

STARTERS

HERITAGE SOURDOUGH BREAD	10
<i>seasonal butter</i>	
EAST COAST OYSTERS*	5EA
<i>passionfruit cocktail sauce</i>	
TUNA TARTARE*	18
<i>yellowfin, sesame dressing, pear dashi, taro root crisp, radish, grape</i>	
SMOKED WHITEFISH DIP	18
<i>smoked halibut, sourdough, hot dilly beans</i>	
CARROT PANISSE	10
<i>chickpea chutney, chermoulah, peppermash yogurt</i>	
"CHICKEN FRIED" BOOMERS	14
<i>fried maitake mushrooms, citrus, whipped brie</i>	

SALADS

"PANZANELLA" SALAD	16
<i>spicy greens, butternut squash, cucamelon, fagoza crouton, huckleberry vinaigrette</i>	
GEM CAESAR SALAD	18
<i>gem lettuce, parmigiana reggiano, black pepper bread crumb, caesar dressing, anchovy</i>	
CARROT SALAD	14
<i>za'atar carrots, carrot ribbons, hazelnut dukkah, fall radish, pomegranate</i>	

MAINS

"SCALLOPED" DAIKON & MUSHROOM	22
<i>roasted daikon radish, trumpet mushroom, artichoke puree, scallion agrodolce</i>	
HALIBUT	38
<i>dill brine, red curry beurre blanc, shallot herb salad, confit potato, sweet corn</i>	
ROASTED HERITAGE CHICKEN	27
<i>carrot, golden raisin, chermoulah, za'atar</i>	
MICHIGAN HERITAGE PORK	36
<i>bone-in chop, grilled peach, corn succotash, piquillo coulis, peppermash jus</i>	
MORAINÉ PARK FARMS BRAISED BEEF SHORT RIB	38
<i>smoked butternut squash puree, spinach & warm bacon vinaigrette, stout jam jus</i>	

PASTAS & GRAINS

FORAGER'S GNOCCHI	25
<i>seasonal mushroom, parmigiana reggiano, 24-month comte mornay</i>	
BEEF RISOTTO	22
<i>beet, pickled squash, arugula, parmigiana reggiano</i>	
LAMB SUGO A LA CHITARRA	26
<i>ham sweet farms lamb ragu, local calabrian chili, passata, ricotta salata, anchovy</i>	

SIDES & ACCOMPANIMENTS

CAULIFLOWER	10
<i>harissa romesco, mint and scallion gremolata, grape</i>	
RADDICCHIO	14
<i>pickled beet puree, golden raisin agrodolce, grapefruit</i>	
POTATO	12
<i>smoked eggplant vinaigrette, butter braised lettuce, tomato aioli, pickled zucchini</i>	
BROCCOLINI	12
<i>stracciatella, sesame chutney, pickled chickpea</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.*

HOUSE COCKTAILS

LAFAYETTE SPRITZ thatcher's blood orange, honey, lemon, prosecco	18
MICHIGAN NEGRONI d.c.d. railroad gin, campari, brenngman bros piccolo dito vermouht	18
PLUM CREEK NEAR WALNUT GROVE brown butter prairie vodka, spiced pear cordial, lemon, hazelnut essence	16
RUTH ELLIS MARTINI valentine berry blossom vodka, blueberry, limoncello, elderflower, lemon sugar rim	17
PARADISI ROYALE flying ace bourbon, aperol, grapefruit rosemary cordial, egg white, rosemary 'incense'	17
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
HYPOCRITICAL REVEREND planteray stiggins pineapple rum, doctor bird rum, tepache molasses, candied pineapple	16
THE AMBASSADOR ON DRAFT lot 40 rye (canada), flying ace bourbon (michigan), cinnamon, golden raisin, house bitters blend	21
PUMPKIN SPICE BAD OMEN thatcher's vodka, espresso, pumpkin spice	17
OL' BLACK MAGIC ON DRAFT rittenhouse rye, wild turkey 101 bourbon, averna, sweet vermouht, luxardo maraschino, orange bitters	21
WEEKEND UP NORTH N/A apple cider, ginger, citrus, bubbles	15
PEAR ELIXIR N/A pear, cinnamon, almond orgeat, lemon, bubbles	15

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 - SUTTONS BAY, MI semi-dry cider 5.0% 16oz can	8
NON-ALCOHOLIC rotating selection	7

DRAFT BEER

EL ROJO - GRIFFIN CLAW - 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
OATMEAL COOKIE STOUT - CHEBOYGAN BREWING - CHEBOYGAN, MI oatmeal stout 6.5%	12
TRUTH - RHINEGEIST BREWING - CINCINNATI, OH american ipa 7.2%	11

11.21.24

WINES

SPARKLING	6OZ/BTL	ROSE	6OZ/9OZ/BTL
PROSECCO	15/60	SYRAH, CINSULT	16/23/64
Casa Farive MV Veneto, IT		GRENACHE	
		Fabre de Provence	
BRUT ROSE	17/68	Cotes de Provence, FR	
Dom Besson, Rose Granit MV Beaujolais, FR			
MOSCATO D' ASTI	15/60	RED	6OZ/9OZ/BTL
Elio Perrone, Sourgal '22 Piedmont, IT		NERO D'AVOLA	15/22/60
		Cusumano	
		Sicily, IT	
WHITE	6OZ/9OZ/BTL	PINOT NOIR	20/29/80
GRÜNER VELTLINER	14/20/56	Goodfellow Family Cellars	
Broadbent		Willamette Valley, OR	
Niederösterreich, AT		NEBBIOLO D'ALBA	16/23/64
PINOT GRIGIO	14/20/56	Tenuta Olim Bauda	
Gaierhof, Torre di Luna		Piedmont, IT	
Alto Adige, IT		GRENACHE, SYRAH,	16/23/64
SAUVIGNON BLANC	17/25/68	MOURVEDRE,	
LaDoucette, LesDeux Tours		MARESLAN, MERLOT	
Loire Valley, FR		L'Unique,	
		Domaine Pierre Usseglio	
GAVI DI GAVI	16/23/64	Rhone, FR	
Villa Sparina		TEMPRANILLO	16/23/64
Liguria, IT		Cune Crianza,	
		Rioja Alta, SP	
CHARDONNAY	17/25/68	CABERNET	
Salem Wine Co.		SAUVIGNON	16/23/64
Eola-Amity Hills,		The Critic	
Willamette Valley, OR		Napa Valley, CA	