

Gallery of Culinary Artistic Expressions

SOURDOUGH 10

michigan whole grains,
housemade cultured butter

MUSHROOM DUMPLINGS 18

pea leaves, golden garlic,
aromatic chili oil

FORBIDDEN RICE 18

spicy pork sausage, wild shrimp,
leeks, farm egg yolk, chives

PANZANELLA 15

house sourdough, feta, gem lettuces,
watermelon rind, heirloom tomato,
coriander vinaigrette

BURRATA 18

leek, patty pan, heirloom tomato,
corn, 12 year balsamic, sourdough

TUNA CONFIT 22

lemon, fava beans, artichoke,
red pepper coulis, focaccia

KING SALMON CRUDO 25

buttermilk, curry leaf, watercress,
crispy pea, vanilla vinaigrette

WHITE BEAN 'NDUJA 18

calabrian chili, heritage white bean,
charred onion vinaigrette,
spicy greens, sourdough

Appetizers

BIANCA PIZZA 16

four cheeses, garlic,
new harvest olive oil, farm egg

ROASTED MUSHROOM PIZZA 20

caramelized onion, boursin,
parmigiano reggiano

BUCATINI 38

big eye tuna, pole beans, spinach,
tomato, lingotto

TAGLIOLINI 28

calabrian sausage, rapini, pecorino,
fisheye farms spinach, pickled pepper

SQUASH BLOSSOM PIZZA 18

mozzarella, grilled lemon,
calabrian chili, patty pan

SPICY SOPPRESSATA PIZZA 18

pork salami, fennel pollen, mozzarella,
roasted tomatoes, oregano

POTATO GNOCCHI 34

local mushrooms, leeks, field peas,
ricotta salata

AGNOLOTTI 36

stracciatella, lemon, squash, pistachio,
field peas, wild fennel

Pizzas & Pastas

From Across the Globe

Entrees

SPANISH OCTOPUS 38

confit potato, chorizo, squid ink,
radish, grilled lemon

SEA SCALLOPS 34

grilled peaches, corn succotash,
braised bacon, citrus miso butter

LINE CAUGHT HALIBUT 58

corn pudding, huitlacoche,
roasted tomato ratatouille, husk

GREEN CIRCLE CHICKEN 34

new potatoes, green olive,
chermoula, carrot

ORGANIC LAMB SADDLE 60

morels, white bean, artichoke,
cress, lamb jus

BAVETTE STEAK 35

sweet potato, mole, roasted carrot,
husk cherry salsa

WAGYU RIBEYE 80

potato pave, chicories,
chantrelle

Sides

BABY VEGETABLES 14

patty pan, pickled carrot,
marcona almond, romesco

ASPARAGUS 13

mushroom marmalade,
oil cured olives, egg yolk

LOCAL CUCUMBER 14

creme fraiche, spruce shrub,
soubise, dill, trout roe

CAULIFLOWER 11

bengali spice, mint, pickled pepper

SEASONAL GREENS 14

parmesan fonduta,
smoked new potato, frico

Curated by Chef Reçe Hogerheide

A 20% GRATUITY WILL BE ADDED
FOR PARTIES OF SIX OR LARGER

WE SOURCE LOCAL INGREDIENTS FROM OUR FARMER FRIENDS, ORGANIC WHENEVER POSSIBLE,
AND USE HUMANELY RAISED PROTEINS.
WE ARE HAPPY TO ACCOMMODATE MOST DIETARY RESTRICTIONS AND ALLERGIES. PLEASE LET YOUR SERVER KNOW.

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.