



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.

Inquire about our chef's tasting & beverage pairing menus

STARTERS

Bee Sting Flatbread 17 soppressata piccante, lemon thyme ricotta, provolone, red onions, herbs, crushed anaheim pepper, honey	Blue Cheese Salad 12 housemade crisped pancetta, leaf and romaine lettuces, focaccia croutons, blue cheese vinaigrette
Duck & Thyme Sausage 19 grilled baguette, house mustard, seasonal jam, farm greens, duck chicharrones	Michigan Ramp & Asparagus Soup 12 potato, quinoa, lemon oil, crispy kale
Farm Greens Salad 12 spinach, early harvest Sylvan Table greens, roasted lemon vinaigrette, sunchoke chips, red onion, pine nuts	Campagnolo 19 assorted pickles, housemade crackers, lemon thyme ricotta, Michigan fruit & cheese selection, charcuterie selection, field greens
Bread Service VG 8 warm artisan loaf, selection of spreads	

MAINS

Trout 30 jasmine & wild rice, green garbanzo bean, orange, spring onion, garlic, pine nut	Rabbit Schnitzel 29 german potato salad, house-made pancetta, gruyère, braised red cabbage, lemon, caper, anchovy
Michigan Walleye 32 sautéed ramps, oyster mushrooms, ramp jam, capers, mustard greens, lemon butter	Chicken Under a Brick 29 spatchcocked roasted in wood-fire oven, rosemary, lemon salt
Boneless Pork Loin 29 rapini, kale, mustard seed, toasted farro, cherry ramp compote	Roast Lamb 32 fingerling potato, sunchoke, sweet onion, lamb jus, Henderson's green sauce, garlic
Gnocchi Bolognese 28 herb potato gnocchi, grass-fed beef, pancetta, tomato, cream, parmesan, herbs	Bavette Steak 35 celeriac purée, potato latke, braised greens, pickled onion, bordelaise sauce
Mushroom Pot Pie 24 vegan phyllo, aromatic vegetables, herbs	

TO SHARE

Sautéed Spinach VG 9 garlic, D.A.F. salt, butter	Mashed Potato VG 9 hay smoke, cream, butter, salt, white pepper
Fiddleheads VG 15 Eastern Ostrich Fern, garlic, butter	Patatas Bravas VG 9 flash fried fingerlings, spiced aioli, caramelized onions
Roasted Carrots VG 12 honey glaze, tahini drizzle, herbs	Michigan Asparagus 14 bone marrow hollandaise, garlic, herbs
English Pea & Mushroom Risotto 12 carnaroli rice, chicken broth, shallot, lemon, parmesan, mint	

DESSERT

Strawberry Semifreddo basil sablée, balsamic brown sugar reduction 10	Lemongrass Panna Cotta cherry, sesame tuile 10	Strawberry Rhubarb Pie salted vanilla ice cream 10
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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.

05-17-23