

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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| Bread Service VG | 8 |
| warm artisan loaf, selection of spreads | |
| Dirty Martini Salad | 15 |
| kale, winter greens, martini vinaigrette, red onion, anchovies, Castelvetrano olives, Roth blue cheese, crispy capers, croutons | |
| Five Lakes Fish Stew | 11 |
| tomato & corn broth, carrot, onion, celery, rutabaga, focaccia bread <i>entree size \$22</i> | |
| Quattro Formaggi Flatbread VG | 17 |
| asiago, provolone, brick, parmigiano reggiano, garlic, spinach, pepper flakes, lemon | |
| Campagnolo | 19 |
| house-made crackers and mustard, charcuterie selection, Michigan fruit & cheese selection, field greens <i>*gluten free crackers available +\$2</i> | |
| Peri-Peri Meatballs | 22 |
| grass-fed beef, peri-peri, Greek yogurt, cilantro, naan | |

SHAREABLES

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| Brussels Sprouts | 16 |
| pancetta, caramelized onion, blue cheese | |
| Pickled Michigan Beets VG | 15 |
| red onion, honey, crispy garbanzo beans, sunflower seeds, Greek yogurt, cilantro, calabrian chili oil | |
| Mushroom & Brie VG | 19 |
| Wolgast mushrooms, parsnip & brie soubise, toasted buckwheat, dill | |
| Mashed Potatoes VG | 9 |
| hay-smoked, cream, butter, salt, white pepper | |
| Honey Roasted Carrots VG | 13 |
| gremolata, sesame tahini | |
| Grilled Polenta | 16 |
| pancetta lardon, stewed tomato, rojo chiquito beans, parmigiano reggiano, herbs | |

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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|---|----|
| Center Cut Ribeye  | 49 |
| pepper crusted grass-fed piedmontese, yukon potato & celeriac hash, grilled spring onion, spring soubise, pickled shallot | |
| Duck Leg Confit  | 32 |
| braised greens, garlic lemon hummus, pickled onion, coulis, herb gremolata, calabrian chili oil | |
| Eagle Creek Rainbow Trout  | 32 |
| served whole, green onion relish, crispy herbed fingerling potatoes, roasted carrot & broccolini, herbs, lemon | |
| Chicken Under a Brick  | 30 |
| spatchcocked roasted in wood-fire oven, rosemary, lemon salt | |
| Fire Roasted Pork Belly  | 30 |
| sweet chili crust, Italian corn pudding, stewed collard greens, corn salsa | |
| Tagliatelle Bolognese | 28 |
| beef, pancetta, creme, tomato, ricotta, parmesan, herbs, extra virgin olive oil <i>*gluten free pasta available +\$2 </i> | |
| Sweet Potato Gnocchi | 28 |
| prosciutto, broccolini, parmigiano reggiano, extra virgin olive oil, cracked pepper | |
| Grilled Wologast Mushroom   | 30 |
| roast sweet potatoes, crispy chickpea, chimichurri, parsley gastrique, cilantro, lime, red pepper flakes | |

DESSERTS

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| Mojito Semifreddo  | 12 |
| frozen mint mousse, cucumber lime coulis, lime wedge, fresh mint | |
| Citrus Ricotta Cake | 14 |
| lemon ricotta cake, orange honey ricotta, lemon curd, whipped caramel, candied orange peel | |
| Salted Caramel Basque Cheesecake  VG | 14 |
| caramel sauce, praline hazelnuts, maldon salt | |
| 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.

