

Gallery of Culinary Artistic Expressions

SOURDOUGH 10

michigan whole grains,
house made 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

TUSCAN KALE 14

garlic croutons, spirulina,
shaved parmigiano, black pepper,
anchovy dressing

BURRATA 18

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

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

CHOPPED COBB 17

avocado, farm egg, bacon,
maytag blue, roasted beets,
buttermilk tarragon dressing

With your choice of grilled organic
salmon, chicken breast, or shrimp 9

Appetizers

Salads

From Across the Globe

Pizzas & Pastas

BIANCA PIZZA 16

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

ROASTED MUSHROOM PIZZA 20

caramelized onion, boursin,
parmigiano reggiano

BUCATINI 36

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

POTATO GNOCCHI 32

local mushrooms, leeks, field peas,
ricotta salata

SQUASH BLOSSOM PIZZA 18

mozzarella, grilled lemon,
calabrian chili, patty pan

SPICY SOPPRESSATA PIZZA 18

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

CACIO E PEPE 21

bucatini, poached farm egg,
pecorino romano

TAGLIOLINI 26

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

FARM EGG OMELET 29

gruyere, fine herbs, endive salad
add truffle +20

TWO EGGS ANY STYLE 14

potatoes, sourdough toast,
heritage bacon or chicken sausage

CRISPY CHICKEN SANDWICH 16

korean fried, spicy honey glaze,
iceberg, pickles, kimchi aioli

SEA SCALLOPS 32

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

MUFFALETTA 20

house made cold cuts, olive salad,
red wine vinaigrette

BAVETTE STEAK 29

sweet potato, mole, roasted carrot,
husk cherry salsa

DRY AGED BURGER 20

aged white cheddar, pickles, iceberg,
pepper mash aioli, milk bread bun

ADD ONS

house bacon 8 mushroom duxelles 6 truffle 35 farm egg 5 24k gold leaf 5

Curated by Chef Ręce 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.