

STARTERS

OYSTERS ON THE HALF SHELL – 3 EACH
horseradish, cocktail sauce, lemon

CHILLED ARTICHOKE AND CRAB DIP – 9
spinach, goat cheese, rosemary crackers

LIME AND CHILI WATERMELON SALAD – 14
mint, arugula, feta, hazelnut, saba

HEIRLOOM TOMATO AND PERSIAN CUCUMBER SALAD – 14
watercress, basil, tahini and miso vinaigrette

FOUNDATION HERB MAURICE CHOPPED SALAD – 15
ham, turkey, swiss cheese, olives, pickles, egg, creamy herb dressing

SMOKED SALMON TARTARE – 16
cured and smoked salmon, avocado mousse, house english muffins

LATE SUMMER CORN SOUP – 13
house cured bacon, fava beans, scallions

ROASTED OYSTERS CASINO – 18
casino butter, bacon, garlic bread crumbs

SIDES

RISING STAR ACADEMY BREAD – 5
whipped ricotta and farm peaches

SALT AND PEPPER RANCH FRENCH FRIES – 7
house made, twice fried

ROASTED GREEN CURRY CAULIFLOWER – 8
lime yogurt, toasted almonds, grapes

CREAMED TUSCAN KALE – 8
parmesan bread crumbs, giardiniera

ROASTED BRUSSELS SPROUTS – 8
pepperoni, roasted peppers, herb vinaigrette

LARGE PLATES & MAINS

GOLDEN CARNIROLI RISOTTO – 25
summer squash, roast tomatoes, burrata, calabrian chili

MISO ROASTED ATLANTIC SALMON – 31
fennel lime & cashew slaw, navet mash

BACON WRAPPED WHOLE BROOK TROUT – 32
wild rice and mushroom stuffing, brussels sprout and apple salad

FARM **CHICKEN "JUDY ROGERS" STYLE** – 30
roasted half chicken, mustard green bread salad, currants, pine nuts, confit garlic

BRAISED UTICA FARMS PORK SHANK – 31
slow cooked pork, parmesan polenta, broccoli rabe, pickled peppers

SMOKED BEEF SHORT RIB – 33
boneless smoked short rib, charred eggplant puree, tomato chimichurri

STEAK FRITES – 33
10oz coulotte steak with béarnaise and a side of house fries

100 DAY DRY AGED BEEF RIBEYE – 89
18oz steak with béarnaise and a side of fries

DESSERTS

COOKIES AND COOKIES AND CREAM – 9
baked to order chocolate chip cookies and cookies & cream ice cream

CHOCOLATE AND HAZELNUT TART – 9
candied hazelnuts and coffee ice cream

*Please ask your server about items that may contain raw or undercooked ingredients.
Consuming raw or undercooked meats may increase your risk of foodborne illness.
09/17/20*

HOUSE COCKTAILS

LUMINOUS 75 – 12

*tito's vodka, st. germain, aperol, lillet blanc, sparkling wine, lemon,
orange bitters*

PALOMA BY WAY OF PALERMO – 13

banhez mezcal, blood orange, grapefruit, lime, soda, orange bitters

NEGRONI – 12

beefeater 24 gin, campari, dolin rouge, grapefruit, rosemary

MOWTOWNIKI – 12

*plantation dark rum, plantation pineapple rum, sailor jerry spiced
rum, velvet falernum, coconut, lime, grapefruit*

THE OLD FOUNDATION – 12

old forester bourbon, rittenhouse rye, muscovado, trinity bitters

BEER

BREW DETROIT, PHOENIX ALE – 5 *Draft*ATWATER, DIRTY BLONDE – 5 *Draft***ATWATER, COMMISSIONER'S BREW** – 6 *Draft*ALTES, DETROIT LAGER – 6 *Can***BELL'S, TWO HEARTED** – 6 *Bottle***STROH'S, LAGER** – 5 *Bottle***STROH'S, PILSNER** – 5 *Bottle*WHITE CLAW, BLACK CHERRY – 6 *Can*

WINES BY THE GLASS

SPARKLING

COL DI LUNA – 10

Prosecco Brut – Italy, NV

ROSÉ

DOMAINE DE MARQUILIANA – 15

Syrah Blend – Corsica, France '18

WHITE

DOMAINE DU SALVARD UNIQUE – 11

Sauvignon Blanc – Loire, France '17

CANTINA TERLAN CLASSICO – 15

Pinot Blanc Blend – Alto Adige, Italy '18

CLARENDELLE – 12

Semillon, Sauvignon Blanc – Bordeaux, France '18

DOMAINE DES DEUX ROCHES – 13

Chardonnay – Burgundy, France '17

HANZELL VINEYARDS – 18

Chardonnay – Sonoma, CA '15

RED

HEDGES GOEDHART – 15

Syrah – Red Mountain, WA '14

LUMINOUS HILLS – 18

Pinot Noir – Yamhill-Carlton, OR '15

TENUTA MONTETI CABURNIO – 12

Tuscan Blend – Tuscany, Italy '14

BUEHLER ESTATE – 18

Cabernet Sauvignon – Napa, CA '16