

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.

Early Season Greens Salad 13

S.T. greens, fennel, radish, carrot, peas, dill, lemon, olive oil, Marmite croutons, pepitas

Sweet Onion & Cream Soup VG 10

sweet yellow onion, Guernsey cream, chive oil, brown butter croutons

Bread Service VG 8

warm artisan loaf, selection of spreads

Prosciutto Flatbread 17

Parmigiano Reggiano, prosciutto, arugula, garlic, lemon, olive oil

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

Crispy Harissa Carrots 13

lemon hummus, pomegranate molasses, java harissa spice, cumin, pine nuts, parsley, chili pepper

Miso-Glazed Mushrooms VG 19

assortment of Michigan grown mushrooms, white miso butter, chives, thyme

Michigan Asparagus VG 16

grilled asparagus with red wine apple shallot agrodolce

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 Stonefall Farm 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

Heritage Breed Pork Chop

42

wood-fire grilled, celery root mash, rhubarb balsamic agrodolce, radish rhubarb snap pea salad, chardonnay clementine vinaigrette

Great Lakes Walleye

32

crispy skin, Lyonnaise potatoes, spring peas, dill, white wine lemon beurre blanc

Chicken Under a Brick

32

pasture-raised, deboned half chicken, roasted in wood-fired 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

Pappardelle

28

mushroom, asparagus, sherry cream, Parmigiano Reggiano

*gluten free pasta available +\$2 

Braised Fennel & Farro

26

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

DESSERTS

Mille Crêpe Cake

10

blueberry mousse, St. Germain Chantilly, blueberry elderflower gel

Pavé au Citron

12

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

Orange Poppy Seed Cake

12

rhubarb compote, orange custard, Swiss meringue, orange dust

Scoop of Seasonal Ice Cream or Sorbet

6

ask server for flavors



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