



## — A HISTORY LESSON —

STAYMAKER (*noun*):

A CORSET MAKER, A MAKER OF STAYS

In the late 1800s, entrepreneur E.K. Warren revolutionized the manufacturing of buggy whips and women's corsets by replacing traditional whalebone with a new product made from turkey feather quills. He built his factory and business right here in Three Oaks, MI.

Once home to Warren's expert "Staymakers," the old Featherbone factory was meticulously revitalized and re-purposed by owners Johanna and Bill Welter, with an eye to maintaining the building's rich history.

Staymaker's maple floor is original to the factory building, worn by the hundreds of workers who brought this place to life. Naturally seasoned by decades of sun, rain, and wind, the barn wood above our bar and on our walls came from the Welter Family farm, located just down the road in Putnam County, IN. The farm also provided the wood used for our tables. Throughout the building, you'll find evidence of its industrial roots.

Journeyman is proud to share the story of E.K. Warren and hope that he would join us in a toast to the good people of Three Oaks, hard work, and the endeavor of entrepreneurship.

## WEEKLY FEATURES

— available from 5pm to close —

TUESDAY

PASTA TRADITION

WEDNESDAY

FRESH CATCH

THURSDAY

HEARTY HOMESTYLE

**JAMES  
BEARD  
FOUNDATION**



Staymaker is proud to be a James Beard Foundation Smart Catch Leader, committed to serving seafood fished or farmed through environmentally responsible practices.

## DRINKS

**NATURAL CANE SUGAR SODA** 4  
root beer · cola · diet cola · lemon-lime · fruit punch

**COFFEE** 7  
french press sparrow coffee blend

**LEMONADE** (NO REFILLS) 5

**HOT TEA** 5

**FRESH BREWED ICED TEA** 4

**BARRITT'S GINGER BEER** 3

**FEVER TREE GINGER ALE (500ML)** 5

**ORANGE JUICE** 6

**MEXICAN COCA-COLA** 5  
made with cane sugar and served from a glass bottle

**NITRO COLD BREW COFFEE** 7  
proprietary sparrow coffee blend

**ADD TO ANY DRINK!**

**BLOOD ORANGE ICE CUBE 4**

add it to your drink or cocktail — popular suggestions:  
lemonade, lemon-lime soda, old fashioned, or moscow mule

## MOCKTAILS 7

NO REFILLS ON MOCKTAILS

**ROY ROGERS**

pomegranate grenadine · cola · ginger beer

**SHIRLEY TEMPLE**

pomegranate grenadine · lemon-lime soda · ginger beer

**MICHIGAN BUCK**

fresh lemon juice · cherry juice · ginger ale

**ARANCIATA**

orange marmalade syrup · mint · fresh lemon juice · lemon-lime soda

**MOSCOW MULE**

**BLOODY MARY**

**MOCKTAIL → COCKTAIL!**

**ADD A SPIRIT FOR AN ADDITIONAL \$5**

add any spirit to any mocktail of your choosing

**JOURNEYMAN**  
*Distillery*<sup>TM</sup>  
THREE OAKS, MI USA

**V—VEGETARIAN VG—VEGAN GF—GLUTEN FRIENDLY**

NOT ALL INGREDIENTS ARE LISTED. PLEASE ADVISE YOUR SERVER/BARTENDER OF ANY FOOD ALLERGIES.

\* CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## SHARED PLATES

<b>CHEF'S CHARCUTERIE BOARD</b>	24
cured meats · cheeses · gin pickles · toast featherbone bourbon mustard · michigan apple chutney	
<b>HOUSE-MADE PUB PRETZEL V</b>	9
featherbone bourbon mustard · cheddar cheese sauce	
<b>GARLIC CHEESE BREAD V</b>	8
mozzarella · za'atar · garlic butter	
<b>SMOKED TROUT SPREAD</b>	13
mesquite smoked trout · cream cheese · horseradish · toast	
<b>JUMBO CHICKEN WINGS</b>	16
house breading · extra crispy · chipotle old fashioned sauce blue cheese dill dressing	
<b>FRIED BRUSSELS SPROUTS GF</b>	11
house bacon vinaigrette	
<b>LOADED FRIES</b>	14
house pulled pork · cheddar cheese · pit-spitter bbq · green onion	
<b>BILBERRY BLACK HEARTS GIN PICKLES GF/VG</b>	5
<b>GOAT CHEESE PORTABELLA GF</b>	14
house fennel sausage goat cheese fondue · barrel-aged balsamic glaze	
<b>MUSSELS*</b>	18
andouille · clam stock · parsley · tomato · butter	

## SALAD & SOUP

<b>CHOPPED SALAD V</b>	15
crisp romaine · roasted red peppers · gordal olives · artichoke hearts garbanzo beans · house-made croutons · blue cheese dill dressing ADD CHICKEN BREAST—7	
<b>HUMDINGER CAESAR</b>	12
romaine lettuce · humdinger jalapeño caesar dressing · capers white anchovy · shaved parmesan reggiano · house-made croutons ADD CHICKEN BREAST—7	
<b>SMALL SALAD GF/VG</b>	7
bilberry black hearts gin botanical vinaigrette	
<b>BUTTERNUT SQUASH SOUP GF/V</b>	6/11
roasted squash · vegetable stock · maple crema · toasted pepitas	

## DETROIT-STYLE PIZZA

### FEATHERBONE BOURBON CRUST

reflecting our featherbone bourbon whiskey mash bill  
70% CORN / 25% WHEAT / 5% RYE

ADD TO YOUR PIZZA: SAUSAGE OR PEPPERONI—3 | DAIYA VEGAN CHEESE—2

<b>CHEESE V</b>	15
mozzarella · house-made pizza sauce	
<b>SAUSAGE &amp; PEPPERONI</b>	17
house-made fennel sausage · creminelli pepperoni · mozzarella house-made pizza sauce	
<b>THE JOURNEYMAN V</b>	17
bilberry black hearts gin-brined blue cheese olives · mozzarella shaved red onion · house-made pizza sauce	
<b>DETROIT MEETS ITALY V</b>	17
roasted garlic puree · fresh tomatoes · mozzarella · arugula · pesto — PLEASE ALLOW 25 MINUTES FOR PIZZA —	

## ENTRÉES

<b>CAPRESE CHICKEN SANDWICH</b>	16
marinated chicken · pesto · balsamic · greens · tomatoes fresh mozzarella · hand-cut seasoned fries GLUTEN-FREE BUN—2	
<b>IDAHO TROUT* GF</b>	25
arugula · shaved portabella · pickled onion · roasted grapes compound butter	
<b>O.C.G. PORK CHOP*</b>	32
10 oz. bone-in berkshire chop · o.c.g. brine · coffee rub bacon vegetables	
<b>GARDEN GRINDER VG</b>	15
mashed chickpea · artichoke · arugula · oven-dried tomatoes roasted red peppers · chermoula · hand-cut seasoned fries	
<b>BAKED CAJUN CHICKEN PASTA</b>	23
marinated chicken · cavatappi · cajun alfredo cherry peppers · red onion	
<b>HERITAGE ANGUS CHEESEBURGER*</b>	17
linz heritage angus patty · aged cheddar cheese · caramelized onion lettuce · comeback sauce · gin pickles · hand-cut seasoned fries GLUTEN-FREE BUN—2   BACON—2   DOUBLE BURGER—9	
<b>TRI-TIP BAGUETTE</b>	17
blackened tri-tip · bell peppers · onions · arugula · swiss cheese horseradish aioli · hand-cut seasoned fries	
<b>PIT-SPITTER PULLED PORK BURGER*</b>	20
linz heritage angus patty · gin pickles · comeback sauce · fried onions pit-spitter bbq house-braised pork · hand-cut seasoned fries	
<b>GRILLED HANGER STEAK*</b>	29
carrot puree · harissa root vegetables · salsa macha	
<b>MUSHROOM POLENTA* GF/V</b>	21
maitake, beech, and trumpet mushrooms · 64° egg · parmesan house-milled organic polenta	

## TREAT YOURSELF

<b>FRIED CHEESECAKE</b>	10
new york style · cinnamon sugar · whiskey caramel valpo velvet vanilla bean ice cream	
<b>ROOT BEER FLOAT</b>	6
sugar cane root beer · valpo velvet vanilla bean ice cream	
<b>BOURBON VANILLA ADULT MALTED MILKSHAKE</b>	10
featherbone bourbon · malt milk powder · whipped cream	
<b>SKILLET BROWNIE</b>	10
warm chocolate brownie · valpo velvet vanilla bean ice cream brown sugar pecans · whiskey caramel	

## EXTRAS

<b>HARISSA ROOT VEGETABLES GF/VG</b>	5
<b>HAND-CUT SEASONED FRIES GF/VG</b>	7
featherbone bourbon ketchup	
<b>BLUE CHEESE DILL DRESSING GF</b>	2
blue cheese · dill · roasted garlic mayo · buttermilk · salt	
<b>PRETZEL CHEESE GF</b>	2