



N I G H T

[ d i n n e r ]

## [ S N A C K S ]

### WHOLE HOG QUESADILLA

*our house-smoked pulled pork between grilled tortillas with pepperjack cheese, grilled onions and mild chiles with fiesta corn relish and smoky tomato mayo on the side 8.95*

### FRIED DILL PICKLES

*weird but good! Breaded kosher chips with ranch dressing and a nod to our past 7.95*

### PIMENTO CHEESE

*with house-pickled red onion, carrots, beets, bacon jam and toasted baguette 8.95*

### BAKED JALAPENO POPPERS

*with smoked blue cheese & bacon stuffing, topped with toasted bread crumbs and cilantro sour cream 7.95*

### CHICKEN FINGERS

*hand-cut strips of white meat, marinated in buttermilk, fried crispy and served with your choice of honey mustard, ranch, BBQ or hot sauce 7.95 additional sauces 35¢*

### CHICKEN WINGS

*cider-brined, house-smoked and tossed in our housemade buffalo or BBQ sauce one pound 8.95 / two pounds 15.95*

### TRACTOR TWISTS

*hand-twisted bread sticks stuffed with Monterey Jack cheese, topped with herb garlic butter and served with warm marinara sauce 8.95*

### SMOKED PORK CHEEK FRITTERS

*slow smoked pork cheek, lightly breaded, fried and served with chipotle aioli 8.95*

### SMOKED CHICKEN CHOWDER

*in a light cream, with house-smoked chicken, roasted sweet corn and fresh vegetables 4.95*

## [ G R E E N S ]

### FRESH MARKET SALAD

*mixed greens, carrots, tomatoes, cucumbers, red onions and housemade croutons with your choice of dressing 6.95*

### GRILLED CHICKEN CAESAR

*romaine lettuce, Caesar dressing, parmesan cheese, housemade croutons and a grilled chicken breast. We'll even blacken it in cajun spices if you like 12.95 9.95 without chicken*

### WARM ROASTED VEGETABLE SALAD

*roasted root vegetables atop fresh spring greens and crunchy romaine with pickled beets and goat cheese 12.95*

### CHERRY CHICKEN SALAD

*grilled chicken breast sliced over fresh greens with smoked blue cheese, candied pecans, dried cherries and house berry vinaigrette 12.95*

### CHIPOTLE CHICKEN SALAD

*fresh greens with bacon, cheddar cheese, fiesta corn relish, tomatoes, tortilla straws and spicy grilled chicken breast, with chipotle ranch dressing 12.95*

### KALE & SPINACH SALAD

*fine chopped kale and baby spinach with bulgar wheat, pickled carrots & red onions, feta cheese and avocado 11.95*

**Dressings:** Smoked Blue Cheese, Thousand Island, Ranch, Berry Vinaigrette, Cracked Black Pepper Balsamic Vinaigrette, Chipotle Ranch, Italian

*NOTICE - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

## [ B B Q & M O R E ]

*add a cup of soup for 3.50 or a green salad for 3.95*

### PULLED PORK

*spice-rubbed, slow-smoked, hand-pulled pork shoulder with buttermilk mashers and fresh vegetables 14.95*

### SMOKED BABY BACK RIBS

*choice slow-smoked baby backs with our sweet & smoky BBQ sauce, fries and slaw*

*Served dry on request. half slab 17.95*

### SMOKED BEEF BRISKET

*slow roasted with a savory dry rub and served over buttermilk mashers with fresh vegetables 15.95*

### SMOKED HALF CHICKEN

*with bourbon chipotle BBQ sauce, buttermilk mashers and seasonal vegetable 14.95*

### BBQ COMBO PLATTER

*your choice of the above BBQ items, with fries and coleslaw*

*two meats - 17.95    three meats - 19.95    all four - 22.95*

### PICKLE-BRINED CHICKEN

*all natural chicken breast brined in pickle juice, breaded and fried. Served with cheesy grits, braised greens and black pepper buttermilk gravy 15.95*

### BEER-BATTERED FISH & CHIPS

*Great Lakes whitefish with light crispy beer batter, French fries and coleslaw 14.95*

### SMOKED SHORT RIB

*with roasted root vegetables, white beans and smoked tomato rosemary broth 18.95*

### COLD-SMOKED RIBEYE STEAK\*

*chargrilled and served with Brussels sprouts and buttermilk mashed potatoes 23.95*

### THREE CHEESE MAC

*with toasted herb bread crumb topping 11.95*

### PORK MAC & CHEESE

*house smoked pork shoulder and tangy bbq sauce atop our creamy macaroni with smoked gouda béchamel sauce 13.95*

## [ T R A C T O R   P I E S ]

*our deep dish pizzas are made with hand stretched dough, housemade sauce and the freshest toppings*

### THE CLASSIC

*roasted tomato sauce, pepperoni and mounds of mozzarella*

*9" regular 8.95 / 12" large 13.50*

### TRACTOR PULL PIE

*BBQ sauce, smoked pulled pork, caramelized onions, mozzarella, provolone*

*and smoked gouda cheese 9" regular 9.50 / 12" large 13.50*

### FOUR CHEESE & ROASTED VEGETABLES

*shredded mozzarella, provolone, white cheddar and goat cheese with summer squash, broccoli, garlic and housemade marinara sauce 9" regular 8.95 / 12" large 13.50*

*\*Items are cooked to guest specification*

## [ THE BURGER BOARD ]

*our burgers are grilled to order and served with housemade BBQ chips. Substitute: fries 1.00  
onion rings 2.00 • sweet potato fries 1.50 • coleslaw 1.00 • any macaroni and cheese side 3.00*

### BABY BURGERS

*little beef burgers with cheddar cheese, lettuce and secret sauce 2.95 ea*

### TRACTOR BURGER\*

*on a soft bakery roll with shredded lettuce and secret sauce 9.95*

### BLACK & BLUE BURGER\*

*a cajun-blackened patty on a pub roll with bacon and smoked blue cheese 10.95*

### CUBAN BURGER\*

*topped with pit smoked pulled pork, jack cheese, pickles, lettuce, secret sauce and yellow mustard 11.95*

### CHIPOTLE BLACK BEAN BURGER

*on a ciabatta roll with jack cheese, pickled red onion, lettuce and avocado sour cream 9.95*

### HAY-BALER\*

*chargrilled with smoked bacon, sharp cheddar cheese, haystack onions and bourbon chipotle BBQ sauce  
on a pretzel roll 10.95*

## [ SANDWICHES ]

*served with housemade BBQ chips. Substitute: fries 1.00 • sweet potato fries 1.50 • onion rings 2.00  
coleslaw 1.00 • any macaroni and cheese side 3.00*

### CORNED BEEF REUBEN

*sliced corned beef stacked on grilled rye with Swiss cheese, sauerkraut and Thousand Island dressing 9.95*

### PORK BELLY BLT

*with tomato chutney, lettuce, and herb aioli on toasted sourdough 9.95*

### CHOPPED BRISKET SANDWICH

*slow smoked brisket with house-made sauce, pimento cheese, and apple slaw on an onion roll 10.95*

### SMOKED CHEESESTEAK

*house smoked ribeye, sliced thin, with creamy cheddar cheese, bell peppers and onions  
on a toasted baguette 11.95*

### FRIED CHICKEN SANDWICH

*pickle-brined chicken breast, bacon, Swiss, honey mustard and lettuce on a pretzel bun 9.95*

### THE BIG SQUEALER

*house-smoked, hand-pulled pork shoulder on a pretzel roll with BBQ sauce on the side 9.95*

### PORK BELLY SLIDERS

*with chipotle aioli and pickled red cabbage 3.95 ea*

### LITTLE SQUEALERS

*house-smoked pulled pork sliders 2.95 ea*

*\*Items are cooked to guest specification*

## [ S I D E S ]

FRENCH FRIES 2.50

SWEET POTATO FRIES 2.95

BUTTERMILK MASHERS 2.50

FRESH VEGETABLE 2.95

MAC & CHEESE 5.95

COLESLAW 2.50

CHEESY GRITS 2.95

BAKED BEANS 2.95

BRAISED GREENS 3.95

BRUSSELS SPROUTS 3.95

## [ D E S S E R T S ]

### ICE CREAM SANDWICH

*vanilla ice cream between house-baked cookies with a chocolate drizzle 4.95*

### FRUIT COBBLER

*seasonal fruit baked with a crunchy cobbler crust 5.95 à la mode add 1.00*

### CARAMEL PECAN BROWNIE SUNDAE

*a chewy blonde pecan brownie topped with ice cream and caramel sauce 5.95*

### NEW YORK CHEESECAKE

*made in-house! Ask for today's variety 6.95*

## [ W I N E ]

### REDS

*Black Star Farms Red House Red, Michigan 8 gl 34 btl*

*Bodini Malbec, Argentina 8 gl 34 btl*

*Liberty Creek Merlot, California 6.50 gl*

*Cycles Gladiator Pinot Noir, California 8 gl 34 btl*

*Cycles Gladiator Merlot, California 8 gl 34 btl*

*Louis Martini Cabernet, California 8 gl 34 btl*

*Chateau Grand Traverse Silhouette Red, Michigan 9 gl 36 btl*

*Good Harbor Cherry Wine, Michigan 7gl 30 btl*

### WHITES

*Chateau Grand Traverse Late Harvest Riesling, Michigan 8.50 gl 36 btl*

*Liberty Creek Chardonnay, California 6.50 gl*

*Black Star Farms Arcturos Chardonnay, Michigan 8 gl 34 btl*

*Bowers Harbor Pinot Grigio, Michigan 8.50 gl 36 btl*

*Good Harbor Fishtown White, Michigan 7 gl 30 btl*

*Ecco Domani Pinot Grigio, Italy 7 gl 30 btl*

*Liberty Creek White Zinfandel, California 6.50 gl*

*Kendall Jackson Chardonnay, California 9 gl 38 btl*

## [ O N T A P ]

*Blue Tractor is proud to feature quality craft beer from the great breweries of Michigan!  
Ask your server for the current selection!*

## [ I N T H E B O T T L E ]

### MICHIGAN

*Acoustic Cherry Mead*  
*Acoustic Blueberry Mead*  
*Acoustic Rock Hard Semi-dry Cider*  
*Acoustic Rock Steady Berry Cider*  
*Atwater Vanilla Java Porter*  
*Atwater Dirty Blonde*  
*Bell's Two Hearted Ale*  
*Bell's Oberon (seasonal)*  
*Bell's Winter White (seasonal)*  
*Blackrocks Grand Rabbits Cream Ale*  
*Founders All Day IPA*  
*Griffin Claw El Rojo Red Ale*  
*Jolly Pumpkin Bam Biere*  
*Jolly Pumpkin Calabaza Blanca*  
*Keweenaw Widow Maker Black*  
*Keweenaw Pick Axe Blonde*  
*Keweenaw Red Jacket Amber*  
*Mountain Town Brewing Trainwreck Ale*  
*New Holland Mad Hatter*  
*New Holland Poet Oatmeal Stout*  
*North Peak Diabolical*  
*North Peak Nomad Cider (seasonal)*  
*North Peak Siren*  
*North Peak Vicious Wheat IPA*  
*Saugatuck Starburst Wheat*  
*Short's Huma Lupa IPA*  
*Short's Bellaire Brown*  
*Short's Soft Parade*  
*Starcut Octorock Cider*  
*Starcut Squishy Cherry Cider (seasonal)*

### DOMESTIC & IMPORTS

*Blue Moon*  
*Bud Light*  
*Budweiser*  
*Corona*  
*Coors Light*  
*Fat Tire Amber*  
*Guinness Bottle*  
*Guinness Kaliber (NA)*  
*Labatt*  
*Labatt Light*  
*Leinenkugel Summer Shandy (seasonal)*  
*Michelob Ultra*  
*Miller High Life*  
*Miller Lite*  
*PBR*