

Palate

From Scratch Kitchen. 32 Craft Draughts. Whiskey. Craft Cocktails. Boutique Wines.

Small Plates

Calamari | 14

calamari steaks, capers, lemon, bruschetta tomatoes, beurre blanc

Escargot | 14

white wine, garlic butter and herbs, bread, lemon

Ahi nachos | 14

ahi tuna, wontons, cucumber, avocado, wakame, chili mayo

GHBC warm buns & butter | 4

challah & cinnamon butter, honey whole wheat & honey butter, oregon herb & dill butter

Poutine | 10

fries, onion beef gravy, cheese curds, scallions

Steak bites | 16

bistro tenderloin, chop sauce parmesan, breadsticks

Bacon wrapped dates | 12

medjool dates, chèvre, bacon, balsamic gastrique

Breadsticks | 8

housemade breadsticks, house beer cheese spread

Firecracker Shrimp | 14

pan fried fresh tail-on shrimp, orange honey glaze, black sesame seeds, green onions

Bacon Wrapped Scallops | 18

pan seared wild caught U10 sea scallops, bacon, ancho chili glaze, arugula, pickled red onion, citrus vinaigrette

Meat + Cheese

Meat and cheese board | 23

Paired with our kitchen's select house made accoutrements, bread and crackers

- Rosette de Lyon dry salami
- Speck smoked prosciutto
- Hot coppa

Cheese board | 14

- Bella merlot
- Delice de Bourgogne
- Buttermilk Blue

From the Garden

Our organic greens are sourced from Garden Fort in South Lyon, MI

Our salad dressings are made in house & served on the side

salad protein grilled or blackened:

4 oz Salmon | 8

4 oz of Chicken | 5

6 Shrimp | 6

House | 10

mixed field greens, cucumber, carrot, heirloom cherry tomatoes, house vinaigrette

Greek | 12

romaine lettuce, red and green peppers, kalamata olive, bruschetta tomatoes, pepper rings, red onion, fried feta

Beet | 14

mixed field greens, oven roasted beets, crumbled goat cheese, cherry tomatoes, balsamic vinaigrette

French onion soup | 8

house made bone broth, vidalia onions, crostini, gruyere

Caesar | 12

chopped romaine, crumbled croutons, parmigiano reggiano, house made caesar dressing

Michigan | 14

mixed field greens, green apple, candied walnuts, bleu cheese, TC dried cherries, MI maple syrup balsamic vinaigrette

Strawberry | 14

mixed field greens, spinach, strawberries, cucumbers, candied walnuts, cherry tomatoes, shaved parmesan, raspberry vinaigrette

Daily kettle soup | 8

ask what we are up to today

Kettle

Please 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 food borne illness.