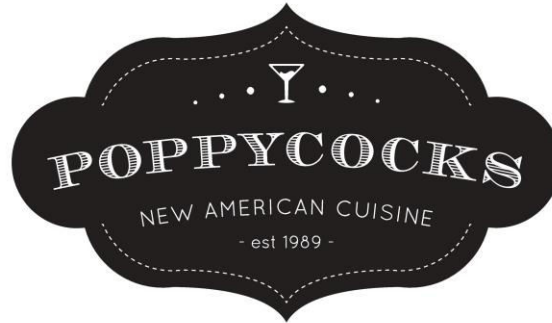


Lunch Menu



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

Herbed quinoa pilaf, mixed greens, tomato, 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, tomato, 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 herbed 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 7

Express Salad and Soup

Choose any small salad from our menu and pair it with a cup of soup for the perfect light bite 12

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

Fettuccine, 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, fettuccine, scallions, gorgonzola 18

Key Lime Shrimp

Grilled shrimp, trotole noodles, heirloom cherry tomatoes, spinach, key lime butter sauce, parmesan 19

Sandwiches

All sandwiches served with Great Lakes potato chips.
Substitute side salad or cup of soup 2.50

In and Out

House roasted turkey, bacon, avocado, provolone, lettuce, tomato, red onion, banana pepper, mustard mayo, toasted sourdough 10

Cherry Chicken Salad

Grilled chicken, mascarpone honey goat cheese dressing, dried cherries, pecans, red onion, celery, basil, mixed greens, croissant 10

Poppycocks Reuben

House cured pulled corned beef, swiss, quick kraut, bistro sauce, house made rye foccacia 11

Brie Melt

Creamy brie, fig pear jam, apples, arugula, honey stoneground mustard on toasty whole grain 10

Whitefish Po' boy

Cajun buttermilk battered local whitefish, arugula, tomato, cilantro lime remoulade, ciabatta baguette 11

Grilled Four Cheese

Cheddar, swiss, provolone, sliced tomato, basil pesto, parmesan crusted sourdough 9 **V**
Half of a grilled cheese & cup of soup 8

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

Gluten free bread available for an additional 2.00

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**

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.

*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.

Executive Chef

Chris Day