

# 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.

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<b>Bread Service</b>	8
warm artisan loaf, selection of spreads	
<b>Blended Greens Salad</b> (GF) (VG)	12
smoked onion vinaigrette, shaved root vegetables, house dried tomatoes, toasted flax seeds	
<b>Hungarian Mushroom Stew</b>	13
Wolgast mushrooms, duck stock, red wine, crème fraîche, dill, Hungarian Lángos bread	
<b>Chorizo Flatbread</b>	18
mexican chorizo, duck confit, roasted bell peppers red onion, goat cheese	
<b>Campagnolo</b>	19
house-made crackers and mustard, charcuterie selection, Michigan fruit & cheese selection, field greens	
*gluten free crackers available +\$2 (GF)	
<b>Roasted Beef Bone Marrow</b>	17
caramelized onion, garlic, shallots, pickled mustard seeds, sautéed greens, pumpernickel rye toast	
*gluten free crackers available +\$2 (GF)	

# SHAREABLES

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<b>Brussels Sprouts</b> (GF)	16
pancetta, caramelized onion, blue cheese	
<b>Mushroom Risotto</b> (GF)	19
Wolgast Mushrooms, Carnaroli rice, shallots, dill, parmigiano reggiano, chive oil	
<b>Spaghetti Squash Aglio e Olio</b> (GF) (VG)	11
garlic, parsley, chili flakes, olive oil	
<b>Mashed Potatoes</b> (GF) (VG)	9
hay-smoked, cream, butter, salt, white pepper	
<b>Honey Roasted Carrots</b> (GF) (VG)	13
gremolata, sesame tahini	
<b>Roasted Beets</b> (GF) (VG)	14
smoked hummus, basil oil, cilantro, coriander, pickled mustard seeds	






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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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<b>Braised Short Rib</b>	40
boneless, potato & celeriac croquette, chili roasted pumpkin, wilted greens, horseradish Diane sauce	
<b>Rabbit Schnitzel</b>	36
raspberry braised cabbages, chili roasted pumpkin, champignon gravy, crispy sage, lemon	
<b>Eagle Creek Rainbow Trout</b> 	32
served whole, ginger & garlic forbidden rice, brown sugar & tamari roasted delicata squash, red onion, kale, cilantro	
<b>Chicken Under a Brick</b> 	30
spatchcocked roasted in wood-fire oven, rosemary, lemon salt	
<b>Heritage Breed Berkshire Pork Chop</b> 	30
lime & tamari brine, honey, cabbage, apple & mirin slaw, baked fingerling potatoes	
<b>Roasted Honeynut Squash &amp; Fettuccine</b>	26
Italian sausage, cream, spinach, pickled smoked mushrooms	
<i>*gluten free pasta available +\$2 </i>	
<b>Grilled Candy Roaster Squash</b>  	30
roasted pepper romesco, wolgast mushrooms, gremolata, Job's tears, toasted pine nuts	

# DESSERTS

<b>Apple Crisp</b> VG	15
oat streusel, salted vanilla ice cream	
<b>Sourdough Quince Cake</b> VG	14
honey butter syrup, toasted swiss meringue buttercream. brown butter hazelnut streusel	
<b>Sweet Potato Sumac Crème Brûlée</b> 	12
fall streusel and maple cider caramel	
<b>Scoop of Seasonal Ice Cream or Sorbet</b> 	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