

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.

Bread Service	8
warm artisan loaf, selection of spreads	
Blended Greens Salad (GF) (V)	12
smoked onion vinaigrette, shaved root vegetables, house dried tomatoes, toasted flax seeds	
Roasted Tomato Soup	10
served with chive oil and focaccia grilled cheese	
Heirloom Tomato Flatbread	17
roasted garlic, red onion, fresh mozzarella, pepperoni, basil oil, spicy pepper flakes	
Campagnolo	19
house-made crackers and mustard, charcuterie selection, Michigan fruit & cheese selection, field greens	
*gluten free crackers available +\$2 (GF)	
Roasted Beef Bone Marrow	17
caramelized onion, garlic, shallots, pickled mustard seeds, sautéed greens, pumpernickel rye toast	
*gluten free crackers available +\$2 (GF)	

SHAREABLES

Brussels Sprouts (GF)	16
pancetta, caramelized onion, blue cheese	
Mushroom Risotto (GF)	19
Wolgast Mushrooms, Carnaroli rice, shallots, dill, parmigiano reggiano, chive oil	
Spaghetti Squash Aglio e Olio (GF) (VG)	11
garlic, parsley, chili flakes, olive oil	
Mashed Potatoes (GF) (VG)	9
hay-smoked, cream, butter, salt, white pepper	
Roasted Cauliflower (GF) (V)	13
Tomatillo salsa, turmeric, cumin, cilantro	
Roasted Beets (GF) (V)	14
smoked hummus, basil oil, cilantro, coriander, pickled mustard seeds	

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

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Wagyu Tri-Tip Sirloin 	42
saffron goat cheese polenta, roasted cherry tomato and greens, balsamic demi glace	
Wild Caught Blue Catfish 	30
butter poached, curried red lentils, dirty rice	
Eagle Creek Rainbow Trout 	32
served whole, ginger & garlic forbidden rice, brown sugar & tamari roasted delicata squash, red onion, kale, cilantro	
Chicken Under a Brick 	30
spatchcocked roasted in wood-fire oven, rosemary, lemon salt	
Heritage Breed Berkshire Pork Chop 	30
lime & tamari brine, honey, cabbage, apple & mirin slaw, baked fingerling potatoes	
Roasted Honeynut Squash & Fettuccine	26
Italian sausage, cream, spinach, pickled smoked mushrooms	
<i>*gluten free pasta available +\$2</i> 	
Chargrilled Honeynut Squash  	30
quinoa pilaf, apple vinaigrette, carrot oil, toasted pepitas	

DESSERTS

Corn Crème 	15
pear chutney, cornbread crumble	
Sourdough Apple Cake VG	14
honey butter syrup, toasted swiss meringue buttercream. brown butter hazelnut streusel	
Sumac Beignets 	15
berry sauce, sumac sugar, apple sorbet	
Scoop of Seasonal Ice Cream or Sorbet 	6
<i>ask server for flavors</i>	



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

MAKE FOOD NOT WASTE