

Roasted Beet & Arugula Salad VG	14
house-made ricotta, citrus vinaigrette, toasted sunflower & pepitas, mint	
Vegetable Beef Barley	12
beef broth, autumn vegetables, mushroom, organic barley	
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	
Java Harissa Kabocha Squash	14
oven-roasted squash, golden bharat & maple purée, pickled shallot, cilantro, roasted long peppers	
Honey Roasted Carrots VG	11
honey, herbs	
Crispy Brussels Sprouts	15
pajeon glaze, toasted pepitas, garlic toum, crispy hazelnuts	

MAINS



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.

Fire-grilled Steak  	49
8 oz. grass-fed hanger steak, dauphinoise potatoes, chimichurri	
Berkshire Pork Bone-in Short Rib  	42
slow-braised, green tomato & corn chow chow, Calabrian chili, cherry tomato, thyme, rosemary, Maldon salt	
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
jammy ratatouille, charred lemon, thyme, garlic, D.A.F. original salt	
Gnocchi Bolognese	29
potato gnocchi, pancetta, grass-fed beef, tomato, ricotta, Parmigiano Reggiano, herbs <i>*gluten free gnocchi available +\$2</i> 	
Lamb Merguez Sausage 	38
whipped goat cheese, stewed lentils, piperade	
Sesame Falafel   	28
saffron-scented long-grain rice, garbanzo beans, ratatouille, garlic tahini sauce, kohlrabi mirin slaw, house-made pickles	

DESSERTS

Ricotta Cheesecake 	13
lemon thyme shortbread crust, sweetened Michigan cherry sauce, lemon tuile	
Pumpkin Chiffon Tart	13
pumpkin mousse, vanilla mirror glaze, sunflower praline, carob shortbread crumb, pâte sucrée crust	
Apple Upside Down Bread Pudding 	13
apple pie spice, caramelized apples, apple cider caramel, malted vanilla ice cream, crispy apple chip	
Scoop of Seasonal Ice Cream or Sorbet  	6
ask server for flavors	



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.