

STARTERS

 DAIRY FREE  GLUTEN FREE  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.

Fall Harvest Salad  VG	13
roasted sweet potato, crisp apple, red onion, feta, toasted pepita & sunflower seeds, apple honey sumac vinaigrette	
Minestrone VG	10
Autumn vegetables, legumes, tomato, vegetable broth, house-made pasta, parmesan	
Bread Service VG	8
warm artisan loaf, selection of spreads	
Bee Sting Flatbread	18
hot soppressata, provolone, red onion, chili pepper flakes, house-made ricotta, herbs, hot honey	
Campagnolo	19
house-made crackers and mustard, charcuterie selection, Michigan fruit & cheese selection, field greens	
<i>*gluten free crackers available +\$2</i> 	

ACCOMPANIMENTS

Mashed Potatoes  VG	9
hay-smoked, cream, butter, salt, white pepper	
Honey Glazed Brussel Sprouts 	14
sherry vinegar, dried cherries, sunflower seeds, chili fish sauce	
Honey Roasted Carrots  VG	13
smoked yogurt, cilantro	
Roasted Butternut & Blue Cheese  VG	15
butternut squash, pear, red onion, Roth blue cheese, rosemary	
Mushroom Risotto  VG	19
mushrooms, stock, carnaroli rice, parmigiano reggiano, butter	
Patatas Bravas  VG 	12
crispy fingerling, bravas sauce, herbs	
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.

MAINS

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Tomato Braised Short Rib 	42
grass-fed beef, parmesan broth polenta, root vegetable matignon, sautéed greens, tomato bordelaise	
Rabbit Cassoulet 	34
brandied rabbit & pork sausage, chicken confit, stewed navy beans, sautéed kale, toasted focaccia	
Eagle Creek Rainbow Trout 	32
olive oil roasted potatoes, Idyll farms goat cheese schmear, garlic, lemon, D.A.F. original salt	
Smoked Cream Poached Haddock 	36
sunchoke purée, braised hearty greens, crispy garlic, toasted spiced pepitas	
Chicken Under a Brick  	30
spatchcocked, roasted in wood-fire oven, D.A.F. original salt	
Berkshire Pork Chop  	40
mustard & vinegar slaw, apple & peach agrodolce	
Gnocchi Bolognese	28
potato gnocchi, pancetta, grass-fed beef, tomato, ricotta, parmesan, herbs <i>*gluten free gnocchi available +\$2</i> 	
Grilled Pumpkin Curry   	26
yellow Thai curry, basmati rice, apple mostarda, crispy chickpeas	

DESSERTS

Pumpkin Crisp 	12
pumpkin & spices, pecans, olive oil caramel, malted vanilla ice cream, maldon salt	
Sweet Potato Lime Tart 	12
walnut praline, sweet potato mousse, Swiss meringue, lime glaze	
Spiced Espresso Bread Pudding 	12
brown butter glaze, cinnamon Chantilly cream, espresso brandy snap	
Scoop of Seasonal Ice Cream or Sorbet  	6
<i>ask server for flavors</i>	



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We are proud to be part of The PLEDGE™ Certification on Food Waste.

