

COMPOSED PLATES

NO SUBSTITUTIONS, PLEASE. LET US KNOW OF FOOD ALLERGIES.

BEEF

Delmonico 38
16 oz 28 day dry aged,
pan roasted potatoes,
brussel sprout bacon hash **GF**

DUCK

Coriander Rubbed Breast 24
Moroccan Rice Pilaf,
mango chutney **GF N**

PORK

Grilled Chop 22
braised cabbage,
apples **GF**

LAMB

Chops 18
almond rice pilaf, feta, ammoglio
extra chop + 6 **GF N**

SEAFOOD

6 oz Black cod 28
Cilantro-Macadamia nut crusted,
coconut rice **GF N**

GAME

Venison Backstrap 20
red fruit glaze,
root vegetable gratin **GF**

Fish and chips 18
MI beer battered wild caught
North Atlantic cod, fries,
southern slaw, malt vinegar tartar

PASTA

Cajun chicken mac n' cheese 18
bowtie pasta, cajun chicken breast,
creole cream sauce, parmigiano reggiano

VEGAN

18
tri-color cauliflower rice, stewed sweet potato,
broccoli curry, toasted almonds **N GF**

DISHES TO SHARE

ROOT VEGETABLE 6

au gratin, rutabaga, sweet potato,
russet potato **V**

MUSHROOMS 8

roasted trumpet, cremini, enoki,
white beech, baby bella **VG**

FRIES 3

sweet potato or Idaho

FRUITS FROM FLOWER 6

ask about our seasonal vegetable **V**

GREENS 6

coconut creamed garden fort spinach **VG GF**

LOCAL PURVEYORS



GOLDEN WHEAT
BAKEHOUSE



Commerce Twp.



MI PORK & BEEF
TAYLOR MAPLE
FARMS



SNOOK'S
BUTCHER SHOPPE
Est. 1979
DRY AGING



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.