










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	
Heirloom Tomato Salad VG	16
pearled cous cous, white balsamic glaze, sheep's milk feta, olive oil, basil, yogurt	
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








Rustic Ratatouille  	14
roasted eggplant, zucchini, squash, tomato, onion, & basil	
Michigan Sweetcorn  VG	12
jalapeño, manchego, cilantro, lime	
Chilled Asian Cucumber  	12
sesame, mirin, hot pepper flakes, garlic, tamari, onion	
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	
Stir Fried Green Beans 	11
garlic, ginger, chicken stock, carrot, toasted sunflower seeds	
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	
Lake Superior Siscowet Trout 	32
roasted tomato and hazelnut romesco, caramelized onion, farm greens salad	
<i>*Found only in the deep cold water of Lake Superior, the Siscowet Lake Trout is uniquely positioned as a highly flavorful and sustainable fish that is severely underutilized. Caught by indigenous tribes, it is a rarity on any menu and highly seasonal.*</i>	
Eagle Creek Rainbow Trout 	32
served whole, fire roasted, grilled onion, stone fruit fennel salad with sherry vinaigrette	
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
plum guajillo cream, kohlrabi garlic mashed, crispy garlicky broccoli	
Spaghetti with Fresh Tomato & Basil VG	27
kalamata olives, tomato, basil, garlic, onion, parmesan, olive oil, cracked pepper	
Grilled Wolgast Mushrooms  	32
pine nut milk, sorghum, roasted kohlrabi, gremolata	

DESSERTS

Goat Cheese Pie	13
rye pastry, blueberry fennel sauce, sugared blueberries, fennel powder	
Stone Fruit Cobbler	13
seasonal stone fruit, orange crème fraîche ice cream, lemon balm	
Cherry Vol-au-vent	15
puff pastry, cherry jam, cherry mousse, lemon curd, fresh cherries	
<i>*contains gelatin</i>	
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