

- SALADS & SMALL PLATES -

Tricolor Caesar \$10

crispy capers, pecorino, creamy anchovy dressing

Wedge Salad \$10

blue cheese, bacon, tomato, green goddess

Burrata & Prosciutto \$12

jam, honey, arugula, crostini

- SANDWICHES -

NSB Burger \$15

vermont cheddar, pickles, caramelized onion, burger sauce, toasted brioche bun, fries

Nashville Hot Chicken \$15

bacon, mike's hot honey, pickles, bibb lettuce, toasted brioche bun, fries

- DETROIT STYLE PIZZAS: REDS -

The Standard \$13

red sauce, house cheese blend, pecorino, basil

'Roni, 'Roni, 'Roni \$17

ezzo pepperoni, red sauce, house cheese blend, calabrian chilies

The Green Mile \$17

broccolini, olives, fresh ricotta, red sauce, house cheese blend

- DETROIT STYLE PIZZAS: WHITES -

Forager \$18

fontina & gruyere, roasted mushrooms, caramelized onions, goat cheese

Figgy Piggy \$18

house cheese blend, prosciutto, burrata, tomato-fig jam, black pepper

Greek Life \$17

house cheese blend, backyard tomato, olives, feta, dressed arugula, banana peppers

**NIGHT SHIFT
BREWING**



**LOVEJOY
HARF**

- SNACKS -

Chips & Dip

\$6

chive ranch

ESPCo. Pretzel

\$8

"87" honey mustard

Marinated Olives

\$4

*chilies, lemon,
garlic confit*

Rosemary-Truffle Fries

\$7

roasted garlic aioli

**PLEASE INFORM YOUR
SERVER OF ANY FOOD
ALLERGIES OR DIETARY
RESTRICTIONS. CONSUMING
RAW OR UNDERCOOKED
MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR
EGGS MAY INCREASE YOUR
RISK OF FOODBORNE
ILLNESS. MENU ITEMS MAY
CONTAIN OR COME INTO
CONTACT WITH WHEAT,
EGGS, PEANUTS, TREE
NUTS, AND MILK.**