

## STARTERS

<b>14 YEAR OLD SOURDOUGH BREAD</b>	10
<i>seasonal butter</i>	
<b>EAST COAST OYSTERS*</b>	5EA
<i>passionfruit cocktail sauce</i>	
<b>TUNA CRUDO*</b>	23
<i>blue fin tuna, roasted strawberry aguachile citrus miso aioli, rhubarb confiture, puffed rice</i>	
<b>SMOKED WHITEFISH DIP</b>	18
<i>smoked halibut, sourdough, hot dilly beans</i>	
<b>CARROT PANISSE</b>	10
<i>chickpea chutney, chermoulah, peppermash yogurt</i>	
<b>"CHICKEN FRIED" BOOMERS</b>	14
<i>fried maitake mushrooms, citrus, whipped brie</i>	

## SOUP & SALAD

<b>GOLDEN GAZPACHO SOUP</b>	10
<i>cantaloupe, heirloom tomato, basil</i>	
<b>BEAVERLAND FARMS CUCUMBER</b>	14
<i>black tahini yogurt, strawberry gochujang, shallot vinaigrette</i>	
<b>FEATHERSTONE FARMS HEIRLOOM TOMATO</b>	16
<i>charred vinaigrette, vanilla, gem, radicchio, sourdough</i>	
<b>BIBB</b>	18
<i>radish, carrot, parmesan crouton, buttermilk tarragon vinaigrette</i>	
<b>GEM</b>	16
<i>pistachio, sheep's milk cheese, citrus, coriander vinaigrette</i>	

\*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.

## MAINS

<b>"SCALLOPED" DAIKON &amp; MUSHROOM</b>	22
<i>roasted daikon radish &amp; trumpet mushroom, artichoke puree, scallion agrodolce</i>	
<b>HALIBUT</b>	38
<i>dill brine, red curry beurre blanc, shallot herb salad, confit potato, sweet corn</i>	
<b>ROASTED HERITAGE CHICKEN</b>	27
<i>carrot, golden raisin, chermoulah, za'atar</i>	
<b>MICHIGAN HERITAGE PORK</b>	36
<i>bone-in chop, grilled peach, corn succotash, piquillo coulis, peppermash jus</i>	
<b>MORAINÉ PARK FARMS STRIPLOIN</b>	65
<i>tallow confit squash, patio baby eggplant, sweet pepper, black garlic truffle jus</i>	

## PASTAS & GRAINS

<b>GARGANELLI</b>	24
<i>shelling peas, fava beans, pea puree, ricotta salata</i>	
<b>POTATO GNOCCHI</b>	25
<i>mortadella, caramelized leeks, spinach, mushroom, truffle</i>	
<b>risOATto</b>	26
<i>whole oat, soubise, mushroom, comte</i>	
<b>SPELT BUCATINI</b>	26
<i>spring onion confiture, comte, ramp bread crumb, chive</i>	

## FOR THE TABLE

<b>CHEF'S CHOICE</b>	MP
<i>for the entire table - specially curated daily by our culinary team</i>	
<i>(limited availability, wine pairings available \$70)</i>	

## SIDES & ACCOMPANIMENTS

<b>CAULIFLOWER</b>	10
<i>harissa romesco, mint and scallion gremolata, grape</i>	
<b>POTATO</b>	12
<i>smoked eggplant vinaigrette, butter braised lettuce, tomato aioli, pickled zucchini</i>	
<b>BROCCOLINI</b>	12
<i>stracciatella, sesame chutney, pickled chickpea</i>	
<b>CABBAGE</b>	11
<i>local cabbage, n'duja salumi vinaigrette, crispy shallot, herbs</i>	

## HOUSE COCKTAILS

LAFAYETTE SPRITZ thatcher's elderflower + peach + watermelon, prosecco, citric acid	18
APEROL SPRITZ <b>ON DRAFT</b> aperol, cava, soda, orange	16
PLUM CREEK NEAR WALNUT GROVE prairie vodka, honeydew-cucumber cordial, yuzu, fennel pollen	16
CHE BELLA banhez mezcal, dolin blanc, nonino l'apertivo	18
RUTH ELLIS MARTINI valentine berry blossom vodka, blueberry, limoncello, elderflower, lemon, sugar rim	17
FLORITA ROJA hibiscus infused blanco tequila, falernum, lime, agave, black lava salt rim	16
FRIDA + DIEGO guava-infused blanco tequila, passionfruit, ancho reyes verde, lime, tajin	17
DETROIT SOUR d.c.d. railroad gin, maraschino, genepy, oleo, red wine float	18
MACK + GRATIOT d.c.d. summer rum, banana liqueur, tepache, blue spirulina	16
THE AMBASSADOR <b>ON DRAFT</b> lot 40 rye (canada), flying ace bourbon (michigan), maple, house bitters blend	21
BAD OMEN thatcher's vodka, espresso, cold brew concentrate, coffee liqueur, lavender	17
OL' BLACK MAGIC <b>ON DRAFT</b> rittenhouse rye, wild turkey 101 bourbon, averna, sweet vermouht, luxardo maraschino, orange bitters	21
PINKY PROMISE cherry, maple, lemon, sweetened condensed milk, lemon zest n/a	14
COCONUT RICKY orgeat, coconut, lime, pineapple, orange, ginger beer n/a	14

## PACKAGED BEER

CLASSIC - STROH'S - DETROIT, MI lager   4.5%   12oz bottle	5
MOLSON CANADIAN - ONTARIO, CA lager   5.0%   12oz can	6
COORS LIGHT - GOLDEN, CO lager   4.2%   12oz can	6
SIREN - NORTH PEAK - TRAVERSE CITY, MI amber ale   5.0%   12oz can	6
CERVEZA DELRAY - BREW DETROIT - DETROIT, MI mexican lager   4.2%   16oz can	8
GREEN MAN - TANDEM BREWING - ONTARIO, OR semi-dry cider   5.0%   16oz can	8
NON-ALCOHOLIC rotating selection	7

## DRAFT BEER

EL ROJO - GRIFFIN CLAW BREWING CO. - BIRMINGHAM, MI red ale   6.5%	12
DRIPA - KUHNHENN BREWING - WARREN, MI imperial ipa   9.5%	12
LOLO - MOTHFIRE BREWING - ANN ARBOR, MI lit haze ddh ipa   6.5%	13
CHAMPAGNE VELVET - UPLAND BREWING - BLOOMINGTON, IN american lager   5.5%	8
BLOOD ORANGE HONEY - CHEBOYGAN BREWING - CHEBOYGAN, MI american pale wheat   6.2%	8
JAMMY MIST - MOTHFIRE BREWING - ANN ARBOR, MI berliner weisse   5.0%	13
TRUTH - RHINEGEIST BREWING - CINCINNATI, OH american ipa   7.2%	11

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## WINES

### SPARKLING 6OZ/BTL

PROSECCO Casa Farive MV Veneto, IT	15/60
CREMANT DU JURA Hubert Clavelin et Fils MV Jura, FR	16/64
BRUT ROSE Dom Besson, Rose Granit MV Beaujolais, FR	17/68
MOSCATO D' ASTI Elio Perrone, Sourgal '22 Piedmont, IT	15/60

### WHITE 6OZ/9OZ/BTL

PINOT GRIGIO Cantina Terlan Alto Adige, IT	15/22/60
SAUVIGNON BLANC Les Deux Tours Loire Valley, FR	15/22/60
RIESLING Nik Weis, Kabinett Mosel, GER	16/23/64
CHARDONNAY Salem Wine Co Eola-Amity Hills, Willamette Valley, OR	17/25/68
ROSE SYRAH, CINSULT GRENACHE Fabre de Provence Cotes de Provence, FR	16/23/64

### RED 6OZ/9OZ/BTL

PINOT NOIR Goodfellow Family Cellars Willamette Valley, OR	20/29/80
NEBBIOLO D'ALBA Tenuta Olim Bauda Piedmont, IT	16/23/64
GAMAY Domaine de Roche-Guillon, La Tonne Fleurie, Beaujolais, FR	16/23/64
MERLOT, CABERNET SAUVIGNON Chateau Auguste Bordeaux, FR	17/25/68
TEMPRANILLO Familia Torres, Altos Ibericos Rioja, SP	16/23/64
CABERNET SAUVIGNON Noteworthy Vineyards Napa Valley, CA	17/25/68

## FOUNDATION FEATURE

ZINFANDEL Turley Wine Cellars Juvenile California AVA	22/32/88
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