



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 17 soppressata piccante, lemon thyme ricotta, provolone, red onions, herbs, crushed anaheim pepper, honey	French Onion Soup 12 caramelized onion, roasted veal stock, sherry, crostini, gruyère cheese
Roasted Beef Bone Marrow 19 fermented red chili sauce, macerated cranberry, mustard seeds, crisped shallots, herbs, crostini	Roast Beet & Ricotta VG 12 roasted beet, sunflower seed butter, ricotta salata, oregano, red wine & beet vinaigrette
Winter Green Salad VG 12 spinach, escarole, apple, quick pickled onion, roth blue cheese, toasted hazelnut, apple cider vinaigrette	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 navy beans, lemon braised winter greens	Rabbit Sausage 29 gnocchi Parisienne, parsnip, fennel, cranberry
Skate Wing Meunière 29 Job's tears, pickled stone fruit, brown butter fumet, morel mushrooms	Chicken Under a Brick 29 spatchcocked roasted in wood-fire oven, rosemary, lemon salt
Pan-Roasted Duck Breast 30 butter-poached kohlrabi, roasted pear, miso, duck jus lie, pear glaze	Filet De Boeuf 40 brown butter caraway farro, spinach, crisped leek greens, ginger tamari sauce
Herb-Laced Pappardelle 27 pork ragu, red wine, parmesan	Beef Short Rib 35 horseradish rutabaga purée, red wine jus lie, mushrooms, rapini, dried berry chutney, crispy chili oil, pickled mustard
Maple-Glazed Grilled Celeriac 24 tirshi, hazelnut & walnut dukkah, pickled beets, winter greens	

TO SHARE

Spaghetti Squash Aglio e Olio 9 garlic, chili flakes, parsley	Mashed Potato VG 9 hay smoke, cream, butter, salt, white pepper
Roasted Sunchoke Bagna Cauda 10 lemon, anchovy, garlic, chili flakes, parsley	Patatas Bravas 9 flash fried fingerlings, spiced aioli, caramelized onions
Grilled Carrots VG 12 smoked yogurt, sultanas, fennel herb salad	Lamb & Beans 13 lamb bacon lardons, Michigan harvested beans, carrots, onions, celeriac, tomatoes, winter greens, toasted sourdough
Brussels Sprouts 12 bacon lardons, housemade Kewpie, red onions, tomato dust, sesame seeds	

DESSERT

Apple Crisp 10 cinnamon oat streusel, vanilla ice cream
Vanilla Custard 9 espresso rum caramel, whipped cream
Carrot Cake 10 cream cheese frosting, candied walnuts, citrus carrot sauce

WINE SPECIAL
MONDAY thru WEDNESDAY
15% off
all wines by the bottle*
**does not include wines sold by glass and bottle*

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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