

SNACKS

HOUSE FRESH HERITAGE WHEAT BREAD		
<i>house pickled vegetables, salted butter</i>	<i>pimento cheese, scallion</i>	<i>smoked lake superior whitefish dip with dill</i>
7	9	11
TARTINE OF CRUSHED SPRING PEA & SPRING VEGETABLES <i>spring pea hummus, charred onion, ricotta salata, lemon</i>	POACHED LOBSTER & SHRIMP DEVEILED EGGS <i>old bay, dill</i>	CHICKEN LIVER GOUGERES <i>chicken liver mousse, kumquat mostarda, arugula</i>
10	11	12

RAW

SHIGOKU OYSTER <i>seaweed mignonette, wild ginger</i> (3) 12 / (6) 22	SALMON TARTARE <i>avocado gribiche, horseradish crème, traditional garnish</i> 16
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TO BEGIN

JL HUDSON MAURICE SALAD <i>baby gem lettuce, gruyere, pit ham, turkey breast</i> 15	BURATTA & FERMENTED STRAWBERRY <i>spiced pistachio, snap pea, saba, lemon</i> 16	CRISPY FRIED CAULIFLOWER <i>korean hot sauce, lime crema, grape</i> 12
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CHILLED CUCUMBER & AVOCADO SOUP
trout roe, dill
14

\$1 from every soup sold is donated to Empty Bowls Detroit
"ending hunger one bowl at a time"

PASTA & GRAINS

IT'S POTATO, IT'S RISOTTO. IT'S POTATO RISOTTO. <i>apple, leek, truffle butter</i> 18	PORCINI & ARTICHOKE RAVIOLI <i>peas, carrot, ham dashi</i> 18
SQUID INK & RICOTTA CAVATELLI <i>ragout of shellfish, tomato, fennel, saffron</i> 19	PICI <i>coney style bolognese, beef heart, horseradish</i> 17

LARGE PLATES & MAINS

ROASTED FENNEL & ENDIVE - 23
crushed potatoes, citrus, almond espuma

SCOTTISH SALMON - 33
creamed leeks, smoked whitefish chowder

MAINE SCALLOPS - 34
broccoli, kohlrabi fondant, fermented garlic

UTICA FARMS BONE-IN PORK CHOP - 32
spring greens & herbs, chili, clam, agrodolce

FARM CHICKEN VIN JAUNE - 32
braised bone in chicken, asparagus, morel mushroom, jura wine sauce

BRAISED SHORT RIB - 38
carrot & coconut puree, spring vegetables, green curry jus

upgrade to 10 oz COFFEE RUBBED FILET - 54

FOR THE TABLE | TO SHARE

BACON WRAPPED WHOLE
BROOK TROUT
*charred spring vegetable salad
(limited availability)*
46

UTICA FARMS STUFFED
PORK BELLY
*"porchetta-style," root vegetable
swede, spring vegetables*
59

CHEF'S CHOICE MENU

*for the entire table - experience a menu curated daily by our culinary team
to showcase our menu & fresh items from our kitchen*

M/P

SIDES & ACCOMPANIMENTS

FRIED SWEET POTATOES
quinoa, lime, garlic aioli
9

CRISPY BRUSSELS SPROUTS
anchovy aioli, parmesan
9

CRISPY NEW POTATOES
spiced yogurt, mustard seed
9

CHARRED BROCCOLINI
bagna cáuda, rosemary, olive
9

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. 06/09/19