



THE BREAKFAST TABLE

serving from 8am to 11am

* also served as lunch item

SPECIALTIES

- * BACON AND EGG SANDWICH ON SOURDOUGH WITH CHEDDAR CHEESE 6.
- * TOMATO AND EGG SANDWICH (on wheat sourdough with cheddar and arugula) 6.
- TOAD IN THE HOLE (fried egg centered in Italian bread with bacon crisscross) 6.
- GREEN EGGS AND HAM (2 eggs over easy served on toasted focaccia with grilled ham and topped with Martha's house-made pesto). 9.
- FRENCH TOAST (French toast made with cherry bread and served with cherry preserves and Leelanau maple syrup) 9.
- MARTHA'S BLUEBERRY OAT FLAPJACKS WITH LEELANAU MAPLE SYRUP 9.
- SHORT STACK 6.
- KORNER KOTTAGE GRANOLA WITH FRESH FRUIT AND SHETLER'S MILK 6.
- ORGANIC OATMEAL WITH LEELANAU DRIED CHERRIES OR BLUEBERRIES 6.

SIDES

All Side Orders Are 5.00 Each

- COUNTRY FRIED POTATOES (served in a black skillet with onions and peppers) Add .50 for cheese
- APPLEWOOD SMOKED BACON
- 3 LINKS OF CHERRY PECAN SAUSAGE FROM PLEVA'S
- 2 FRESH SAUSAGE PATTIES
- SIDE SPLITTER (1 egg, 1 piece of toast, 1 strip of bacon)
- * 2 FARM EGGS (prepared your way and served with your choice of toast)

MOSTLY EGGS

Served With Your Choice Of Stone House Bread (Italian, North Country, 7-grain) Or Oat Bran Cherry From G.T. Bagel

- * HAPPY ROOSTER (open-face bacon and egg sandwich 9.
layered with pesto, tomato, arugula, and shredded parmesan on Italian sourdough)
- BREAKFAST BURRITO (3 scrambled eggs, onions, red and green peppers, sausage and cheddar cheese served with sour cream and salsa on the side in a flour tortilla). 12.
- VEGGIE BURRITO (3 scrambled eggs, onions, red & green peppers, rice & black beans, and cheddar cheese served with sour cream and salsa in a flour tortilla. 10.
- FARMER'S PLATE (2 eggs, choice of meat, and country potatoes). 9.
- LEELANAU SCRAMBLER (3 eggs with onion and bacon and Leelanau Raclette with choice of toast) . . . 9.
- M-22 (3 eggs, potatoes, onions, greens, Leelanau cheese, strip of bacon topped with sourcream) . . . 9.
- MATT'S SCRAMBLER (3 eggs with cherry pecan sausage, mushrooms, cheddar cheese, red peppers) . . . 9.
- HUEVOS RANCHEROS (Corn tostadas with scrambled eggs, potatoes, cheese, black beans, Martha's salsa and sour cream) 12.
- COSTA RICAN RICE AND BEANS WITH FRIED EGGS 9.
(2 fried eggs with rice & black beans with garlic, cumin & onions, served with corn tortillas on the side)
- VEGGIE SCRAMBLER 9.
(3 eggs with spinach, shitake mushrooms, tomatoes, onions and pesto with parmesan cheese)
- JONESY'S SPECIAL 10.
(2 eggs sunny side up with greens and shitakes, layered on North Country sourdough with pesto, tomato and parmesan)

A SPECIAL THANKS TO ALL OF THE FARMERS FOR THEIR CONTRIBUTIONS TO MARTHA'S LEELANAU TABLE

*** Ask your server about menu items that are cooked to order.
Consuming undercooked meats or eggs may increase your risk of foodborne illness.*

MARTHA'S LEELANAU TABLE is located in Uptown Suttons Bay, Michigan. Phone: 231-271-2344
Open Monday – Saturday 8am-3pm; Sunday 9am-2pm; Wednesday – Sunday Dinner 5pm-9pm;



THE LUNCH TABLE
serving from 11am to 3pm
* also served as dinner item

THE LUNCH TABLE

SOUP AND SMALL COMBO PLATES

- SOUP DU JOUR (Daily Soup Special) Cup 4. /Bowl 6.
LEELANAU RACLETTE (served melted with potatoes, cornichon & bread). 12.
CUP OF SOUP AND 1/2 SANDWICH 9
CUP OF SOUP AND SIDE SALAD OF YOUR CHOICE 9.
1/2 SANDWICH AND SIDE SALAD OF YOUR CHOICE 9.

SALADS

Served With A Buttermilk Biscuit

- SPINACH & BACON SALAD. 10.
(French lentils, baby spinach, bleu cheese and bacon with warm tart cherry vinaigrette)
* CHERRY CHICKEN SALAD ON A BED OF GREENS 10.
(dried cherries, pecans, celery, tarragon)
BLT SALAD 10.
(mixed greens, chunks of tomato and crispy Applewood smoked bacon
tossed in a creamy peppercorn dressing topped with croutons)

HOT PANINI SANDWICHES

- MUFFULETTA (ham, salami, swiss, provolone and our own olive relish on focaccia) 10.
TURKEY MUFFULETTA (turkey, swiss, provolone and our own olive relish on focaccia) 11.
CROQUE MONSIEUR (ham and swiss cheese sauce on focaccia). 8.
CROQUE MADAME (ham and swiss cheese sauce with a fried egg on top served on focaccia) . . 9.
TURKEY, BACON, PESTO AND SWISS on 7-grain bread 9.
THE TUSCAN (ham, fresh mozzarella, tomatoes and pesto on focaccia) 10.
LAND OF DELIGHT (turkey, bacon, apple, cheddar and maple mayo on cherry bread) 10.
THE VEGGIE TUSCAN (fresh mozzarella, tomatoes and pesto on Italian). 9.
CUBAN (turkey, ham, pickle, swiss and Cuban sauce on focaccia) 10.
BLT (applewood smoked bacon, wheat sourdough, dijonnaise, tomato and lettuce) 8.
REUBEN (corned beef, swiss cheese, sauerkraut, and special sauce on Chernuska rye) 10.
MAGGIE'S SANTA FE CLUB (turkey, bacon, lettuce, tomato and avocado with jalapeno mayo) . 10.
TUNA TARTINE (a light salad of tuna dressed with capers, fresh dill, mayo and cucumber
sitting on a toasted sourdough crostini topped with melted swiss cheese and tomato) 10.

Prix Fixe Lunch Special: either 1) a cup of soup and a half sandwich, or 2) a bowl of soup, or 3) a small salad. A dessert (Martha's choice) comes with all three choices. \$12.50

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Sunday Supper: Call for Reservations
marthasleelanautable.com

STARTERS

SOUP DU JOUR (DAILY SOUP SPECIAL) 6

BLUE LUMP CRAB CAKE

lightly breaded, served on a bed of mixed greens with remoulade sauce 9

PEA HUMMUS WITH FOCACCIA CROSTINI

topped with sweet smoked spanish Paprika 9

LEELANAU RACLETTE WITH ROASTED POTATOES, CORNICHON

served with toasted bread 12

PROSCIUTTO, PARMESAN AND SAVOY CABBAGE

thin slices of prosciutto with fine shreds of savoy cabbage, chunks of parmesan,
drizzled with balsamic vinegar and olive oil 9

MARTHA'S HOUSE SALAD

field greens with shallot vinaigrette, tomato, croutons 6

SPECIAL SALAD OF THE DAY (ask your server) 8

COBB SALAD FROM THE BROWN DERBY IN HOLLYWOOD 12

Romaine, Bacon, Tomato, Egg, Green Onion, and Blue cheese tossed in a Special Dressing

ENTREES

PEAKS OF PORK

maple glazed pork tenderloin accented with a rhubarb cherry chutney on the side,
and served with buttermilk mashed redskins 23

BAKED SCALLOPS

served with herb butter and fresh thyme, dusted with panko and baked to perfection 24

BLUE LUMP CRAB CAKES

served on a bed of greens with remoulade sauce and buttermilk mashed redskins 24

SHRIMP AND CRAB ÉTOUFFÉE

traditional Cajun seafood dish with a delicate flavorful sauce served over Basmati Rice 22

GRILLED 12 OZ RIB EYE

topped with gorgonzola cheese and caramelized onions 26

LAKE AND STEAK

petite 6 oz. beef tenderloin wrapped in applewood smoked bacon, served with a 6 oz
fresh whitefish filet from Carlson's. Whitefish prepared traditional (flour and sesame seeds),
blackened (dusted with Cajun spices) or Crunchy (dusted with cornmeal and flour). 29

PAN ROASTED BAKERS GREEN ACRES CHICKEN BREAST

with Artichoke hearts, kalamata olives and feta 24

MUSSELS WITH BASIL AND SUNDRIED TOMATO BREAD CRUMBS

Mussels steamed in white wine and tossed with toasted breadcrumbs, fresh basil, sundried
tomatoes and garlic. 18

Martha's Special Prix Fixe from 5-6 daily (soup or salad, entrée, dessert) \$17

Parties of 8 or more may be charged a 18% gratuity.

Consuming under cooked meats or eggs may increase your risk of food borne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

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JUST BEER

SIERRA NEVADA	4.50	BELLS AMBER ALE	4.50
LION STOUT	5.00	BELLS TWO HEARTED ALE	4.50
STELLA ARTOIS	5.00	BELLS OBERON ALE	4.50
CORONA	4.50	TRAPPISTES ROCHEFORT 10	8.00
BUD LIGHT	4.50	ACOUSTIC MEAD CHERRY	5.00
SEASONAL SHORTS	4.50	ACOUSTIC MEAD APPLE	5.00

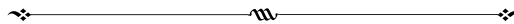
AFTER DINNER CORDIALS

MARTHA'S COFFEE	9.00	BAILEYS IRISH CREAM	8.00
COURVOISIER VS	10.00	DISARONNO AMARETTO	8.00
COURVOISIER VSOP	12.00	GRAND MARNIER	10.00
RÉMY MARTIN VS	10.00	DRAMBUIE	10.00
KAHLUA	8.00	CHAMBORD	10.00
FRANGELICO	8.00		



COFFEE

COFFEE		2.50
CAPPUCCINO	3.50	4.00
LATTE	3.50	4.00
CAFE AU LAIT	3.00	3.50
MOCHA	4.00	4.50
ESPRESSO	2.25	2.50
MACHIATO	2.25	2.50
BREVE	3.75	4.50
AMERICANO	2.25	2.50



BEVERAGES

HOT CHOCOLATE	3.00	4.00
HOT TEA	2.00	3.00
BY THE LIGHT OF DAY		3.00
ORGANIC TEA		
Creamy Earl Gray		
Cherry Mint		
Happy Spleen Green		
Hummingbird Nectar		
CHAI LATTE	3.50	4.00
DIRTY CHAI	3.75	4.25
ICED TEA		2.50
BOTTLED WATER		2.00
SODA		2.50
BOTTLED DRINKS		2.50
SHETLER'S MILK		2.00
SOY MILK		2.75