

# STARTERS



DAIRY FREE



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.*

**Roasted Beet Salad** 15  
sunflower butter, ricotta salata, chiffonade kale, marjoram, white balsamic vinaigrette

**Carrot & Ginger Soup** 10  
apple, shallot, mirin, maple syrup, toasted pine nuts

**Bread Service** VG 8  
warm artisan loaf, selection of spreads

**Korean BBQ Flatbread** 18  
thinly shaved short rib, hoisin glaze, purple cabbage kimchi, gochujang aioli, provolone, pear, scallions

**Campagnolo** 22  
house-made crackers and mustard, charcuterie selection, Michigan fruit & cheese selection, field greens

*\*gluten free crackers available +\$2*

# ACCOMPANIMENTS

**Mashed Potatoes** VG 9  
hay-smoked, cream, butter, salt, white pepper

**Charred Baby Bok Choy** 16  
anchovy butter, chili garlic crisp, mirin, toasted sesame seeds

**Honey Roasted Carrots** VG 13  
smoked yogurt, cilantro

**Miso-Glazed Mushrooms** VG 19  
assortment of Michigan grown mushrooms, white miso butter, chives, thyme

**Ancient Harvest Pilaf** 13  
toasted buckwheat, quinoa, hemp, chia, flax seed, forbidden rice, red lentil, split pea, caraway, sunflower seed, pepita, pinenuts, spring onion soubise

**Jerk Root Vegetables** VG 14  
roasted root vegetables, jerk seasoning, chimichurri, crème fraîche, cilantro

*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.*

*Proud to be part of the Make Food Not Waste pledge, committed to reducing food waste and making the most of every ingredient we serve.*

MAKE FOOD NOT WASTE

# MAINS



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## Michigan Wagyu Cowboy Ribeye

MP

A three-course experience for two. Beginning with spinach salads, followed by your 26 oz bone-in ribeye, tallow-fried fingerling potatoes, orange butter-seared carrots, and miso-glazed mushrooms. Finished with your choice of a dessert. *Limited availability.*

## Fire-grilled Steak

48

8 oz Picanha, polenta fries, tarragon aioli, harvest greens salad, olive & caper tapenade

## Crispy Grilled Pork Belly

38

Carolina mustard BBQ sauce, "refried" Kenealy beans, bread-and-butter pickles, braised greens, smoked paprika tuile

## Sicilian Braised Monkfish

32

tomato, onion, carrot, olive, caper, dried cherry, lemon, herbs

## Chicken Under a Brick

32

pasture-raised, half-deboned chicken, roasted in wood-fire oven, D.A.F. original salt

## Grilled Eagle Creek Rainbow Trout

32

fennel & radish salad, charred spring onion salsa, D.A.F. original salt, garlic, thyme, charred lemon

## Braised Rabbit Ziti

28

parmesan broth, Kenealy beans, braised greens, mushrooms, onion, miso, pecorino, chili flakes

\*gluten free pasta available +\$2

## Braised Fennel & Farro

26

Spring salad with peas, fennel, lemon mint vinaigrette, watermelon radish, charred lemon

# DESSERTS

## Sticky Toffee Carrot Cake VG

10

cream cheese toffee sauce, candied carrot, walnuts

## Pavé au Citron VG

12

honey graham crust, blueberry peach coulis, vanilla chantilly, candied zest

## Salted Maple Pie VG

12

blueberry compote, cardamom white chocolate whipped cream

## Scoop of Seasonal Ice Cream or Sorbet

6

ask server for flavors

