

Cook Valley Lunch

Monday - Friday 12:00 PM - 1:30 PM

Fall Menu 2024



SOUP

SOUP OF THE DAY Cup 4.00 Bowl 6.00
Hand crafted soups made fresh.

BUTTERNUT SQUASH BISQUE Cup 4.00 Bowl 6.00
butternut squash and cream cooked slowly with aromatic vegetables and fall spices to create a favorite fall soup.


QUICK BITES

APPLE RICOTTA TOAST 7.00
Grilled bread with a thick smear of apple butter, topped with fresh herbed lemon ricotta and finished with a sprinkle of dukkah seasoning.

FROM THE GRILL

Served with chips and a pickle spear.

COOK VALLEY BURGER 15.00
An American Waygu beef burger topped with cheddar cheese, lettuce, tomato, and red onion. Served on brioche bun.

ELIJAH'S BLACK BEAN BURGER  11.75
A Cook Valley twist on a perennial classic. Hand-crafted in house and offered with cheddar cheese, lettuce, tomato, and our bread-n-butter pickles.

THREE SISTER WRAP  12.00
Beans, corn, and butternut squash sauteed and tucked into a wrap with a roasted red pepper ranch and fresh goat cheese. Add Chicken 6.50

FEATURED SANDWICHES & BOWLS

All sandwiches are served with chips and a pickle spear.

ADULT GRILLED CHEESE 12.00
Toasted sourdough sandwich stuff full of melted Brie cheese, peach jam and bacon.

TUNA CLUB 15.00
Shredded tuna, mixed with chopped celery, onion and herbs. Layered on toasted bread with a lemon-pepper aioli, bacon, and spinach.

WARM FALL SALAD BOWL 9.00
Roasted squash, broccoli, beets, and spinach sautéed together with a maple vinaigrette topped with goat cheese and dukkah seasoning. Add protein for additional charge.

TRADITIONAL FAVORITES

MS. BEEDON'S CHICKEN SALAD CROISSANT 11.50
Our house-made creamy chicken salad with lettuce and tomato on a flaky croissant.

BLT SANDWICH 8.50
Thick cut, hardwood smoked bacon stacked and topped with lettuce, tomato served on toasted white bread with a swipe of mayonnaise.

REUBEN 12.00
Six ounces of warm corned beef from Grobbel's in Detroit and crunchy sauerkraut topped with Swiss cheese and Russian dressing on Caraway rye.

Consumer Advisory: Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.





SALADS

All salads served with a dinner roll and your choice of dressing

FALL SALAD Entree 10.00 Small 7.00

A bright fall salad with beets, fresh apples, pickled red onion, feta cheese, and crispy prosciutto, dressed with a deliciously sweet balsamic reduction.

WEDGE SALAD 8.00

A quarter of a head of lettuce topped with bacon bits, cherry tomatoes, bleu cheese, and fried onion. Dressed with house made bleu cheese dressing.

SPINACH SALAD ♥ ♻ Entree 9.00 Small 6.00

A bed of fresh spinach topped with red and green grapes, candied cashew's, goat cheese, and a light drizzle of sweet and sour pomegranate molasses.

HOUSE ♥ ♻ Entree 9.00 Small 6.00

Romaine with cherry tomatoes, pickled red onion, and sliced crisp cucumbers.

CAESAR Entree 9.00 Small 4.00

Romaine Blend, fresh shaved parmesan, and herbed croutons.

ADD A PROTEIN Shrimp 9.00 Chicken 6.50 Salmon 12.25

COMBOS

HALF SANDWICH & CUP OF SOUP 8.00

Your choice from our Sandwich and Traditional Favorites options.

HALF SANDWICH & SMALL SALAD 9.00

Your choice from our Sandwich and Traditional Favorites options.

CUP OF SOUP & SMALL SALAD 8.00

A cup of soup with a small salad.

SIDES

CHIPS 2.00

FRESH FRUIT CUP 3.00

POTATO SALAD 3.00

FRENCH FRIES 3.00

PETITE HOUSE SALAD 3.00

PETITE CAESAR SALAD 3.00



DESSERT

APPLE CARAMEL CHEESECAKE 7.00

A graham cracker crust baked with a caramel cheesecake. Topped with diced candied apples, and a tart green apple mousse.

ICE CREAM Single 2.50 Double 3.50

Flavors: MI Pothole, Vanilla and Chef's Choice.

Toppings: Chocolate, Caramel, Raspberry Sauce, & Candied Pecans

♥ Heart Healthy

♻ Vegetarian

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