










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	
Kale Caesar Salad	12
parmesan cheese, focaccia croutons, crispy capers, white anchovy, house-made caesar dressing	
Hungarian Mushroom Stew	13
Wolgast mushrooms, duck stock, red wine, crème fraîche, dill, Hungarian Lángos bread	
Bee Sting Flatbread	18
hot soppressata, provolone, house-made ricotta, chili peppers, red onion, honey, herbs	
Campagnolo	19
house-made crackers and mustard, charcuterie selection, Michigan fruit & cheese selection, field greens	
<i>*gluten free crackers available +\$2</i> 	
Roasted Beef Bone Marrow	17
caramelized onion, garlic, shallots, pickled mustard seeds, sautéed greens, pumpernickel rye toast	
<i>*gluten free crackers available +\$2</i> 	

SHAREABLES

Brussels Sprouts 	16
pancetta, caramelized onion, blue cheese	
Mushroom Risotto 	19
Wolgast Mushrooms, Carnaroli rice, shallots, dill, parmigiano reggiano, chive oil	
Birria Style Beans 	15
roasted goat stew, pickled sweet onion & parsley salad, corn masa tortillas	
Mashed Potatoes  VG	9
hay-smoked, cream, butter, salt, white pepper	
Honey Roasted Carrots  	13
gremolata, sesame tahini	
Sweet Potato Hash 	15
Mexican chorizo, ginger, scallions, maple chili crisp, sunny side up egg	

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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Braised Short Rib	40
boneless, potato & celeriac croquette, chili roasted pumpkin, wilted greens, horseradish Diane sauce	
5 Spice Duck Breast	36
calabrian & mirin sautéed greens, forbidden rice, rhubarb beet purée, sesame seeds	
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 	32
lime & tamari brine, honey, cabbage, apple & mirin slaw, baked fingerling potatoes	
Tagliatelle Bolognese	28
beef, pancetta, creme, tomato, ricotta, parmesan, herbs, extra virgin olive oil <i>*gluten free pasta available +\$2 </i>	
Herbed Garbanzo Panisse  	30
char-grilled broccolini bagna cáuda, pickled shallot, gremolata, popped sorghum	

DESSERTS

Gâteau Basque	14
buttery pastry, cranberry jam, vanilla custard, mascarpone whip, candied cranberries & rosemary	
Affogato Alaska 	15
hazelnut dacquoise, hazelnut coffee ice cream, Swiss meringue, praline hazelnuts, espresso	
Sticky Toffee Carrot Cake 	14
cream cheese toffee sauce, fried carrot, raisins, walnuts,	
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