



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

Bee Sting Flatbread 14 soppressata piccante, lemon thyme ricotta, provolone, red onion, herbs, crushed anaheim pepper, honey	Campagnolo 18 assorted pickles, porter beer cheese, pretzel, michigan cheese selection, charcuterie selection, michigan fruit selection, field greens
Bone Marrow 15 field greens, michigan apple mignonette, rosemary focaccia	Spring Kale Salad VG 8 honey lemon vinaigrette, carrot, red onion, golden raisin, sunflower seeds
Parsnip Soup 8 leeks, pepitas, herb oil, pink peppercorn, mustard seeds, sesame, garlic	Bread Service VG 6 warm artisan loaf, selection of spreads

MAINS

Trout 29 ginger black rice, shiitake, leek, beet	Chicken Under a Brick 28 spatchcocked roasted in wood-fire oven, rosemary, lemon salt
Pan Fried Perch 27 roasted potato, crisp caramelized onion, milk mayonnaise, fresh herbs	Bone in Pork Chop 28 apple slaw, apple cider reduction, creamy celeriac purée
Mussels & Clams Fettuccine 24 beurre blanc, scallops, garlic, shallots, dill, chives	Deckle Steak 29 mashed rapini, charred green garlic, grilled rhubarb, pickled mustard seed
Lion's Mane Mushroom 24 black barley, walnut, chimichurri sauce, garlic, onion, sweet potato hay	Slow-Braised Lamb 29 skordalia, spring peas, pea tendrils, parmesan, cumin seed, lemon gastrique
Gnocchi Bolognese 21 prime beef, pancetta, red wine, aromatic vegetables, herbs, parmesan	

TO SHARE

Fiddlehead Ferns VG 14 garlic, salt, green pepper, butter (or grapeseed oil)	Spinach & Swiss Chard 8 garlic, collard greens
Michigan Ramps VG 12 cranberry bean hummus, sumac, hemp seed, grilled naan, olive oil	Mushrooms VG 13 black garlic, miso, herbs
Michigan Grain Pilaf 8 toasted winter wheat berries, farro, wild rice, kamut, tamari, garlic, onion	Mashed Potato VG 8 hay smoke, cream, butter, salt, white pepper
	Duck Fat Fingerlings 8 marjoram, rosemary, thyme, parsley

DESSERT

Maple Walnut Cake — 8 brie ice cream, crème fraîche	AB&J Panna Cotta — 8 almond butter, blueberry geleé, sunflower crumble, rye milk ice cream, rye paper tuile	Apple Crisp 9 cardamom hazelnut streusel, cider butterscotch, spices, fennel seed ice cream
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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.