



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

Black Garlic & Pumpkin Flatbread 15 soppressata, house ricotta, arugula, red onion, spiced walnuts	Fire-Roasted Kabocha Squash Soup 8 crème fraîche, brown butter, wilted chard, toasted seed blend
Fennel Salad VG 8 parmesan, red onion, lemon, olive oil	Bread Service VG 7 warm artisan loaf, selection of spreads
Scallop Crudo 9 tomatillo vinaigrette, golden raisin relish, brown butter, mint	Campagnolo 18 assorted pickles, housemade crackers, lemon thyme ricotta, Michigan cheese selection, charcuterie selection, Michigan fruit selection, field greens

MAINS

Chicken Under a Brick 28 spatchcocked roasted in wood-fire oven, rosemary, lemon salt	Char-Braised Pork Belly 28 sesame ginger cabbage, smoked apple glaze, savory walnut brittle
Pan-Roasted Duck Breast 28 butter-poached kohlrabi, roasted pear, miso, duck jus lie, pear glaze	Duck Leg Confit 24 sweet potato purée, charred chilis, pickled onions, sautéed farm greens
Trout 29 navy beans, lemon braised winter greens	Deckle Steak 29 fingerling potatoes, roasted carrots, chimichurri sauce
Herb-Laced Pappardelle 25 pork ragu, red wine, parmesan	Hickory-Charred Lamb 29 heirloom tomatoes, oregano, lemon, ratatouille
Maple-Glazed Grilled Celeriac 23 tirshi, hazelnut & walnut dukkah, pickled beets, winter greens	

TO SHARE

Spaghetti Squash Aglio e Olio 9 garlic, chili flakes, parsley	Roasted Sunchoke Bagna Cauda 9 lemon, anchovy, garlic, chili flakes, parsley
Roasted Brussels Sprout Stalk 9 garlic toum, jalapeño pepper jam, lemon	Mashed Potato VG 8 hay smoke, cream, butter, salt, white pepper
Oven-Roasted Delicata Squash VG 10 halloumi cheese, arugula, honey, lemon, chili flakes	Patatas Bravas 8 flash fried fingerlings, spiced aioli, caramelized onions
Lamb & Beans 11 lamb bacon lardons, Michigan harvested beans, carrots, onions, celeriac, tomatoes, winter greens, toasted sourdough	Grilled Carrots VG 11 smoked yogurt, sultanas, fennel herb salad

DESSERT

Apple Crisp 9 cinnamon oat streusel, vanilla ice cream
Pear Galette 8 vanilla ice cream
Carrot Cake 9 cream cheese frosting, candied walnuts, citrus carrot sauce

MONDAY NIGHT WINE SPECIAL
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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