

STARTERS

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.

Bread Service	8
warm artisan loaf, selection of spreads	
Kale Caesar Salad	13
parmesan cheese, focaccia croutons, crispy capers, white anchovy, house-made caesar dressing	
French Onion Soup	13
veal stock, sherry wine, parmesan, gruyère, crouton, herbs	
Smoked Pork Loin & Black Garlic Flatbread	18
arugula, pickled red onion, idyll farms goat cheese, parmesan	
Campagnolo	19
house-made crackers and mustard, charcuterie selection, Michigan fruit & cheese selection, field greens	
<i>*gluten free crackers available +\$2</i> (GF)	
Peri-Peri Meatballs	22
grass-fed beef, peri-peri, Greek yogurt, cilantro, naan	

SHAREABLES

Brussels Sprouts (GF)	16
pancetta, caramelized onion, blue cheese	
Feijoada (GF)	16
smoked pork, stewed beans, cassava flour, crispy shallot, collard greens, charred orange	
Mushroom & Brie (GF) VG	19
Wolgast mushrooms, parsnip & brie soubise, toasted buckwheat, dill	
Mashed Potatoes (GF) VG	9
hay-smoked, cream, butter, salt, white pepper	
Honey Roasted Carrots (GF) V	13
gremolata, sesame tahini	
Roast Cabbage with Scallion Miso Sauce (GF) V	14
pickled ginger, pomegranate, sweet chili sauce, pepita, crispy squash	

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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Braised Short Rib	42
boneless, potato & celeriac croquette, chili roasted pumpkin, wilted greens, horseradish Diane sauce	
5 Spice Duck Breast (GF)	36
calabrian & mirin sautéed greens, forbidden rice, cranberry & beet purée, sesame seeds	
Eagle Creek Rainbow Trout (GF)	32
served whole, green onion relish, crispy herbed fingerling potatoes, roasted carrot & broccolini, herbs, lemon	
Chicken Under a Brick (GF)	30
spatchcocked roasted in wood-fire oven, rosemary, lemon salt	
Fire Roasted Pork Belly (GF)	30
sweet chili crust, Italian corn pudding, stewed collard greens, corn salsa	
Tagliatelle Bolognese	28
beef, pancetta, creme, tomato, ricotta, parmesan, herbs, extra virgin olive oil	
*gluten free pasta available +\$2 (GF)	
Herbed Garbanzo Panisse (GF) (V)	30
char-grilled broccolini bagna cáuda, pickled shallot, gremolata, popped sorghum	

DESSERTS

Chai Swiss Roll	15
plum jam, mascarpone, candied walnuts	
Affogato Alaska (GF)	15
hazelnut dacquoise, hazelnut coffee ice cream, Swiss meringue, praline hazelnuts, espresso	
Peach Melba Basque Cheesecake (GF)	15
peach sauce, raspberry gastrique, oatmeal cookie crumble,	
Scoop of Seasonal Ice Cream or Sorbet (V)	6
ask server for flavors	



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

