



DINNER MENU

VG VEGETARIAN GF GLUTEN FREE V 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
- Honeynut Squash Bisque** GF 12
chicken stock, onion, garlic, crème fraîche, balsamic vinegar, chive oil, pepitas
- Oyster** GF 3
on the half shell, mignonette, lemon, cocktail sauce, hot sauce

- Campagnolo** 19
house-made crackers, charcuterie selection, Michigan fruit & cheese selection, house-made mustard, field greens
- Dirty Martini Salad** 12
kale, red onion, olive, capers, blue cheese, anchovy, croutons, dirty gin martini dressing
- Bread Service** VG 8
warm artisan loaf, selection of spreads

MAINS

- Trout** GF 30
served whole.
seasonal roast Sylvan Table Farm vegetables
- Smoked Pork Chop** GF 29
coriander, sage, cauliflower mash, apple swiss chard slaw, pear chutney
- Grilled Rabbit Sausage** GF 28
goat cheese & parmesan grits, giardiniera, caramelized onion, sage
- Duck Cassoulet** 34
duck confit, duck & garlic sausage, Sheridan Acres beans, house-cured bacon, toasted baguette
- Lasagna** 29
bolognese, ricotta, vodka sauce, mornay, mushroom, tomato conserva, provolone, parmesan

- Michigan Walleye** GF 32
purple rice, saffron fumet, crispy shallot, capers, herbs, onion
- Chicken Under a Brick** GF 29
spatchcocked roasted in wood-fire oven, rosemary, lemon salt
- Shortrib** GF 38
carrot horseradish mash, broccolini, escalloped apple, zip sauce
- Grilled Lamb Kebab** GF 35
onion, bell pepper, apple, lentil & rice mujadara, lemon, raita
- Vegan BBQ** V 26
fire-grilled honeynut squash, Asian BBQ sauce, toasted pepitas, pickled mustard seed, braised greens, cornbread, lemon garlic salad

TO SHARE

- Brussels Sprouts** GF 12
crispy smoked pork hock, pickled cherries, Dijon mustard
- Potato Dauphinoise** GF VG 10
Gruyère cream, herbs, pepper chutney
- Mashed Potato** GF VG 9
hay-smoked, cream, butter, salt, white pepper

- Roasted Cauliflower** GF V 10
Calabrian pepper chutney, pickled mustard seed, parsley
- Sweet Potato** GF V 12
chermoula, pickled red onion, crisped rosemary, toasted pinenut, pickled mustard seed
- Roasted Carrots** GF VG 12
honey glaze, tahini drizzle, herbs

Roasted Acorn Squash GF VG 12
harissa, Michigan maple syrup, pepitas, feta

DESSERT

Apple Crisp
cinnamon, oat streusel, salted vanilla ice cream
10

Shortbread Trio
assorted flavor cookies & dipping sauces
10

Spiced Toffee Cake
fresh ginger, spices, toffee sauce, honey mascarpone, candied walnuts
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.

11•16•23