



DINNER MENU

VG VEGETARIAN GLUTEN FREE 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.

Inquire about our chef's tasting & beverage pairing menus

STARTERS

Bee Sting Flatbread 17 soppressata piccante, lemon thyme ricotta, provolone, red onions, herbs, crushed anaheim pepper, honey	Roast Beet & Ricotta VG 12 roasted beet, sunflower seed butter, ricotta salata, oregano, red wine & beet vinaigrette
Roasted Beef Bone Marrow 19 fermented red chili sauce, macerated cranberry, mustard seeds, crisped shallots, herbs, crostini	French Onion Soup 12 caramelized onion, roasted veal stock, sherry, crostini, gruyère cheese
Winter Green Salad VG 12 spinach, escarole, apple, quick pickled onion, roth blue cheese, toasted hazelnut, apple cider vinaigrette	Campagnolo 19 assorted pickles, housemade crackers, lemon thyme ricotta, Michigan fruit & cheese selection, charcuterie selection, field greens
Bread Service VG 8 warm artisan loaf, selection of spreads	

MAINS

Trout 30 navy beans, lemon braised winter greens	Rabbit Sausage 29 gnocchi Parisienne, parsnip, fennel, cranberry
Sable Fish Caldo 32 chorizo, mussels, saffron cream, dill, toast	Chicken Under a Brick 29 spatchcocked roasted in wood-fire oven, rosemary, lemon salt
Pan-Roasted Duck Breast 30 butter-poached kohlrabi, roasted pear, miso, duck jus lie, pear glaze	Duck Albondigas 30 hominy, onion, garlic, tomato, masa harina, tomatillo jalapeño salsa, pork broth, mint
Gnocchi Bolognese 28 herb potato gnocchi, grass-fed beef, pancetta, tomato, cream, parmesan, herbs	Beef Short Rib 35 horseradish rutabaga purée, red wine jus lie, mushrooms, rapini, dried berry chutney, crispy chili oil, pickled mustard
Mushroom Pot Pie 25 vegan phyllo, aromatic vegetables, herbs	

TO SHARE

Spaghetti Squash Aglio e Olio 9 garlic, chili flakes, parsley	Mashed Potato VG 9 hay smoke, cream, butter, salt, white pepper
Mushroom Confit 15 parmesan polenta, cider-braised spicy greens	Patatas Bravas 9 flash fried fingerlings, spiced aioli, caramelized onions
Glazed Carrots VG 12 orange, butter, dill	Brussels Sprouts 12 umami vinaigrette, pecorino, toasted sesame seed, crispy garlic
Mac & Cheese 12 rigatoni, béchamel, cheddar, gouda, breadcrumbs	

DESSERT

Apple Crisp 10 cinnamon oat streusel, vanilla ice cream	Milk & Honey 10 milk cake, honey oat crumble, honey brittle, milk ice	Carrot Cake 10 cream cheese frosting, candied walnuts, citrus carrot sauce
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We proudly offer coffee selections from James Oliver Coffee Co. and teas from Goldfish Tea & Taylors of Harrogate. Please ask your server!

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.

03-15-23