



HISTORIC CORKTOWN

1413 Brooklyn St. Detroit, MI 48226
313.961.2000

ORDER ONLINE

mudgiesdeli.com

NEW WINTER 2020 HOURS

Mon & Tues: **11am – 4pm**
Wed, Thurs, Fri: **11am – 9pm**
Saturday: **10am – 9pm**
Sunday: **10am – 8pm**

TABLE SERVICE • CARRY OUT • FULL BAR • DELIVERY • WINE SHOP • CATERING

NON-ALCOHOLIC BEVERAGES

hot coffee - \$3

Great Lakes Coffee Roasting Co

iced cold brew coffee - \$3.50

hot tea - \$3.50

organic, loose leaf Arbor Teas

iced tea - \$4

citrus and touch of honey

Nikki's Ginger Tea (Detroit) - \$5

Original, Mint, Or Unsweetened

fresh lemonade - \$4

juice - \$3

Orange, Grapefruit, Cranberry, Pineapple

milk - \$3

white or chocolate Calder Dairy

milk shake or float - \$7

Calder Dairy ice cream + any soda, or Calder's Natural Milk

fountain soda - \$3

Northwoods Soda Co. (MI)

made with cane sugar

Cola, Diet Cola, Root Beer, Black Cherry, Orange, Lemon-Lime

BOTTLED SODAS - \$3

Motor City Brewing Works

(Detroit) Cream Soda, Root Beer, Black Cherry

Faygo (Detroit)

Orange, Red Pop, Rock & Rye

Vernors

Ginger Ale

Casamara Club (Detroit)

sparkling amaro soft drinks

Alta (Nigroni-like aperitivo),

Onda (herbal lemonata),

Capo (floral, mint, key lime),

Sera (Aperol Spritz-like digestivo)

Boylan (NY)

Diet Black Cherry, Birch Beer,

Grape, Ginger Ale

Lagunitas Hop (CA)

hoppy sparkling water

Topo Chico

sparkling mineral water

Mexican Coke

Coca-Cola with cane sugar

DESSERT

Fudgie Mudgie Sundae - \$6 (individual) | \$8.50 (original full size)

warm brownie waffle, topped with a scoop of Calder Dairy vanilla ice cream, Sanders Hot Fudge and whipped cream

Add walnuts - \$.50

Just the waffle and hot fudge - \$4

Sweet Ruth Sundae - \$6 (individual) | \$8.50 (original full size)

warm bread pudding waffle with diced apples, topped with a scoop of Calder Dairy horchata ice cream, Sanders Caramel, whipped cream, and dash of cinnamon

Add walnuts - \$.50

Just the waffle and caramel - \$4

cheesecake - \$4

rotating varieties from the Cheesecake Shoppe (Grosse Pointe)

ice cream - \$4

vanilla or chocolate ice cream from Calder Dairy (Lincoln Park).

Additional flavors available seasonally. Add Sanders Hot Fudge, Sanders Butterscotch Caramel, and/or walnuts - \$.50 ea

vegan ice cream - \$5

vanilla or chocolate -- organic coconut milk based ice cream from Ice Cream Plant (Detroit)

cookie - \$2

chocolate brownie, chocolate peanut butter chip, or choc chunk from Golden Wheat Bakery (Detroit)

vegan cookies - \$1.50 / \$2

Melissa's house made vegan chocolate chip or oatmeal cookies

STARTERS & SIDES & SHARES

soup House made daily. ~We take requests!

cup (\$4) | **bowl** (\$6)

bowl & side salad (\$10)

bowl & half sandwich (\$11) choose Pressley, Ivey, Sorry Charlie

potato salad **V** \$4.50

macaroni salad **V+** \$4.50

coleslaw **V+** \$4

cece caponata **V+** \$4.50

side salad **V+** \$5

chips and salsa **V+**

house-made salsa and local Aunt Nee's tortilla chips

potato chips **V+**

Better Made (\$1.10 - \$1.50)

Detroit Friends (\$2)

jar of new dill pickles **V+** - \$8

mixed olive tapenade **V+** served with crostini - \$7

spinach spread **V+** served with grilled flat bread - \$7.50

pub cheese **V**

house made pimento pub cheese served with pretzel sticks - \$6

dill pickle hummus **V+** served with grilled flat bread - \$8

'Nduja - warm and spicy prosciutto spread served in cast iron over a candle at your table with grilled bread - \$11

mushroom and walnut cheese spread **V**

on grilled Italian bread with olive oil and fresh rosemary - \$11

smoked whitefish spread - Michigan smoked whitefish and cream cheese, with pickled red onions, capers, and crostini - \$12

bruschetta **V**

caponata, grilled Italian bread, topped with shredded Parmesan, and fresh basil - \$11 (Hold the cheese to make it vegan!)

charcuterie board - variety of cured meats and pickled stuff served with sharp mustard and crostini - \$15

cheese board **V**

variety of cheese served with fruit, nuts, and Michigan honey - \$15

COMBO charcuterie and cheese board - \$25

gluten free grilled bread substitute with any item above - \$1

KIDDIES

All Kiddie items \$5. Kiddies are 8 years or younger.

Kiddie size sandwich or salad

Custom design with up to 3 items on sliced bread or greens.

Peanut Butter Sandwich

House made, natural, crunchy peanut butter --

CHOOSE A TOPPING:

- sliced apple
- strawberry preserves
- honey

CHOOSE A BREAD:

- wheat
- rye
- pumpernickle

Grilled Cheese

CHOOSE A CHEESE:

- Cheddar
- Swiss
- vegan smoked Gouda

CHOOSE A BREAD:

- wheat
- rye
- pumpernickle

SALADS

Honey Bee - unique chicken fajita salad made with amish chicken breast, plus sharp cheddar cheese, red onion, tomato, and avocado on romaine lettuce topped with local tortilla chips and served with salsa and herb buttermilk dressing - \$14

Vegan Honey Bee V+ - two scoops of black bean salad, smoked gouda, red onion, tomato, and avocado on romaine lettuce topped with local tortilla chips and served with salsa and vegan ranch-style dressing - \$14

Melanzane V+ - eggplant caponata, chick peas, Parmesan, dried cherries, on arugula - \$12.50, add prosciutto - \$5
Hold the cheese to make it vegan. **V+**

Caesar V - shredded Parmesan cheese and romaine lettuce tossed with Caesar dressing and house made croutons - \$10, add house roasted chicken breast \$4, add smoked salmon \$6

Antipasto - prosciutto, Calabrese salami, Yale bologna, Parmesan, fire roasted tomato, pickled red onion, banana peppers, olive tapenade, roasted peppers and artichokes on mixed greens with balsamic vinaigrette - \$14

Balsamic Bleu V - crumbled bleu cheese, walnuts, fire roasted tomato, pickled red onion, dried cranberries, on baby spinach with balsamic vinaigrette - \$11, add smoked beef brisket or chicken breast \$4, add smoked salmon \$6

Klebs Club - house roasted turkey breast, applewood smoked bacon, dried cranberries, sunflower seeds, sharp Cheddar cheese, tomato, onion and house-made croutons on romaine lettuce with herb buttermilk dressing - \$14

Maurice - turkey, ham, Swiss, hard boiled egg, banana peppers, tomato, sweet gerkin pickles, house-made croutons, on romaine served with Maurice dressing - \$13

Deli-coise - smoked whitefish, hard boiled egg, potato salad, roasted tomato, cucumber, pickled red onion, olive tapenade, capers, red wine vinaigrette, on arugula - \$15, add bacon \$1

Masonic Tempeh V+ - smoked tempeh slices, roasted red pepper, avocado, cucumber, sunflower sprouts, chick peas, agave mustard dressing, on arugula - \$13

CLASSIC SANDWICHES

Porchetta - pork belly + pork loin + pork rib meat -- seasoned, rolled, smoked, sliced -- piled on grilled ciabatta with grilled peppers, onions, and fennel, and topped with pork cracklins - \$14

Cubano Mixto - house smoked pork, jamón Serrano, Calabrese salami, Swiss, pickles, pickled jalapeño, mustard sauce, hot pressed in a hoagie bun - \$13.25

Muffuletta - Calabrese salami, prosciutto, Michigan Yale bologna, provolone cheese, house giardiniera and olive tapenade, on Sicilian sesame bread - \$12.50

Italian - Calabrese salami, prosciutto, bologna, provolone cheese, fire roasted tomato, pickled red onion, banana peppers, arugula, vinaigrette dressing, on a hoagie bun - \$14

Barrett - corned beef, creamy coleslaw, Swiss cheese, and Thousand Island dressing on an onion roll, served warm - \$13.25
Try it with house smoked pastrami instead, add \$.25

Pressley - roasted turkey breast, creamy coleslaw, Swiss cheese, and Thousand Island dressing on sourdough rye bread - \$12

Tuna Melt - tuna salad made with American pole caught tuna, capers and citrus, topped with red onion and extra dill Havarti cheese on grilled pumpernickel - \$12.50

REUBENS

Reuben

Swiss cheese, local kraut, and Thousand Island dressing on grilled sourdough rye with -- **Turkey** (\$12), **Corned Beef** (\$13), **House Smoked Pastrami** \$13.50), **Smoked Salmon** (\$14)

Vegan Corned Beef Reuben V+

seitan based Unreal Deli "corned beef", vegan Gouda cheese, local kraut, and vegan Thousand Island dressing on grilled rye - \$14

Smoked Tempeh Reuben V+

house smoked tempeh with vegan Gouda cheese, local kraut, and vegan Thousand Island dressing on grilled rye - \$12

F'getaboutit

This is truly a giant spectacle of a sandwich!

2 lbs of corned beef topped with Swiss cheese, choice of creamy coleslaw or sauerkraut, and yellow mustard or Thousand Island dressing, on a **2 lb loaf** of sourdough rye, served warm - \$60

KEEPIN' IT REAL

Mudgie's is devoted to from-scratch cooking -- from the condiments to the porchetta. We aim to source the purest ingredients and menu items from local purveyors and urban farmers whenever possible. We are happy to support our community while providing our customers scratch made food. **No MSG. No HFCS. No BS!**

We are also dedicated to minimizing waste and harmful outputs to the environment. All of our carryout wares and cleaning agents are environmentally safe, compostable, or biodegradable.

SIGNATURE SANDWICHES

substitute
**GLUTEN FREE
BREAD**
on any sandwich
\$1

POULTRY

Jerk - amish chicken breast, jerk mayo, red onion, romaine lettuce, tomato, pepper Jack cheese on an onion roll, served warm - \$10.50, add bacon - \$1

Pulgini - amish chicken breast, artichokes, roasted red pepper, Provolone cheese, fire roasted tomatoes, spinach, and pesto on ciabatta, served warm - \$13

Turkey Trot - roasted turkey breast, sharp cheddar cheese, dried cranberries and fresh apple, walnuts, sunflower sprouts, sharp mustard, mixed greens, rolled in flat bread - \$12.50

Southwest Side Story - our unique chicken fajita salad made with amish chicken breast -- plus sharp cheddar cheese, avocado, tomato, romaine lettuce, and house salsa rolled in flat bread - \$12

PORK

That'll Do - smoked pulled pork, bacon, cheddar cheese, pickled jalapeño, creamy coleslaw, mustard bbq sauce on kaiser roll, served warm - \$13

Stinson - peppered ham, applewood smoked bacon, cheddar, maple glazed onions, and chipotle mayo on a kaiser roll, served warm - \$12

Dad - peppered ham, cheddar, and yellow mustard on onion roll, served warm - \$10

SALUMI

Congress - grilled Michigan Yale bologna steak with provolone cheese, tomato, red onion, greens, and sharp Honeycup mustard on a kaiser roll - \$11.50

Leggo - Calabrese salami, Parmesan cheese, banana peppers, pickled red onion, olive tapenade, roasted tomato, romaine lettuce, and mayo on 8" Italian bun, served warm - \$14

Lavella - Calabrese salami, provolone cheese, Calabrese peppers, caponata, arugula, on Italian bun panini pressed - \$13.50

BEEF

O'Leary - house smoked pastrami served warm with Swiss, mayo, greens, tomato, pickled red onion, and house ground horseradish on ciabatta - \$13

Brooklyn - house smoked beef brisket, applewood smoked bacon, beer pub cheese, and caramelized maple onions on kaiser roll, served warm - \$13.25

Beefy Bleu - house smoked beef brisket, pickled red onion, fire roasted tomato, spinach, and crumbled bleu cheese with balsamic vinaigrette on an 8" hoagie bun, served warm - \$13.25

Deep Cut - grilled flank steak, provolone, caramelized onion, roasted red peppers, fire roasted, tomato, arugula, roasted garlic mayo on grilled ciabatta, served warm - \$15

MULTI MEAT

Gutty - Calabrese salami, house smoked pastrami, corned beef, applewood smoked bacon, house smoked beef brisket, sharp Cheddar cheese, romaine lettuce, and roasted garlic mayo on a kaiser roll, served warm - \$14

Madill - roasted turkey breast, applewood smoked bacon, avocado, tomato, romaine lettuce, roasted garlic mayo and melted pepper Jack cheese on an 8" hoagie bun, served warm - \$13.50

Sho' Nuff - roasted turkey breast, applewood smoked bacon, strawberry cream cheese, spinach and Slow Jams strawberry preserves on toasted multi-grain bread, served warm - \$12.50

Mudgie - house smoked beef brisket, roasted turkey breast, vegetable cream cheese, romaine lettuce, red onion, and Honey-cup mustard on an onion roll, served warm - \$12.50

FISH

Sorry Charlie - tuna salad made with American pole caught tuna, dill Havarti cheese, cucumber, tomato, greens, honey mustard dressing on sourdough rye - \$13

Fisher - tuna salad, hard boiled egg, olive tapenade, roasted tomato, pickled red onion, Dijon, on grilled ciabatta - \$13

Done Runnin' - smoked salmon with veggie cream cheese, capers, fire roasted tomatoes, greens, and pickled red onion on ciabatta bread - \$14

Whitefish Club - smoked Michigan whitefish filet with bacon, avocado, lettuce, tomato, roasted garlic mayo on multi-grain - \$15

VEGETARIAN & VEGAN

Ivey - spinach spread, dill Havarti cheese, avocado, sunflower sprouts, lettuce, tomato, cucumber, and red onion on toasted multi-grain bread - \$12

Tempeh of Doom - smoked tempeh, vegan Gouda cheese, avocado, roasted red pepper, local sprouts, tomato, greens, and agave mustard dressing on ciabatta - \$12.50

Porter - portabella mushroom cap, topped with provolone cheese, artichoke, roasted red pepper, fire roasted tomato, spinach, and pesto on ciabatta - \$12.50

Hippie Dippie Sh*t Man - avocado, baby spinach, walnuts, Michigan dried cranberries, fresh apple, shredded carrot, cucumber, local sunflower sprouts, and raspberry vinaigrette wrapped in flat bread - \$12

T H C - smoked tempeh, dill pickle hummus, cucumber, avocado, carrot, arugula, sunflower sprouts, wrapped in flat bread - \$12.50

Mushaboom - portabella mushroom, caponata, provolone, arugula, and basil on grilled ciabatta - \$12.50

BRUNCH

SATURDAY & SUNDAY
10 AM - 3 PM

FEATURED BAR BEVERAGES

Housemade Bloody Mary - \$8

+ bacon \$1
+ beer sidecar \$2

Mimosa - Cava and juice - \$8

Orange, grapefruit, cranberry, or pineapple.

Bottle of cava and a carafe of juice - \$25
(makes 5)

Bottle of Bubbly - rosé or blanc cava - \$20

Cava Mule

vodka, lime, mint, ginger beer, and cava - \$8

Rum Punch

pineapple, orange, coconut, and lime - \$6

John Daly

vodka, lemonade, iced tea - \$8

COFFEE DRINKS

hot coffee or cold brew with Irish Cream - \$6

Irish Coffee

Jameson, coffee, cream, sugar - \$7

Vegan Irish Cream available!

EGGS BENEDICT VARIETIES

Two poached eggs on top of fresh baked croissant drizzled with hollandaise sauce.
Served with home fries, grits, or lightly dressed greens.

Eggs Benedict Classic with peppered smoked ham - \$12

Eggs Atlantic with smoked salmon or whitefish, pickled red onion and capers - \$14

Eggs Florentine ^V with wilted spinach and fire roasted tomato - \$12

Eggs Brisket with beef brisket - \$13

Eggs Reuben with corned beef, kraut, Swiss, with "thousand-aise" on rye bread - \$13



OTHER FAVORIES & CLASSICS

Mudgie Cristo smoked ham and bacon with extra cheddar and Swiss, between thick sliced french toast with a side of Michigan maple strawberry preserves for dippin' - \$13

Corned Beef and Home Fries Skillet with fried egg and toast - \$12

Sausage Gravy Skillet

Unique house gravy with sausage, red peppers, a touch of heat and Michigan maple, over drop biscuits and home fries, topped with two fried eggs and cheddar - \$13

Skirt Steak

with caponata, home fries, eggs your way, and toast - \$16

Classic Eggs Your Way with bacon or ham, home fries, toast - \$11

Fried Egg Sandwich - choose ham, Yale bologna, bacon, or avocado with a fried egg, and cheddar on grilled rye - \$8

PUT AN EGG ON IT

Top any menu sandwich with a fried egg - \$1

Favorites to try it with:

**Gutty...Stinson...Brooklyn...Sho' Nuff
Porter...Congress...Porchetta...**

SIDES

Slow Jams Strawberry Preserves upon request.

bacon - \$5

home fries ^V - \$4

grits ^V - \$4

biscuits and gravy - \$6

biscuits ^V - \$5

with Slow Jams strawberry preserves, or Michigan honey

ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

DESIGN YOUR OWN SANDWICH OR SALAD

Designing a sandwich? Base price is listed beside each protein. \$10 base price for multiple proteins. \$4 base price for no protein.
Designing a salad? Base price is \$4.00 -- choose any green, add a protein for \$5, smoked salmon \$6

PROTEINS

- corned beef** - \$9.25
seasoned and roasted in house
- roast beef** - \$9.50
house seasoned and smoked
- flank steak** - \$10
- pastrami** - \$9.50
house seasoned and smoked
- balogna** - \$9
thick sliced, from Yale, MI
- bacon** - \$9
smoked 24 hrs over applewood by Nueski
- Calabrese salami** - \$9.25
- smoked pulled pork** - \$9.25
- porchetta** - \$9.25
- peppered ham** - \$9
smoked 24 hrs over applewood by Nueski
- chicken breast** - \$9
amish, house roasted
- turkey breast** - \$9
antibiotic and hormone free, house seasoned
- chicken fajita salad** - \$9.25
chopped amish chicken breast, mayo, peppers, onions, hominy, cilantro
- tuna salad** - \$10
American pole caught tuna mixed with dill, capers, citrus
- cold smoked salmon** - \$12
- hot smoked whitefish (MI)** - \$12
- smoked tempeh** - \$8
- portobella mushroom cap** - \$5
- vegan "corned beef"** - \$10
Mrs. Goldfarb's Unreal Deli (CA)
seitan based, contains wheat gluten

BREADS

- sourdough rye**
- pumpnickel**
- multi-grain**
- flat bread**
- Sicilian sesame** - \$1 extra
- ciabatta** - \$1 extra
- onion roll** - \$1 extra
- kaiser roll** - \$1 extra
- Italian bun** \$1.25 extra
- hoagie (8")** - \$1.25 extra
- gluten free bread** - \$1.25 extra

GREENS - NO EXTRA CHARGE

- romaine lettuce**
- mixed greens**
- baby spinach**
- arugula**

CONDIMENTS

- 1 per sandwich, \$.25 for extra.
- mustard** -- yellow, sharp, spicy or Dijon **V+**
- mayo** -- plain, garlic, chipotle, or jerk
- vegan mayo** **V+**
- pesto**
- thousand island** -- (vegan optional) **V+**
- salsa** **V+**
- horseradish** **V+**
- bbq sauce** **V+**

DRESSINGS

- All house made.
2 per salad \$.50 for extra.
- buttermilk** (vegan option available) **V+**
- caesar**
- maurice**
- red wine vinaigrette** **V+**
- balsamic vinaigrette** **V+**
- raspberry vinaigrette** **V+**
- honey mustard** (vegan option available) **V+**

EXTRAS

- cucumber - \$.25
- shredded carrots - \$.25
- banana peppers - \$.25
- maple glazed onion \$.50
- avocado - \$1.50
- tomato - \$.50
- fire roasted tomato - \$.75
- apple slices - \$.50
- red bell pepper - \$1
- roasted red peppers - \$1.25
- cole slaw - \$1.50
- sauerkraut - \$1
- marinated artichokes - \$1
- giardiniera - \$.75
- capers - \$.25
- olive tapenade - \$.50
- chick peas - \$.25
- hard boiled egg - \$.50
- sunflower sprouts - \$.50
- sunflower seeds - \$1
- walnuts - \$1
- peanut butter - \$1
- strawberry preserves - \$1
- dill pickle hummus - \$1.50
- caponata - \$1.50
- spinach spread - \$1.50
- potato salad - \$1.50
- bacon - \$2
- dried berries - \$.75
- croutons - \$.50

CHEESES - \$1.25

- sharp cheddar (MI)
- Swiss
- pepper jack (MI)
- dill havarti (MI)
- bleu cheese
- provolone
- vegan smoked Gouda **V+**
- Cream Cheeses - \$1.50**
- veggie
- strawberry
- beer pub cheese

HELP US SERVE YOU & EVERYONE BETTER

- Please limit modifications to Signature Sandwiches and Salads. Please use the Design Your Own section for customizations
- Please understand separate checks are discouraged, and not allowed for parties greater than 8