

---

**STARTERS**


---

**SPICE ROASTED EGGPLANT SPREAD - 7**  
*rising star academy bread, pistachio & sunflower*

**CHILLED SPINACH AND CRAB DIP - 11**  
*artichoke, goat cheese & toast points*

**SALMON DEVILED EGGS - 12**  
*farm egg, salmon tartare, salmon roe \**

**KALE AND QUINOA SALAD - 14**  
*toasted walnut, dried cherries, and feta*

**SMOKED WHITEFISH CAESAR - 14**  
*romaine lettuce, tomato, house smoked fish, parmesan*

**APPLE, PEAR, PECAN, AND BLUE CHEESE SALAD - 15**  
*artisan greens, crumbled blue cheese and maple dijon dressing*

**GULF SHRIMP BLT COCKTAIL - 20**  
*poached shrimp, bacon, avocado & house cocktail sauce*

**PRIME BEEF TARTARE - 17**  
*caper berry, cooked farm egg, horseradish \**

**WHITE BEAN AND WINTER GREENS SOUP - 12**  
*cannellini beans, chard & parmesan*

---

**SIDES**


---

**ZAATAR ROASTED FINGERLING POTATOES - 7**  
*saffron aioli, queso fresco*

**BLISTERED GREEN BEANS - 7**  
*almond bread crumb, dijon & garlic dressing*

**CHARRED BRUSSELS SPROUTS - 7**  
*roasted peppers, herb vinaigrette*

**SALT AND PEPPER PARMESAN FRENCH FRIES - 5**  
*house made, twice fried*

*\* 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. 03/27/21*

---

**LARGE PLATES & MAINS**


---

**SAGE AND PARMESAN PARISIAN GNOCCHI - 24**  
*pumpkin, pecan & cranberry*

**SUNCHOKE AND SPINACH CANNELLONI - 25**  
*wild mushroom, ricotta & garlic béchamel*

**CRAB AND SAFFRON RISOTTO - 26**  
*lump crab, green apple & fennel*

**MAINE DIVER SCALLOPS - 32**  
*curried cauliflower, toasted almond & grape  
 (vegetarian with whole roasted cauliflower- 25)*

**HAZELNUT CRUSTED WILD ATLANTIC COD - 34**  
*parsnips, apple, brussels sprout salad & brown butter*

**ROASTED CHICKEN COQ AU VIN - 29**  
*roasted half chicken, red wine, bacon, mushroom & polenta*

**ROASTED DUCK BREAST - 32**  
*fresno gremolata, spring onion, grapefruit \**

**RAS EL HANOUT SCENTED RACK OF LAMB - 45**  
*roasted carrot, spiced chickpea & cucumber salad*

---

**DFH STEAK FRITES**


---

**10 OZ PRIME COULOTTE - 34**  
*served with house fries and beef jus, béarnaise \**

**8 OZ TENDERLOIN - 48**  
*served with house fries and beef jus, béarnaise \**

**14 OZ 60 DAY VINTAGE RIBEYE - 52**  
*served with house fries and beef jus, béarnaise \**

---

**DESSERTS**


---

**RASPBERRY AND LAVENDER PAVLOVA - 8**  
*white chocolate cremeaux and pistachio*

**PEAR CHEESECAKE - 8**  
*pecan streusel, whiskey caramel sauce*

**CHOCOLATE AND HAZELNUT POT DE CREME - 8**  
*passionfruit, candied hazelnut, dark chocolate*

**HOUSE COCKTAILS****MOONLIT VIOLET – 14***detroit city distillery vodka, crème yvette, lillet blanc, grapefruit bitters***SPICED DAIQUIRI – 13***rum blend, allspice liqueur, lime, almond syrup, simple syrup***ALPINE REVIVAL – 14***foundation gin, genepy de alpes, luxardo maraschino, lime***THE OLD FOUNDATION – 12***rittenhouse rye, old forester bourbon, muscovado, trinity bitters  
make it local with DCD butcher's cut bourbon for an additional \$2***DRAFT BEER****STELLA ARTOIS, BELGIAN LAGER – 6****ATWATER, COMMISSIONER'S BREW – 6****WITCH'S HAT, TRAIN HOPPER IPA – 7****M43, NEW ENGLAND STYLE IPA – 8****PACKAGED BEER****STROH'S, DETROIT LAGER – 5****ALASKAN, AMBER ALE – 6****BLAKE'S, FLANNEL MOUTH CIDER – 7****GRIFFIN CLAW, NORM'S RAGGEDY ASS IPA – 8****BARREL + BEAM, PIVOT POINT – 8****WINES BY THE GLASS****SPARKLING CASA FARIVE PROSECCO – 11***Glera – Veneto, Italy NV  
golden apple, white peach, crisp & clean***BRIGADE BRUT – 12***Riesling – Leelenau Peninsula, MI '18  
white peach, toast, lively finish***ROSÉ PINK PEGAU – 12***Grenache, Cinsault, Carignan – Rhone, France '18  
tart red fruit, citrus rind, persistent mineral finish***WHITE AURORA CELLARS – 14***Riesling – Leelenau Peninsula, MI '17  
semi-sweet, balanced acid, stone fruit***DECIBEL – 13***Sauvignon Blanc – Hawkes Bay, New Zealand '19  
stone fruit, salinity, lively finish***ALBERT BICHOT – 14***Chardonnay – Côte de Beaune, Burgundy, France '18  
honey, dried fruit, vivacious and rounded palate***DAOU – 16***Chardonnay – Central Coast, CA '17  
toasted oak, clean & lengthy finish***RED CLOS TROTELOGOTTE – 15***Malbec – Cahors, France '16  
bright red fruit, hint of oak, balanced tannin***PATRICIA GREEN RESERVE – 16***Pinot Noir – Willamette Valley, OR '19  
tart cherry, bright acidity, smooth & crisp finish***MUSELLA – 15***Corvina, Rondinella – Veneto, Italy '16  
lush red fruit, black-currant, finessed tannins***EDGE BY RAY SIGNORELLO – 16***Cabernet Sauvignon – Alexander Valley, Sonoma, CA '17  
warm blackberry, black forest cake, savory finish***CLOS DE NAPA – 18***Cabernet Sauvignon – Rutherford Valley, Napa Valley, CA '17  
black cherry, crème de cassis, long & full finish*