

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.

Watermelon & Beet Salad  VG	13
roasted beets, Idyll Farms goat cheese, toasted pepitas, chocolate mint	
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 	
Stuffed Jimmy Nardello Pepper 	10
grass-fed beef sausage, tomato basil sauce, Parmigiano Reggiano	

ACCOMPANIMENTS

Mashed Potatoes  VG	9
hay-smoked, cream, butter, salt, white pepper	
Michigan Sweetcorn Succotash  VG	16
lima beans, onion, bell pepper, garlic, herbs, butter, lime, manchego	
Miso-Glazed Mushrooms  VG	19
assortment of Michigan grown mushrooms, white miso butter, chives, thyme	
Garlic Chili Glazed Broccoli  VG 	14
carrot romesco, toasted pepitas, garlic chili crisp	
Java Harissa Kabocha Squash  VG 	14
oven-roasted squash, golden bharat & maple purée, pickled shallot, cilantro, roasted long peppers	
Honey Roasted Carrots  VG 	11
honey, herbs	
Crispy Brussels Sprouts  VG	14
pajeon glaze, toasted pepitas, garlic toum, crispy hazelnuts	

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.



MAINS



DAIRY FREE



GLUTEN FREE



VEGETARIAN



VEGAN

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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	
Lake Michigan Whitefish  	35
blistered cherry tomatoes, basil, onion, garlic, olive oil	
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	
Ziti & Lamb Ragu	28
tomato, Calabrian chili, stewed greens, sweet onion, Parmigiano Reggiano <i>*gluten free pasta available +\$2</i> 	
Grilled Rabbit & Kale Sausage 	32
glazed S.T. vegetables, broth-stewed beans	
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	
AB & J Panna Cotta	13
toasted almond butter panna cotta, grape jelly, almond shortbread	
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	



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