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.

Orchard Salad VG — 14
apple, pear, leafy greens, apple balsamic vinagrette, red onion, toasted sunflower seeds, Roth blue cheese

Carrot & Ginger Soup — 12
toasted walnut, smoked paprika, Calabrian chili oil, Maldon salt, beet balsamic reduction

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

Beesting Flatbread — 18
hot soppressata, provolone, red onion, chili pepper flakes, house-made ricotta, herbs, hot honey

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

Mushrooms & Brie VG — 19
Wolgast mushrooms, parsnip & brie soubise, toasted buckwheat, dill

Garlic Chili Glazed Broccoli — 14
carrot romesco, toasted pepitas, garlic chili crisp

Maple Glazed Delicata Squash VG — 14
whipped feta, apple, fennel seeds, Calabrian chili oil, beet balsamic reductions, sweet & sour mustard seeds

Honey Roasted Carrots VG — 11
honey, herbs

Crispy Brussels Sprouts — 15
pajeon glaze, toasted pepitas, garlic toum, crispy hazelnuts

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

DAIRY FREE · GLUTEN FREE · VG VEGETARIAN · VEGAN

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Fire-grilled Steak 49
8 oz. grass-fed hanger steak, dauphinoise potatoes, chimichurri

Berkshire Pork Bone-in Short Rib 42
apple cider braised greens, root vegetable, apple & pear slaw

Crispy-Skin Walleye 36
fingerling potato, beurre blanc, dill, blistered tomatoes

Chicken Under a Brick 32
pasture-raised, half a chicken, deboned, roasted in wood-fired oven, D.A.F. original salt

Grilled Eagle Creek Rainbow Trout 33
lemon, garlic, thyme, forbidden purple rice, pumpkin ginger miso purée, horseradish & beet purée

Gnocchi Bolognese 29
potato gnocchi, pancetta, grass-fed beef, tomato, ricotta, Parmigiano Reggiano, herbs **gluten free gnocchi available* +$2

Lamb Merguez Sausage 38
whipped goat cheese, stewed lentils, piperade

Pumpkin Curry 28
grilled pumpkin, basmati rice, apple mostarda, crispy chickpeas, cilantro

DESSERTS

Carrot Cake VG 13
cream cheese frosting, thyme

Pear Tart 13
Bartlett pear, almond paste, crème fraîche, cinnamon sugar, puff pastry, vanilla ice cream

Apple Crisp VG 13
warm apple pie filling, oat streusel, brie ice cream

Scoop of Seasonal Ice Cream or Sorbet 6
ask server for flavors

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