

# 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>	<b>8</b>
warm artisan loaf, selection of spreads	
<b>Chopped Salad</b> (GF)	<b>12</b>
12-month aged manchego, hard boiled egg, seed cracker crumble, smoked paprika & sherry vinaigrette	
<b>Hungarian Mushroom Stew</b>	<b>13</b>
Wolgast mushrooms, duck stock, red wine, crème fraîche, dill, Hungarian Lángos bread	
<b>Chorizo Flatbread</b>	<b>18</b>
mexican chorizo, duck confit, roasted bell peppers red onion, goat cheese	
<b>Campagnolo</b>	<b>19</b>
house-made crackers and mustard, charcuterie selection, Michigan fruit & cheese selection, field greens	
<i>*gluten free crackers available +\$2</i> (GF)	
<b>Roasted Beef Bone Marrow</b>	<b>17</b>
caramelized onion, garlic, shallots, pickled mustard seeds, sautéed greens, pumpernickel rye toast	
<i>*gluten free crackers available +\$2</i> (GF)	

# SHAREABLES

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<b>Brussels Sprouts</b> (GF)	<b>16</b>
pancetta, caramelized onion, blue cheese	
<b>Mushroom Risotto</b> (GF)	<b>19</b>
Wolgast Mushrooms, Carnaroli rice, shallots, dill, parmigiano reggiano, chive oil	
<b>Spaghetti Squash Aglio e Olio</b> (GF) VG	<b>11</b>
garlic, parsley, chili flakes, olive oil	
<b>Mashed Potatoes</b> (GF) VG	<b>9</b>
hay-smoked, cream, butter, salt, white pepper	
<b>Honey Roasted Carrots</b> (GF) V	<b>13</b>
gremolata, sesame tahini	
<b>Sweet Potato Hash</b> (GF)	<b>15</b>
Mexican chorizo, ginger, scallions, maple chili crisp, sunny side up egg	






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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> 	32
lime & tamari brine, honey, cabbage, apple & mirin slaw, baked fingerling potatoes	
<b>Tagliatelle Bolognese</b>	28
beef, pancetta, creme, tomato, parmesan, herbs	
<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>Pear Frangipane Tart</b>	13
pâte sucrée, oat frangipane, pear jam, brandy whip, clove	
<b>Sticky Toffee Carrot Cake</b> 	14
cream cheese toffee sauce, fried carrot, raisins, walnuts,	
<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.

