



DINNER

CUTTING BOARDS

CHARCUTERIE

rotating aged meats & cheeses |m.p. |

CRISPY TROTTER

corn meal, pickled ramp shoots,
watercress, whole grain mustard
vinaigrette |12|

BAKED MICHIGAN BRIE

apricot chutney, pink peppercorn,
marcona almonds, baguette |14|

CHEF'S SELECTION CHEESE FLIGHT

daily inspired |22|

FLATBREADS

MOREL AND RAMP

garlic bechamel,
fresh and pickled ramps |14|

MARGHERTIA

fresh sliced tomato, basil, mozzarella |12|

GORGONZOLA & FIG

fig jam, arugula, dried cherry,
caramelized onion |12|

SALCICCIA

artisan italian salumi, marinara,
greens, mozzarella |12|

SALADS

LOCAL GREEN

gass farm greens, cucumber, cherry
tomatoes, avocado, sherry-red onion
vinaigrette |8|

CAESAR

artisan romaine, parmesan, crouton,
tomato, garlic cream, cured egg yolk,
lemon-anchovy dressing |10|

BEEF & RICOTTA

frisee, belgium endive, artisan beets,
pistachio, blood orange vinaigrette |12|

ASPARAGUS & RADISH

green stawberries, garotxa cheese,
ancient grains, artisan radish,
vanilla palm vinaigrette |12|

SMALL PLATES

MARINATED OLIVES

pickled vegetables, citrus marinated |8|

CURRIED CAULIFLOWER

red curry, fresh garbanzo beans,
cilantro faux-gurt |8|

DUCK WINGS

malt currant glaze,
watercress |13|

FRIED CHICKEN THIGHS

duck fat caramel, broken peanuts |12|

SPANISH OCTOPUS

chorizo jam, olive crisp, wood sorrel,
green almond giardiniera |15|

MICHIGAN BEETS

goat cheese, hazelnuts,
sherry vinaigrette |8|

MUSHROOM OR SHORTRIB TACOS

huitlacoche, corn tortillas,
avocado-lime |12|

HOUSE BLEND BEEF MINI BURGERS

sweet rolls, red dragon cheddar,
foie gras aioli, red onion jam,
house made pickles |14|

ELOTES

cilantro butter, espelette cotija
cilantro lime aioli |8|

MAINS

FARM PLATE

rotating local market inspired vegetarian
ingredients |17|28|

CORNISH HEN AU VIN

yukon potato puree,
baby shiitake mushrooms,
bouquetiere of spring vegetables,
pork belly, pinot reduction |21|36|

DUCK BREAST*

duck leg ballotine, parisian gnocchi,
carrot puree, fennel, english peas,
fiddle head fern |23|40|

CAP OF RIBEYE*

barbeque braised lentils, wilted greens,
baby sweet potatoes, morel mushrooms,
shaved shallots |26|46|

KING TRUMPET MUSHROOM

black japonica rice, broccolini, salsify
saffron crème, red pepper vinaigrette,
smoked mushroom cap |17|28|

FJORD TROUT

colcannon, leeks,
magners mustard, purple radish,
smoked mussel broth |21|36|

SCALLOPS

garbanzo and fava bean succotash,
braised radish, tarragon hummus,
pickled rhubarb |23|40|

LAMB DUET*

slow braised lamb neck, grilled lamb
loin chop, farro, cauliflower puree,
spring squash, toasted pistachio |25|44|

Notice: Consuming raw or undercooked meats, seafood, shellfish, poultry, or eggs
may increase your risk of food born illness, especially if you have a medical condition.

***menu items are either cooked to order or undercooked**



VINOLOGY

WINE BAR AND RESTAURANT