

NOON

[lunch]

[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 9.95 6.95 without chicken

WARM ROASTED VEGETABLE SALAD

roasted root vegetables atop fresh spring greens and crunchy romaine with pickled beets and goat cheese 9.95

CHERRY CHICKEN SALAD

grilled chicken breast sliced over fresh greens with smoked blue cheese, candied pecans, dried cherries and house berry vinaigrette 10.95

CHIPOTLE CHICKEN SALAD

fresh greens with bacon, cheddar cheese, fiesta corn relish, tomatoes, tortilla straws and spicy grilled chicken breast, with chipotle ranch dressing 10.95

KALE & SPINACH

fine chopped kale and baby spinach with bulgar wheat, pickled carrots & red onions, feta cheese and avocado 9.95

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

[TRACTOR PIES]

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 7.95 / 12" large 12.50

TRACTOR PULL PIE

BBQ sauce, smoked pulled pork, caramelized onions, mozzarella, provolone and smoked gouda cheese

9" regular 8.50 / 12" large 12.50

FOUR CHEESE & ROASTED VEGETABLES

shredded mozzarella, provolone, white cheddar and goat cheese with summer squash, broccoli, garlic and housemade marinara sauce

9" regular 7.95 / 12" large 12.50

[THE BURGER BOARD]

*our burgers are grilled to your order and served with housemade BBQ chips. Substitute: fries 1.00
sweet potato fries 1.50 • onion rings 2.00 • coleslaw 1.00 • any macaroni & 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 8.95

BLACK & BLUE BURGER*

a cajun-blackened patty on a pub bun with bacon and smoked blue cheese 9.95

CUBAN BURGER*

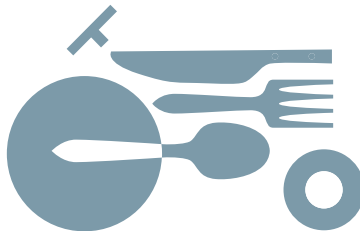
topped with pit smoked pulled pork, jack cheese, pickles, lettuce, secret sauce and yellow mustard 10.95

CHIPOTLE BLACK BEAN BURGER

on a ciabatta roll with jack cheese, pickled red onion, lettuce and avocado sour cream 8.95

HAY-BALER*

*chargrilled with smoked bacon, sharp cheddar cheese, haystack onions and bourbon chipotle
BBQ sauce on a pretzel roll 9.95*



**Items are cooked to guest specification*

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.

[SANDWICHES]

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

HALF SANDWICH OF THE DAY

a special half sandwich paired with a cup of soup or a green salad 8.95

CORNED BEEF REUBEN

*sliced corned beef stacked on grilled rye with Swiss cheese, sauerkraut
and Thousand Island dressing 8.95*

PORK BELLY BLT

with tomato chutney, lettuce, and herb aioli on toasted sourdough 8.95

PORK BELLY SLIDERS

with chipotle aioli and pickled red cabbage 3.95 ea

CHOPPED BRISKET SANDWICH

slow smoked brisket with house-made sauce, pimento cheese, and apple slaw on an onion roll 9.95

SMOKED CHEESESTEAK

*house-smoked ribeye, sliced thin, with creamy cheddar cheese, bell peppers and onions
on a toasted baguette 10.95*

THE BIG SQUEALER

house-smoked, hand-pulled pork shoulder on a pretzel roll with BBQ sauce on the side 8.95

LITTLE SQUEALERS

house-smoked pulled pork sliders 2.95 ea

FRIED CHICKEN SANDWICH

pickle-brined chicken breast, bacon, Swiss, honey mustard and lettuce on a pretzel bun 8.95

[BBQ & MORE]

PULLED PORK

*spice-rubbed, slow-smoked, hand pulled pork shoulder with buttermilk mashers
and fresh vegetables 12.95*

THREE CHEESE MAC

with toasted herb bread crumb topping 10.95

PORK MAC & CHEESE

*house smoked pork shoulder and tangy bbq sauce atop our creamy macaroni
with smoked gouda béchamel sauce 12.95*

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 14.95*

BEER BATTERED FISH & CHIPS

Great Lakes whitefish with light crispy beer batter, French fries and coleslaw 13.95

[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