

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

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

Ramps & Hummus 15

charred ramps, lemon sesame hummus, smoked paprika, sumac, olive oil, pepitas, sunflower seeds, flatbread

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

Crispy Grilled Pork Belly

38

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

Great Lakes Walleye

32

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

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

Countryside Agnolotti


28

buerre monté, chicken liver mousse, pickled ramps, sorrel, balsamic glaze

Spinach & Onion Creste Di Gallo

26

sunflower "cream", English peas, Swiss chard, spring onion, pickled carrot, toasted pinenuts, mint, lemon, 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

Pistachio Financier VG

12

rhubarb compote, yogurt-infused Chantilly, vanilla-poached rhubarb, candied pistachio

Scoop of Seasonal Ice Cream or Sorbet

6

ask server for flavors



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