



**Add fries to any
Burger or
Sandwich for 2**

Hamburger 10.50
Cheeseburger 12.50

1/3 lb seasoned burger fresh ground in house, served on a gourmet bun.

Cheeses: American, Cheddar, Swiss or Pepperjack

Add Lettuce, Tomato, Onion and Pickle 1.50
Add Sautéed mushrooms and onions 1.50
Add Bacon 2

APPETIZERS

- Chicken Tenders** 9
- Jalapeno Poppers** 8
- Green Beans** 8
- French Fry Basket** 7
- Mozzarella Sticks** 8
- Mushrooms** 8
- Onion Rings** 9
- Mac N Cheese** 4

Chicken Noodle Soup

Cup 6 Bowl 8

Chili Cup 6 Bowl 8

Add cheese .75 / onion .50

Stump Club - Ham, turkey, bacon, lettuce, tomato and mayo on grilled garlic toast 10.50

Grilled Cheese

American cheese on grilled toast 7.50

Grilled Cheese With Ham

BLT - Bacon, lettuce, tomato and mayo on grilled garlic toast 8.50

Pulled Pork Sandwich - Rubbed with our signature rub and slow smoked in house 10.50

Chicken Sandwich - Two chicken tenders with lettuce and tomato 10.50

Cod Sandwich 12

• **Beef Pasty** - 10.50 With Gravy 12

• **4 Jumbo Crispy Wings** 10.50

• **1/2 lb Breaded Popcorn Shrimp** with cocktail sauce - 12

• **4 Piece Cod** - 13

PINE STUMP PIZZA

Cheese Pizza with garlic butter brushed crust

Medium 12" 16.50

Toppings 1.25 each

Large 16" 18.50

Toppings 1.75 each

Ask about our Pulled Pork Pizza

Add 6 for 12" - Add 8 for 16"

Baked Cheese Bread

Fresh baked pizza crust topped with cheese and brushed with garlic butter.

Your choice of ranch or pizza dipping sauce 12

Toppings:

pepperoni, ham, Italian sausage, bacon, green pepper, onions, mushrooms, pineapple, jalapeno, banana pepper, black olives, green olives

Try our gluten-free Cauliflower Crust

(10") 13

Toppings 1.25 each

No refills on pop

Please alert server of any food allergies. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

In the 1800's this region was a vast uncut forest that provided logging employment for any and all hearty enough to survive it. Northern Alger, Luce and Chippewa counties were dotted with logging camps a day or even several days travel from the closest town, Newberry. The postmaster created a solution to communicating with all the residents of these remote camps by placing a large iron mailbox on a huge white pine stump at a major intersection in the logging roads. "Pine Stump Junction" appears on county road maps as early as the 1860's. We may never really know what Pine Stump was really like back then, but I think it's safe to assume it would have been the perfect place to meet friends, catch up on the local gossip and relax for a while.



October 1, 1934 Joseph A. & Emily "Maw" Pelletier purchased property at Pine Stump Junction and opened the "Stagger Inn"

June 30, 1944 Sherman W. & Helen Hickman purchased the Stagger Inn and added a little store onto the south side of the house they called "Pine Stump"

October 14, 1959, R.J. and Mary C. Fair purchased Pine stump, "Ted" & "Molly" owned and operated Pine stump with the help of their family Bob, Janet and Harvey for 31 years. The Fair's created many of the legends and fond memories that really put Pine Stump on the Map.

In 2011 father and daughter, Larry & Genna White bought the Pine Stump and renovated inside and out. With doing so they really brought the place back to life.

Marissa Metcalf was the owner from 2015 until 2020 and helped improve pine stump with improvements and great food.

In 2020 Rob Stein purchased Pine Stump. Rob continues to make needed improvements and guided Pine Stump through a pandemic. Rob kept the same great menu and added some fantastic new items along the way. Rob is always working to make sure the customer's experience consistently exceeds expectations and helps to ensure you have the best time possible.

Keeping with tradition the new Pine Stump is a meeting place for "Out North" folks and all of those passing through this beautiful country.