

HISTORIC CORKTOWN

1413 Brooklyn St. Detroit, MI 48226
313.961.2000

BREAKFAST • LUNCH • HAPPY HOUR



**DINE-IN • CARRY OUT • CATERING
DOOR DASH • WINE SHOP • BAR**

CURRENT AS OF JAN 2025
PRICES AND AVAILABILITY CAN BE
CONFIRMED BY CALLING
THE RESTAURANT OR VIEWING THE
ONLINE MENU DURING BUSINESS HOURS

ORDER CARRYOUT ONLINE
mudgiesdeli.com



BAR

Draft beer and rotating cans

House Wine by the glass

Full Bar

Seasonal Cocktail Features

**Ask about current offerings or view the
Online Menu via QR Code at your seat**

WINE SHOP

**Select any bottle from the shop
for dine-in or carry out**

HAPPY HOUR SPECIALS

4PM - 6PM

THURSDAY • FRIDAY • SATURDAY

\$1 off Draft Beer

\$1 off Wine by the Glass

\$3 off Wine Bottles > \$18

MONTHLY WINE TASTINGS

We pick a theme for one Friday per month and offer a casual drop-in wine tasting during Happy Hour.

Typically a flight of 4 wines is about \$16 - \$20.

Keep an eye on our website and social media for the next to be announced!

CATERING

**Catering to 15 people or more?
Plan 2 days in advance. Order online via EZ Cater.**

Go to
Mudgie's page
on EZCater.com >>>>



Need less, or need to customize it? Call us! 313-961-2000

STARTERS / SIDES / SHARES

soup -- cup \$6 | bowl \$8

Housemade weekly varieties.

potato salad V -- \$6.25

redskin potato, bell pepper, apple, celery, beer mustard

macaroni salad V -- \$6.25

basil, baby spinach, egg, carrot, bell pepper, dried cranberries

orzo pasta salad V+ -- \$7

cucumber, vegan feta, garbanzo beans, red onion, olives, tomato, basil, mint, greek vinaigrette

broccoli salad V+ -- \$5.75

carrot, sunflower seeds, dried berries, red onion, light dressing

coleslaw V+ -- \$6.25

cabbage, bell peppers, parsley, house made slaw dressing

spinach spread V+ -- \$10.75

baby spinach, garlic, artichokes, vegan mayo, red onion, sunflower seeds. Served with tortilla chips.

pub cheese V -- \$7

house made pimento pub cheese served with Better Made Butter Braid pretzel sticks

dill pickle hummus V+ -- \$9.25

served with flatbread

olive tapenade V+ -- \$9.75

with tortilla chips or flatbread

quart of pickles V+ -- \$8

enjoy them here, and easy to go

potato chips

Ask for available flavors

• Better Made -- \$1

• Dirty Deli Kettle Style -- \$2

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

(NON - ALCOHOL) BEVERAGES

Hot Coffee Sabbath \$3 {add flavor syrup \$.50}

Nitro Cold Brew Can Sabbath \$5

Hot Tea Harney & Sons \$2

Nikki's Ginger Tea \$6

Orange Juice \$3

Lemonade housemade \$3.50 {add flavor syrup \$.50}

Fountain Soda Northwoods \$3

Italian Soda \$3.50

Assorted sodas and sparkling water... inquire for options

KIDDOS

FOR THE LITTLES 8 & UNDER ONLY

Kid's Choice Sandwich or Salad -- choose of protein, cheese, condiment or dressing, on sliced bread or greens -- \$5

Grilled Cheese -- any cheese, any sliced bread -- \$5

Peanut Butter Sandwich on sliced wheat bread -- \$5

Add triple berry jam -- \$6

DESSERTS

Bread Pudding house made bread pudding topped with vanilla ice cream & a whiskey butter sauce -- \$10

Pie du jour warm slice of pie topped with vanilla ice cream -- \$5.50

SALADS

Caesar -- shredded Parmesan cheese and romaine lettuce tossed with Caesar dressing and house made croutons - \$13.50

(Contains Anchovies)

Add chicken -- \$5.25

Maurice -- turkey, ham, Swiss, hard boiled egg, banana peppers, tomato, sweet gerkin pickles, house-made croutons, on greens served with

Maurice dressing -- \$17

Klebs Club -- house roasted turkey breast, smoked bacon, dried cranberries, sunflower seeds, sharp Cheddar cheese, tomato, onion and house-made croutons, on romaine lettuce with herb buttermilk dressing -- \$18

Honey Bee -- mixed greens, fajita spiced chicken salad, smoked sharp cheddar, onion, tomato, avocado, topped with Aunt Nee's tortilla chips, and served with a side of buttermilk dressing and salsa -- \$17

Vegan Honey Bee V+ -- fajita spiced chickpea salad, vegan cheese, avocado, tomato, onion, & Aunt Nee's tortilla chips served with a side of salsa and vegan ranch -- \$16.50

Side salad V+ -- mixed greens, cucumber, tomato, red onion, sunflower seeds, croutons, choice of dressing -- \$6.50

HOUSEMADE DRESSINGS

- Balsamic Vinaigrette V+
- Raspberry Vinaigrette V+
- Agave Mustard V+
- 1000 Island V+
- Vegan Ranch V+
- Buttermilk Ranch
- Caesar
- Maurice

ADDITIONAL SIDE OF DRESSING -- \$7.50

CLASSIC SANDWICHES

Classic Corned Beef -- Corned beef, Swiss cheese, mustard, grilled rye -- \$12.50

Classic Turkey -- house roasted turkey breast, sharp cheddar, lettuce, tomato and mayo on wheat bread -- \$13.50

Tuna Melt -- tuna salad, red onion and dill Havarti cheese on grilled rye served warm -- \$14.50

Grilled Cheese -- smoked cheddar cheese melted on grilled rye bread -- \$7

B.L.T -- applewood smoked bacon, mixed greens, tomato on grilled thick sliced French bread -- \$13.50

T.L.T V+ -- house roasted tofu, lettuce, tomato, vegan mayo, grilled rye -- \$12

REUBENS

Reuben

Swiss cheese, sauerkraut, and Thousand Island dressing on grilled sourdough rye, with choice of meat:

- **Corned Beef Reuben** \$16
- **Pastrami Reuben** \$16
- **Turkey Reuben** \$15.25
- **Turkey Pastrami Reuben** \$15.50

Vegan Reubens V+

vegan cheese, sauerkraut, and vegan Thousand Island dressing on grilled sourdough rye, with choice of plant-based protein

- **Vegan Corned Beef** \$18.25
- **Vegan Turkey** \$18.25
- **Tempeh** \$16.50

SIGNATURE SANDWICHES

POULTRY

Loyal Order of Water Buffalo Mozzarella -- turkey, house-made pesto, arugula, tomato, Buffalo mozzarella, and balsamic glaze on rye -- \$18.75

Southwest Side Story -- fajita-spiced chicken salad, lettuce, tomato, avocado, smoked sharp cheddar, house made salsa rolled in a flour tortilla, served cold -- \$14.50

Pressley -- house roasted turkey, 1000 Island dressing, Swiss cheese, coleslaw on rye, served cold -- \$15.25

Jerk -- house roasted chicken breast, jerk seasoned mayo, pepper jack cheese, onion, lettuce, tomato, on an onion roll, served warm -- \$14.50

Toney's Caesar Wrap -- roasted chicken breast, Parmesan, romaine lettuce, tomato, croutons, caesar dressing, rolled in flour tortilla, served cold -- \$16.75

Turkey Trot -- roasted turkey, smoked sharp cheddar cheese, Michigan dried cranberries, fresh apple, walnuts, Honeycup cream mustard, mixed greens, rolled in flour tortilla, served cold -- \$15.50

MULTI MEAT

Mudgie -- roast beef brisket, roasted turkey breast, vegetable cream cheese, lettuce, red onion, Honeycup cream mustard on an onion roll, served warm -- \$15.50

Nelly -- turkey pastrami, dill havarti, tomato, pickled red onion, mixed greens, dijon mustard, grilled rye -- \$15.20

Mayor -- turkey breast, salami, lettuce, banana peppers, smoked sharp cheddar cheese, chipotle mayo on grilled rye, served warm -- \$14.75

Chicken Bacon Ranch Joint -- roasted chicken breast, applewood smoked bacon, smoked sharp cheddar, lettuce, tomato, house made buttermilk ranch, wrapped in flatbread -- \$16.50

Brooklyn -- roast beef brisket, applewood smoked bacon, beer cheese, caramelized onion on a grilled brioche bun, served warm -- \$17.50
*** Staff suggestion *** add a side of horseradish sauce, \$0.50

Lockwood -- ham, hard salami, turkey breast, cheddar cheese, romaine lettuce, tomato, red onion on a brioche roll, served cold with a side of balsamic vinaigrette -- \$16.50

Gutty -- corned beef, house smoked roast beef brisket, house smoked pastrami, salami, applewood smoked bacon, smoked sharp cheddar cheese, lettuce, garlic mayo, on a grilled brioche bun, served warm -- \$16.25

Madill -- roasted turkey breast, applewood smoked bacon, lettuce, tomato, avocado, melted pepper jack cheese, garlic mayo on 8" hoagie bun, served warm -- \$17.25

Sho' Nuff -- roasted turkey breast, applewood smoked bacon, strawberry cream cheese, triple berry jam, baby spinach, on multi-grain wheat bread, served warm -- \$16.50

substitute
**GLUTEN FREE
BREAD**
on any sandwich
\$1.50

SIGNATURE SANDWICHES

PORK

Porktown -- house smoked pulled pork, smoked cheddar cheese, new dill pickles, coleslaw, applewood smoked bacon, house made BBQ sauce on brioche bun, served warm -- \$15.75

*** Ask your server regarding availability***

Cuban -- ham, pork, Swiss cheese, yellow mustard, and pickles on a pressed hoagie -- \$13.50

Leggo -- hard salami, provolone cheese, banana peppers, pickled red onion, olive tapenade, lettuce, tomato, mayo on hoagie bun, served warm -- \$16.75

Dad -- peppered ham, smoked sharp cheddar cheese, yellow mustard on onion roll, served warm -- \$12.75

Stinson -- ham, applewood smoked bacon, caramelized onions, chipotle mayo, served on a grilled brioche bun -- \$18

BEEF

And the Horseradish You Rode In On -- roast beef brisket, smoked sharp cheddar cheese, mixed greens, tomato, horseradish cream sauce on a grilled brioche bun -- \$15.75

Barrett -- corned beef, 1000 Island dressing, Swiss cheese, creamy coleslaw, on onion roll -- \$16.50 ***Try it with house smoked pastrami instead***

O'Leary -- house smoked pastrami, lettuce, tomato, pickled red onion, creamy horseradish sauce, Swiss cheese, brioche bun, served warm -- \$16.25

That's Jared -- corned beef, lettuce, tomato, Swiss cheese, grain mustard, potato salad on a grilled brioche bun, served warm -- \$15.50

FISH

Sorry Charlie -- tuna salad, lettuce, tomato, cucumber, provolone, agave honey mustard served on grilled sourdough rye -- \$15.50

VEGETARIAN & VEGAN

McNabb V+ -- tempeh, lettuce, pickled red onion, walnuts, cucumber, avocado, vegan cheese, served in a spinach tortilla wrap with a side of agave honey mustard -- \$17.25

Ivey V -- spinach spread, dill Havarti cheese, avocado, lettuce, tomato, cucumber, on grilled multi-grain bread -- \$14.25

Hippie Dippie V+ -- avocado, mixed greens, walnuts, Michigan dried cranberries, fresh apple, cucumber, rolled in flour tortilla, with a side of raspberry vinaigrette -- \$14.25

Vegan Southwest Side Story V+ -- fajita-spiced chickpea salad, lettuce, tomato, avocado, vegan cheese, house made salsa rolled in a flour tortilla, served cold -- \$14