








STARTERS

 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.

Rigutto Salad VG	12
ST Farm tended greens, carrot, celeriac, red onion, Idyll Farms goat cheese crouton, buttermilk garlic dill dressing	
Corn Chowder Soup 	10
smoked ham, michigan sweetcorn, bell peppers, carrot, onion, golden potatoes	
Bread Service	8
warm artisan loaf, selection of spreads	
Heirloom Tomato Flatbread	17
roasted garlic, red onion, fresh mozzarella, pepperoni, basil oil, spicy pepper flakes	
Campagnolo	19
house-made crackers and mustard, charcuterie selection, Michigan fruit & cheese selection, field greens	
Stuffed Jimmy Nardello Peppers	17
Italian sausage, Amish paste tomato marinara, basil, parmigiano reggiano, foccacia	

SHAREABLES






Rustic Ratatouille  	14
roasted eggplant, zucchini, squash, tomato, onion, & basil, olive oil	
Michigan Sweetcorn  VG	12
jalapeño, manchego, cilantro, lime	
Mushroom & Brie  VG	18
Wolgast mushrooms, toasted buckwheat, dill, brown butter, parsnip & brie soubise	
Mashed Potatoes  VG	9
hay-smoked, cream, butter, salt, white pepper	
Roasted Cauliflower  	13
Tomatillo salsa, turmeric, cumin, cilantro	
Roasted Beets  	14
smoked hummus, basil oil, cilantro, coriander, pickled mustard seeds	
Patatas Bravas  VG	13
fingerling potato, smoked paprika aioli, chili pepper flakes, caramelized onions, herbs	

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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Grass-Fed Steak 	42
rotating cuts, au poivre, herb & olive oil fingerlings, wilted garlicky greens, Bordelaise sauce	
Loch Etive Steelhead Trout	32
summer succotash, pepper chutney, farro, lemon	
Eagle Creek Rainbow Trout 	32
served whole, fire roasted, grilled onion, stone fruit fennel salad with sherry vinaigrette	
Chicken Under a Brick 	30
spatchcocked roasted in wood-fire oven, rosemary, lemon salt	
Roasted Mojo Criollo Pork	28
parmesan-roasted tomato, stewed beans, green beans, chimichurri	
Pasta Amatriciana 	27
house-made spaghetti, pancetta, smoked tomato, garlic, shallots, pepper flakes, pecorino cheese	
<i>*gluten free pasta available +\$2</i>	
Vegan Pozole  	30
smoked mushrooms, hominy, grilled okra, ancho tomato puree, cabbage slaw, corn bread	

DESSERTS

Brie Cheesecake	15
rye graham cracker crust, peach sauce, Swiss meringue, fresh peach slices, sage	
Stone Fruit Cobbler	13
seasonal stone fruit, orange crème fraîche ice cream, lemon balm	
Sumac Beignets 	15
berry sauce, sumac sugar, apple sorbet	
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.

