



APPETIZERS

Marinated Olives 10
citrus, rosemary, fennel pollen

Cucumber 14
whipped feta, espelette,
crisp quinoa

Sourdough 14
michigan whole grains,
seasonal butter

Ajvar 16
roasted red pepper dip,
marcona almonds, saba,
feta, cucumbers

Beets 16
ajo blanco, blood orange,
shaved parmesan, mint

Forbidden Rice 22
spicy pork sausage, shrimp,
leeks, farm egg yolk, chives

Burrata 22
spring peas, fava beans,
crispy Iberico ham

Rockfish Crudo 22
beet stem relish, tangerine oil,
nasturtium



SALADS

Local Greens 16
shaved spring vegetables,
kumquat vinaigrette

Caesar Salad 17
gem lettuce, pistachio seeded crumble,
caesar dressing

Kale Salad 17
manchego cheese, salsa seca, endive,
apple, green goddess

Greek Salad 17
gem hearts, cucumber, heirloom tomato,
olive vinaigrette

PASTAS

Casarecce 24
lacinato kale, roasted butternut squash,
sage, pecorino

Campanelle 26
roasted mushrooms, cured egg yolk,
shallot cream sauce

Calamarata 33
pork and calabrian chile bolognese,
manchego, fried mint

Bucatini 36
smoked mussels, tomato nage, pernod

*A 20% gratuity will be added for parties six or larger.
Curated by Chef Jake Szary.*

*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 illnesses.*

ENTREES

Stuffed Savoy Cabbage 28
quinoa, seasonal vegetables,
pepper broth

Steelhead Trout 34
vermouth velouté, confit new potato,
English pea

Roasted Half Chicken 36
piri piri sauce, burnt cauliflower,
pomegranate, cardamom

Sea Bream 36
seared radicchio, walnut & fennel marmalade,
puttanesca

Lamb Chops 58
confit artichoke, couscous, olive tapenade,
green onion soubise

Filet 64
robuchon potato, glazed asparagus,
cipollini onions, au poivre sauce

SIDES

Falafel
toum, tahini, tabouleh

Grilled Broccolini
chili crunch, lemon bagna cauda

Parisian Carrots
pickled fresno, coriander, sultanas

Herb Fries
truffle aioli

All 14

