



**HISTORIC CORKTOWN**

1417 Brooklyn St. Detroit, MI 48226  
313.961.2000

**ORDER ONLINE**

[mudgiesdeli.com](http://mudgiesdeli.com)

**NEW SUMMER 2020 HOURS**

Tues – Saturday: **11 am – 4 pm**

**CURRENTLY OFFERING**

Outdoor Table Service

Carry Out

Online Grocery Ordering

Curbside Pick-Up

Beer, Wine, & Cocktails

Wine Shop

Patio Bar

## NON-ALCOHOLIC BEVERAGES

**hot coffee** -- \$3  
Great Lakes Coffee Roasting Co

**iced cold brew coffee** -- \$3.50

**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

**float** -- \$7  
Calder Dairy ice cream  
+ your choice of soda

**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**  
Cream Soda, Root Beer, Black  
Cherry (Detroit)

**Faygo** (Detroit)  
Orange, Red Pop, Rock & Rye

**Vernors**  
Original Ginger Ale

**Casamara Club** (Detroit)  
non-alcoholic, sparkling amaro  
• *Alta* (Nigroni-like apertivo)  
• *Onda* (herbal lemonata)  
• *Capo* (floral, mint, key lime)  
• *Sera* (Aperol Spritz-like digestivo)

**Boylan**  
Diet Black Cherry, Birch Beer,  
Grape, Ginger Ale

**Lagunitas Hop**  
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  
• Only 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  
• Only 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

**cookie** -- \$2  
chocolate brownie, chocolate peanut butter chip, or choc chunk  
from Golden Wheat Bakery (Detroit)

## 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, or Sorry Charlie

**potato salad** **V** \$4.50

**macaroni salad** **V+** \$4.50

**coleslaw** **V+** \$4

**side salad** **V+** \$5

**chips and salsa** **V+**

house-made salsa and local  
Aunt Nee's tortilla chips \$6

**potato chips** **V+**

• Better Made brand (\$1.10-\$1.50)  
• Detroit Friends brand (\$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

**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

**charcuterie board** -- variety of cured meats and pickled stuff  
served with sharp mustard and crostini -- \$16

**cheese board** **V**

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

**COMBO charcuterie and cheese board** -- \$26

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

## KIDDIES

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

**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

**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

**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, vinagrette 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 +\$.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 choice of: **Turkey** \$12, **Corned Beef** \$13, **House Smoked Pastrami** \$13.50, or **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

## 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 Honeycup 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

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

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

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

**THC V+** -- smoked tempeh, dill pickle hummus, cucumber, avocado, carrot, arugula, sunflower sprouts, wrapped in flat bread -- \$12.50