SANDWICHES SALADS

SOUPS Classic Chicken Noodle
SALADS Grilled Chicken and Asparagus with Portobello
Roasted Butternut Squash v
Michigan Garden (Side Salad)
SANDWICHES Shaved Roast Beef
Hot Corned Beef



DID YOU KNOW?

Stand 44 is a composting facility. Anything purchased in this restaurant can be composted or recycled. In 24-48 hours, it will be converted to a nutrient-rich soil amendment that is used in Greenfield Village.

HELP US REDUCE WASTE. SORT BEFORE YOU THROW.



BRICK OYEN

Neapolitan-style 12-inch pizza made with local brick cheese

Stand 44	\$15.00
Spicy tomato sauce, capicola, pepperoni, Italian sausage, roasted red peppers, spinach, grated Asiago cheese, crushed red p	
Central Market v	\$15.00
Pizza sauce, mushrooms, Kalamata olives, roasted red peppers, pickled red onion, feta cheese, fresh basil	
Blanco	\$16.00
Grilled chicken, roasted garlic cream sauce, arugula, grape tomatoes, Parmesan buttered crust	-
Back to Basics	\$13.00
Pizza sauce, pepperoni, local brick cheese	410.00
Cheese Only V	

CHEF'S TABLE

OPENING MENU

Roasted Salmon, Herb Gnocchi \$20.00

Sauteed spinach, cucumber, radishes, chervil aioli

Quinoa Cake, Chervil Aioli v \$16.00

Arugula salad with honey basil dressing, diced red peppers, roasted asparagus, crispy shallots, chervil garnish

COMING JUNE 2024 CHEF ALEJANDRO GARZA, THE HENRY FORD

v = Vegetarian



CHEF DAVE McGREGOR EXECUTIVE CHEF, THE HENRY FORD

Chef Dave is a graduate of the nationally accredited culinary program at Schoolcraft College, where he obtained an associate degree in culinary arts.

With 30+ years' experience in the industry, he has worked for some of the area's finest organizations, including Café Bon Homme, The Ritz-Carlton and Opus One and currently at The Henry Ford for over 15 years. David is also passionately involved with local food initiatives that support local, seasonal and sustainable partnerships between consumers and their food sources.

The arrival of spring was the inspiration for these dishes. With the salmon spawning and fresh herbs, lettuce and vegetables appearing in greenhouses, these offerings are the perfect start to the season.



LOCAL SOURCES:

FARM COUNTRY CHEESE Lakeview, MI
VELVET PEANUT BUTTER Livonia, MI
SLOW JAMS Detroit, MI
MICHIGAN BREAD COMPANY Taylor, MI
NEW YASMEEN BAKERY Dearborn, MI
DEARBORN SAUSAGE COMPANY Dearborn, MI
GUERNSEY DAIRY Northville, MI



CHAR

All served with Stand 44 Signature Potato Salad

All American*	\$16.00
Double beef patties, Michigan cheddar, local roll,	
shredded lettuce, house-made pickles	

Triple Threat*	\$18.00
Three beef patties, Michigan cheddar, local roll,	
shredded lettuce, house-made pickles	

Grilled Chicken Wrap \$14.00
Halal chicken breast, beef bacon, New Yasmeen pita bread,
shredded lettuce, tomato, house-made pickles, spicy garlic sauce

Black Bean and Chickpea Burger \$14.00 Guacamole, shredded lettuce, tomato, house-made pickles, local roll

KIDS	
Burger*	\$10.00
Single beef patty. Michigan cheddar, local roll	

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.