

# STARTERS

GLUTEN FREE VG VEGETARIAN VEGAN

*Due to the possibility of traces of allergens, please let your server know of ANY food allergies in your party before you place your order for food or beverages.*

---

<b>Bread Service</b>	8
warm artisan loaf, selection of spreads	
<b>Kale Caesar Salad</b>	12
parmesan cheese, focaccia croutons, crispy capers, white anchovy, house-made caesar dressing	
<b>Hungarian Mushroom Stew</b>	13
Wolgast mushrooms, duck stock, red wine, crème fraîche, dill, Hungarian Lángos bread	
<b>Smoked Pork Loin &amp; Black Garlic Flatbread</b>	18
arugula, pickled red onion, idyll farms goat cheese, parmesan	
<b>Campagnolo</b>	19
house-made crackers and mustard, charcuterie selection, Michigan fruit & cheese selection, field greens	
<i>*gluten free crackers available +\$2</i>	
<b>Gochujang Rabbit "Wings"</b>	17
cilantro lime aioli, winter greens, fermented cranberry & lemon	

# SHAREABLES

---

<b>Brussels Sprouts</b>	16
pancetta, caramelized onion, blue cheese	
<b>Risotto Vercellese</b>	19
carnaroli rice, salami, red beans, parmesan, red wine, orange zest	
<b>Mushroom &amp; Brie</b>	19
Wolgast mushrooms, parsnip & brie soubise, toasted buckwheat, dill	
<b>Mashed Potatoes</b>	9
hay-smoked, cream, butter, salt, white pepper	
<b>Honey Roasted Carrots</b>	13
gremolata, sesame tahini	
<b>Roast Cabbage with Scallion Miso Sauce</b>	14
pickled ginger, pomegranate, sweet chili sauce, pepita, crispy squash	

---

*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.*

# MAINS

GLUTEN FREE VG VEGETARIAN VEGAN

Due to the possibility of traces of allergens, please let your server know of ANY food allergies in your party before you place your order for food or beverages.

<b>Braised Short Rib</b>	40
boneless, potato & celeriac croquette, chili roasted pumpkin, wilted greens, horseradish Diane sauce	
<b>5 Spice Duck Breast</b> (GF)	36
calabrian & mirin sautéed greens, forbidden rice, cranberry & beet purée, sesame seeds	
<b>Sautéed Perch</b> (GF)	36
caper beurre blanc, wilted kale, lemongrass steeped wild rice	
<b>Eagle Creek Rainbow Trout</b> (GF)	32
served whole, green onion relish, crispy herbed fingerling potatoes, roasted carrot & broccolini, herbs, lemon	
<b>Chicken Under a Brick</b> (GF)	30
spatchcocked roasted in wood-fire oven, rosemary, lemon salt	
<b>Heritage Breed Berkshire Pork Chop</b> (GF)	32
lime & tamari brine, honey, cabbage, apple & mirin slaw, baked fingerling potatoes	
<b>Tagliatelle Bolognese</b>	28
beef, pancetta, creme, tomato, ricotta, parmesan, herbs, extra virgin olive oil	
<i>*gluten free pasta available +\$2 (GF)</i>	
<b>Herbed Garbanzo Panisse</b> (GF) (V)	30
char-grilled broccolini bagna cáuda, pickled shallot, gremolata, popped sorghum	

# DESSERTS

<b>Chai Swiss Roll</b>	14
plum jam, mascarpone, candied walnuts	
<b>Affogato Alaska</b> (GF)	15
hazelnut dacquoise, hazelnut coffee ice cream, Swiss meringue, praline hazelnuts, espresso	
<b>Sticky Toffee Carrot Cake</b> (GF)	14
cream cheese toffee sauce, fried carrot, raisins, walnuts	
<b>Scoop of Seasonal Ice Cream or Sorbet</b> (V)	6
<i>ask server for flavors</i>	



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.

We are proud to be part of The PLEDGE™ Certification on Food Waste.

