



# DINNER MENU

VG VEGETARIAN    GLUTEN FREE    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.

## STARTERS

- Bacon & Mushroom Flatbread** 17  
house-cured bacon, Wolgast mushrooms, caramelized onion, arugula, provolone, pickled onion, bravas sauce
- Pickles and Hummus** VG 14  
housemade assorted pickled vegetables, garlic hummus, toasted cumin, grilled naan
- Radish Leaf Soup** 11  
chicken stock, onion, potato, crème fraîche, extra virgin olive oil

- Campagnolo** 19  
housemade crackers, lemon thyme ricotta, Michigan fruit & cheese selection, charcuterie selection, housemade mustard, field greens
- Farm Greens Salad** 12  
Sylvan Table Farm greens, mint vinaigrette, cucumber, red onion, pine nuts, radish
- Watermelon Salad** VG 12  
heirloom tomato, beetroot, mint, basil, feta, hazelnut, extra virgin olive oil

### Bread Service VG

warm artisan loaf, selection of spreads  
8

## MAINS

- Trout** 30  
served whole.  
seasonal roast Sylvan Table Farm vegetables
- Blackened Pork Tenderloin** 29  
kohlrabi slaw, spanish rice, smoked salt, chervil, chimichurri sauce
- Grilled Rabbit Sausage** 28  
goat cheese & parmesan grits, giardiniera, caramelized onion, sage
- Ricotta Agnolotti** 28  
basil purée, puttanesca sauce, tomato gelée, anchovy, parmesan

- Siscowet Trout Fillet** 32  
blistered tomato, caper, onion, basil, garlic, herb oil  
*Found only in the deep cold water of Lake Superior, the Siscowet Lake Trout is uniquely positioned as a highly flavorful and sustainable fish that is severely underutilized. Caught by indigenous tribes, it is a rarity on any restaurant's menu.*
- Chicken Under a Brick** 29  
spatchcocked roasted in wood-fire oven, rosemary, lemon salt
- Herbed Lamb Chops** 52  
garlic swiss chard, cucumber mint salad
- New York Strip** 48  
lemon garlic green beans, miso ginger mushroom & onion, spicy green onion relish

### Tamales

cumin scented vegetable mélange, Sheridan Farms tomato stewed beans, carrot top chimichurri, tomato & cilantro salad with cucumber  
26

## TO SHARE

- Michigan Sweetcorn** VG 12  
jalapeño, manchego, cilantro, lime
- Patatas Bravas** VG 9  
baked & smashed fingerlings, caramelized onions, spiced aioli
- Mashed Potato** VG 9  
hay smoke, cream, butter, salt, white pepper

- Cauliflower Steak** 10  
Calabrian pepper chutney, pickled mustard seed, parsley
- Grilled Broccoli** VG 12  
ginger miso, sesame bean purée, puffed crisped rice, lime
- Roasted Carrots** VG 12  
honey glaze, tahini drizzle, herbs

### Tomato Pie VG

Michigan Heirloom tomatoes, parmesan, basil, Dijon, Idyll Farms goat cheese  
12

## DESSERT

**Michigan Peach Pie**  
rosemary ice cream

10

**Apricot Ginger Cake**  
Sylvan Table granola, sour cream, plum

10

**Corn Crème Brûlée**  
blueberry jalapeño relish



10

We proudly offer coffee selections from James Oliver Coffee Co. and teas from Goldfish Tea & Taylors of Harrogate. Please ask your server!

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.

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