
















STARTERS

 GLUTEN FREE  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.

Rigutto Salad  VG	12
ST Farm tended greens, carrot, celeriac, red onion, Idyll Farms goat cheese crouton, buttermilk garlic dill dressing	
Raspberry & Beet Salad   VG	16
rice wine vinegar, purslane, globe basil, burrata	
Bread Service	8
warm artisan loaf, selection of spreads	
Prosciutto Flatbread	17
parmesan, garlic, lemon, arugula	
Campagnolo	19
house-made crackers and mustard, charcuterie selection, Michigan fruit & cheese selection, field greens	
Peri-Peri Meatballs	22
grass-fed beef, peri-peri, Greek yogurt, cilantro, seasonal microgreens, naan	

SHAREABLES









Michigan Asparagus   VG	14
feta olive schmear, spiced olive oil, strawberry	
Grilled Summer Squash & Zucchini   VG	14
blueberry chili salsa, cotija, marjoram	
Spring Snap Peas   VG	12
parmesan cream, lemon, peppercorn, mint, basil	
Mushroom & Brie   VG	18
Wolgast mushrooms, toasted buckwheat, dill, brown butter, parsnip & brie soubise	
Mashed Potatoes   VG	9
hay-smoked, cream, butter, salt, white pepper	
Chicken Risotto 	14
onion, sweet potato, celery root, parmesan, crispy chicken skin	
Fried Fingerlings 	13
beef tallow, garlic aioli, carrot top chimichurri, Calabrian chili pepper	

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

GLUTEN FREE VG VEGETARIAN V VEGAN

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Grass-Fed Steak 	42
rotating cuts, au poivre. herb & olive oil fingerlings, wilted garlicky greens, Bordelaise sauce	
Roast Quail 	34
wild rice, shallot, michigan raspberry jus lie, chiffonade of hearty greens	
Michigan Walleye 	32
wilted spinach, radish caponata, lovage mayonnaise, lemon	
Eagle Creek Rainbow Trout 	32
served whole. fire roasted green garlic, red lentils	
Chicken Under a Brick 	30
spatchcocked roasted in wood-fire oven, rosemary, lemon salt	
Lamb Ragu	30
cavatelli pasta, carrot, green garlic, butter, pecorino, parmigiano reggiano, herbs	
Grilled Pork Tenderloin 	28
carnitas braised kohlrabi & radish, toasted buckwheat, orange, anise	
Spaghetti with Pesto	27
anchovy, globe basil, parmigiano reggiano, pine nuts, chili flakes	
Grilled Wolgast Mushrooms  	32
pine nut milk, sorghum, roasted kohlrabi, gremolata	

DESSERTS

Rhubarb Panna Cotta* 	13
lime rhubarb gel, honey pearls, lime zest <i>*contains gelatin</i>	
Grilled Lemon Pound Cake	13
Balsamic raspberries, basil coulis, vanilla mascarpone, globe basil	
Baked Alaska 	15
honey ice cream, buckwheat cake, swiss meringue, strawberry sauce, lemon curd, candied lemon peel	
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.

