



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
- Farm Melon** 12
crispy prosciutto, mint, lime juice, toasted hazelnuts, Michigan honey
- Radish Leaf Soup** 11
chicken stock, onion, potato, crème fraîche, extra virgin olive oil

- Campagnolo** 19
house-made crackers, charcuterie selection, Michigan fruit & cheese selection, house-made 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
- New York Strip** 48
lemon garlic green beans, miso ginger mushroom & onion, spicy green onion relish
- Herbed Lamb Chops** 52
garlic swiss chard, cucumber mint salad

Tamales

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

* subject to availability, please ask your server

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.

09-20-23