

Chopped Salad		13
farmed greens, purple onion, kohlrabi, carrot, olives, dill, Roth blue cheese, toasted pepitas, red wine vinaigrette		
Bread Service		8
warm artisan loaf, selection of spreads		
Summer Squash & Italian Sausage Flatbread		18
roasted summer squash & zucchini, Italian sausage, purple onion, brick cheese, spicy bravas aioli, marjoram, olive oil		
Campagnolo		22
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		

ACCOMPANIMENTS

Mashed Potatoes		9
hay-smoked, cream, butter, salt, white pepper		
Ember Cooked Kohlrabi		16
tahini, sesame seeds, crispy garlic chili oil, globe basil, olive oil		
Miso-Glazed Mushrooms		19
assortment of Michigan grown mushrooms, white miso butter, chives, thyme		
Garlic Chili Glazed Broccoli		14
carrot romesco, toasted pepitas, garlic chili crisp		
Tahini & Cauliflower		14
garlic tahini, pajeon sauce, house-made pickles		

Fire-grilled Steak 	48
8 oz Picanha, polenta fries, tarragon aioli, harvest greens salad, olive & caper tapenade	
Heritage Breed Pork Chop  	42
wood-fire grilled, mirin dressed kohlrabi slaw, smoked tamari BBQ glaze, spiced hazelnuts	
Lake Michigan Whitefish  	35
blistered cherry tomatoes, basil, onion, garlic, olive oil	
Chicken Under a Brick  	32
pasture-raised, half a chicken, de-boned, roasted in wood-fired oven, D.A.F. original salt	
Grilled Eagle Creek Rainbow Trout  	33
jammy ratatouille, charred lemon, thyme, garlic, D.A.F original salt	
Tomato Leaf Linguini VG	28
crushed tomato basil sauce, house-made ricotta, Parmigiano Reggiano, olive oil	
<i>*gluten free pasta available +\$2 </i>	
Grilled Rabbit & Kale Sausage 	32
glazed S.T. vegetables, broth stewed beans	
Sesame Falafel   	27
saffron scented long grain rice, garbanzo beans, ratatouille, kohlrabi mirin slaw, house-made pickles	

DESSERTS

Clafoutis VG 	13
baked custard, rotating stone fruits, almond, brown sugar ice cream, mint	
Eton Mess VG 	13
balsamic macerated blueberries, vanilla Chantilly, crisp meringue, berry coulis, basil	
Raspberry Mascarpone Trifle VG	13
raspberry curaçao soaked almond ladyfingers, sumac dusting	
Scoop of Seasonal Ice Cream or Sorbet  	6
ask server for flavors	

