Classic Course Food

All Classic Course Food Options are served with a bag of Great Lakes Chips from Traverse City, MI.

Hot Dog

All of our Hot Dogs are a 1/4 Pound Angus Beef Hot Dog served on a Brioche Bun.

Classic ~ Classic American Hot Dog Chili & Cheese ~ Hot Dog topped with Miller Creek Tavern House Chili and Cheese

Slaw Dog ~ Hot Dog topped with Coleslaw, Chopped Onions, and relish Popper Dog ~ Hot Dog topped with Cream Cheese and Jalapeños

Diamond Dog ~ Hot Dog topped with our famous House Smoked Brisket, Beer Steamed Onions and Beer Cheese Italian Dog ~ Hot Dog topped with Pepperoni, Salami, Peppers, Onions, and Provolone Cheese

Mac 'n Cheese Dog ~ Hot Dog topped with House Smoked Mac 'n Cheese and Pork Belly

Piggy Dog ~ Hot Dog topped with House Smoked Pulled Pork and Pork Belly

Founders Brat

All of our Brats are Founders Brewing Company Brats on a Brioche Bun. Add Beer Steamed Onions for \$1

Great Lakes Chips

Original Michigan Cherry BBQ Bold Sea Salt & Vinegar Parmesan Ranch Sea Salt, Pepper & Onion

MILLER CREEK —— TAVERN ——

Sandwiches

All Sandwiches are served with a bag of Great Lakes Chips from Traverse City, MI.

House Smoked Brisket 1

Rubbed with our Miller Creek Tavern Signature Rub, smoked for 15 hours, then topped with Beer Steamed Onions and Smoked Gouda Cheese.

Pulled Pork

Rubbed with our Miller Creek Tavern Signature Rub before being smoked for 12 hours. A true classic with your choice of BBQ Sauce.

Smoked Turkey Poutine

Turkey Breast Smoked in Oak filled smoker then topped with cheese curds, stuffing, and gravy.

Pork Belly and Brisket

Tender Pork Belly and Beef Brisket rubbed with our Miller Creek Tavern Signature Rub and smoked, topped with Beer Steamed Onions and Gouda Cheese.

Smoked Chicken Salad

Chicken Smoked and Pulled in house and mixed with Miller Creek Tavern's Ranch Sauce, Dried Cranberries, and Mixed Nuts

Wings

Chicken Wings

8 Bone-In Chicken Wings Rubbed with our Miller Creek Tavern Signature Rub and Smoked to Perfection.

Pork Wings 1

8 Bone-In Pork Wings Smoked to Perfection. Best Paired with Spicy BBQ Sauce.



