

Snacks

DEVILISHLY GOOD EGGS – 7
PROSCIUTTO AND MICRO ARUGULA

BLISTERED SHISHITO PEPPERS – 9

GOUGERES – 10
BACON AND CHEDDAR PASTRY PUFFS, STRAWBERRY
JALAPENO JAM

CRISPY CURRIED CHICK PEAS – 6

CHARCUTERIE PLATE
PROSCIUTTO, CAPACOLLA, AND SALAMI SERVED WITH
AGED GRUYERE, MERLOT BELLAVITANO, AND MANCHEGO.
SERVED WITH HONEY DIJON MUSTARD, SPICY PEANUTS,
STRAWBERRY JALAPENO JAM AND COUNTRY SOURDOUGH.
– 17

GRUYERE SPREAD
– 8
Small Plates

VIETNAMESE STREET RIBS
GARNISHED WITH FRESH MINT, CILANTRO, AND FRIED
GARLIC. – 16

**BEYOND IMPOSSIBLE MEATBALLS
(VEGAN)**
CARAMELIZED ONION DIJON SAUCE – 16

CRISPY DUCK SKIN TACOS
PICO DA GALLO, SLAW, CHIPOTLE MAYONNAISE, BLACK
BEANS AND CORN – 14

SMOTHERED BURNT ENDS
TOPPED WITH DIJON ONIONS – 14
Greens

KITCHEN SINK SALAD
ROASTED PINE NUTS, ROASTED CORN, RAINBOW CARROTS,
BLACK BEANS, TOMATOES, JALAPENOS, RED ONION, EGGS,
BLUE CHEESE, CHEVRE, SHIITAKE MUSHROOMS,
ZUCCHINI, BABY ARUGULA, ARTISAN GREENS, CHAMPAGNE
VINAIGRETTE. – 6/14

SEAFOOD GREEN GODDESS SALAD
SHRIMP, SCALLOPS, AND LOBSTER TOSSED IN A FRESH
HERB GREEN GODDESS DRESSING AT TOP FARM TO TABLE
FRESH GREENS. – 19

Hand Made Pastas

LOBSTER "PAP & CHEESE"
HALF LOBSTER TAIL, LOBSTER AND CRAB PIECES,
PAPPARDELLE, CHEDDAR LOBSTER BISQUE, SWEET CORN,
AND ROASTED PINE NUTS. – 19

**SLOW BRAISED BEEF CHEEK AND
SPINACH CAPALLINI**
HOME MADE SPINACH CAPALLINI TOSSED WITH A BEEF
CHEEK RAGU, PEAS, ROASTED PINE NUTS AND TOPPED
WITH A POACHED EGG. – 21

**WILD MICHIGAN MUSHROOM AND
ASPARAGUS RISOTTO**
ROASTED PINE NUTS, PARMIGIANO REGGIANO – 20

Large Plates

MISO SAKE GLAZED SALMON
BLACK BELUGA LENTILS AND ORGANIC RAINBOW CARROTS
– 28

HERB ENCRUSTED FILLET MIGNON
STUFFED WITH FRESH HERB CHEVRE, SMASHED ROOT
VEGETABLES, ORGANIC RAINBOW CARROTS, RED WINE
DEMI-GLACE – 33

CIOPPINO
CLASSIC SAN FRANCISCO SEAFOOD STEW WITH LOBSTER,
SHRIMP, CRAB, AND SCALLOPS. – 28

ROSEMARY GARLIC LAMB CHOPS
PARMIGIANO REGGIANO PAPPARDELLE, SWISS CHARD,
ROSEMARY GARLIC BUTTER – 29

Desserts

LUXARDO CHERRY CREME BRULEE
– 9

**SPICY PEANUT CHOCOLATE
TRUFFLES**
WITH A HINT OF JAMAICAN RUM – 9

*Consuming raw egg increases the chance of food-borne illness.
Please alert server of any allergies or dietary restrictions*