



# 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

<b>Prosciutto Flatbread</b> 14 lemon, arugula, parmesan, garlic, olive oil	<b>Campagnolo</b> 18 assorted pickles, housemade crackers, lemon thyme ricotta, Michigan cheese selection, charcuterie selection, Michigan fruit selection, field greens
<b>Bone Marrow</b> 15 field greens, Michigan apple mignonette, rosemary focaccia	<b>Asparagus Soup</b> VG 8 cream, pickled ramp, hazelnut
<b>Garden Salad</b> 8 Michigan greens, red wine dijon vinaigrette, shallot, carrot, asparagus, radish, sunflower seeds	<b>Bread Service</b> VG 6 warm artisan loaf, selection of spreads

## MAINS

<b>Trout</b> 29 grilled zucchini, quinoa salad with Michigan cherry tomato, black garlic, walnut, basil & onion	<b>Spring Pasta</b> 20 sundried tomato, Italian chicken sausage, basil, red onion, balsamic vinegar, parmesan, fettuccine
<b>Pan Fried Perch</b> 27 roasted potato, crisp caramelized onion, milk mayonnaise, fresh herbs	<b>Chicken Under a Brick</b> 28 spatchcocked roasted in wood-fire oven, rosemary, lemon salt
<b>Pesto Farfalle</b> VG 20 English peas, pepita, lemon, hazelnut, basil, mint, goat cheese, parmesan, red chili flakes	<b>Bone in Pork Chop</b> 28 roast beet purée, turnip, agrodolce, sage butter, dandelion greens
<b>Lion's Mane Mushroom</b> 24 black barley, walnut, chimichurri sauce, garlic, onion, sweet potato hay	<b>Deckle Steak</b> 29 carrot horseradish mash, rapini, onion jam
	<b>Slow-Braised Lamb</b> 29 skordalia, English peas, pea tendril, parmesan, cumin seed, lemon gastrique

## TO SHARE

<b>Grilled Carrots</b> VG 11 smoked yogurt, golden raisin, fennel herb salad	<b>Grilled Asparagus</b> 11 fresh herbs, garlic, olive oil
<b>Blistered Green Beans</b> VG 10 ginger, garlic, lemon gastrique, smoked paprika aioli, mustard seed	<b>Snap Pea Salad</b> VG 10 buttermilk dressing, lemon, dill, chive
<b>Mushroom Risotto</b> 8 oyster mushroom, English peas	<b>Mashed Potato</b> VG 8 hay smoke, cream, butter, salt, white pepper
	<b>Patatas Bravas</b> 8 flash fried fingerlings, spiced aioli, caramelized onion

## DESSERT

<b>Maple Walnut Cake</b> — 8 brie ice cream, crème fraîche	<b>AB&amp;J Panna Cotta</b> — 8 almond butter, blueberry geleé, sunflower crumble, rye milk ice cream, rye paper tuile	<b>Rhubarb Ice Box Cake</b> 9  genoise cake, Swiss buttercream, rhubarb diplomat 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.*

06-22-22