cherry tomatoes, spinach, key lime butter sauce, parmesan 19

Executive Chef

Chris Day

Entrees

Parmesan Whitefish
Parmesan crusted John Cross whitefish, roasted lemon caper aioli, roasted garlic mashed red skin potatoes, sautéed vegetables 26

Citrus Salmon*
Prosciutto and basil wrapped salmon, smoked butter charred leek risotto, kale sprouts, grapefruit buerre blanc 29 **GF**

Poppycocks Cioppino
Shrimp, mussels, clams, fresh market fish, roasted tomato saffron broth, poblano crème fraiche, fennel pollen, grilled ciabatta 28

Chicken Confit
Duck fat roasted chicken, caramelized fennel, roasted sweet potatoes and parsnips, farro, arugula, goat cheese, candied red onions, Fustini's Rosemary olive oil 19

Honey Chipotle Brisket
Slow braised beef brisket, honey chipotle pan jus, red pepper cashew pesto, sweet potato fries, sautéed vegetables 25

Market Steak*
Chef's choice of premium cut beef, caramelized shallot Drambuie demi, arugula chevre fritter, roasted garlic mashed red skin potatoes and sautéed vegetables MKT

Charbroiled Burger*
Ground Angus beef, lettuce, tomato, red onion and fries 12
Cheddar, Swiss, Provolone .75
Grilled Mushrooms, Grilled Onion, Green Olives 1.00 Avocado or Bacon 1.25

Add a cup of soup, side house salad or side caesar to any entree 3.00

Or upgrade to one of our petite specialty salads 5.00

Vegetarian Entrees

Fawaffle
Chick pea quinoa falafel waffle, avocado heirloom cherry tomato salad, arugula, lemon sumac dressing, poblano cucumber crema 14 **V**

Acorn Squash Pot Pie
Roasted acorn squash, caramelized fennel, onions, spinach, double cream brie, parsnips, sweet potatoes, mushroom Marsala cream, Parmesan herb puff pastry 17 **V**

Mango Curry
Red coconut curry, fresh mangoes, bell peppers, onions, snow peas, cilantro, cashews, basmati rice, grilled tandoori flat bread 15 **V VG**

Quinoa Stuffed Pepper
Fire roasted poblano pepper, roasted root vegetable quinoa, black beans, sweet corn, smoked tomato chipotle sofrito, aged white cheddar, butternut squash achiote crema, avocado salad, cumin toasted pepitas 16 **V GF**