



SOCIALS

LOCAL CHARCUTERIE BOARD | 28
daily selection of cured meats, cheeses,
Greek olives, candied almonds, Cherry Hut
jam, crackers & toast points

BABA GHANOUSH | 14
rainbow carrots, celery, medley tomatoes,
olive oil, toast points

JUMBO CRAB CAKES | 26
jumbo lump crab, charred lemon tarragon
aioli

CALAMARI FRITTI | 23
sweety drops, charred lemon tarragon aioli

SMOKED FISH BOARD | 30
smoked salmon jerky, smoked grouper dip,
smoked whitefish sausage, pickled onion,
cucumbers, capers, sweetie drops, crackers
& pita

VENISON MEATBALLS | 22
peppercorn demi, toast points

BRUSSELS SPROUTS | 14
hot honey, bacon, Parmesan

THISTLE FRIES | 12
house seasoning, Parmesan, truffle oil,
roasted garlic aioli

PLATES

BEEF FILET* | 45/70
4oz /8oz, Angus beef, truffle
whipped potatoes, asparagus, local
shiitake bordelaise

TOMAHAWK RIBEYE* | 120
20oz Angus beef, pommes frites,
summer squash medley, herb
compound butter

SCOTTISH SALMON | 34/48
4oz /8oz, citrus miso glaze, 5-grain
pilaf, heirloom carrots, fennel radish slaw

PARMESAN WALLEYE | 46
Parmesan panko crusted, kale white bean
succotash, asparagus, basil cream

CHICKEN ROULADE | 36
rainbow chard, roasted tomato, herb euro
crème, mushroom risotto, asparagus,
pepper coulis

SEAFOOD PAPPARDELLE | 46
lobster tail, shrimp, mussels, asparagus,
garlic, lemon, Marsala cream

PISTACHIO-CRUSTED LAMB | 52
rack of lamb, truffle whipped potato,
summer squash medley, coriander mint
chimichurri

RICE BOWL | 29
5-grain, edamame, watermelon radishes,
shiitake mushrooms, roasted tomatoes,
pickled onions, roasted beets, avocado,
mango, baba ghanoush

TRUFFLE BURGER* | 26
Angus beef, toma truffle cheese, LTO,
Brioche bun, garlic aioli, truffle fries

add chicken 8, Gulf shrimp 10, salmon 10, lobster tail 20, or vegan protein 8

DESSERT

STRAWBERRY PAVLOVA | 10
fresh strawberries, candied pistachios,
whipped cream

CREME BRULEE CHEESECAKE | 12
fresh berries, whipped cream

CHOCOLATE TRUFFLE | 12
housemade, fresh raspberry

LIMONCELLO SORBET | 8
fresh blueberries, mint

*May be cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.

An automatic 18% gratuity will be applied to parties of eight (8) or more.

Expressing much gratitude to our regular local farms & partners in this venture to bring food to you...
fresher. Many of our ingredients are sourced directly with farmers in our hyper local community.

Zenner Farms – Kingsley, Grossnickle Farms – Kaleva, Ludington Meats – Ludington,
Cream Cup Dairy – Kaleva, Charlevoix Cheese Co. – Charlevoix, Dennis Sparks – Kaleva,
Iron Fish Distillery – Thompsonville, Revolution Farms – Caledonia, Cherry Hut – Benzonia,
Ferry Farms – Litchfield, Big O Smokehouse – Caledonia, Grand Traverse Mushroom – Traverse City

SOUP & SALADS

SOUP | 8
daily inspiration

WATERMELON GAZPACHO | 7
balsamic glaze

SUMMER KALE | 12/15
kale blend, medley tomatoes, watermelon
radishes, toasted almonds, pickled onions,
Parmesan, raspberry vinaigrette

MOUNTAIN WEDGE | 12/14
iceberg, medley tomatoes, bacon,
radishes, smoked cheddar cheese,
red onion, smoked blue cheese dressing

CITRUS BEET | 16
summer greens, roasted beets, oranges,
grapefruit, goat cheese, candied
pistachios, white balsamic vinaigrette

dressings: raspberry vinaigrette, white
balsamic vinaigrette, Caesar, buttermilk
ranch, chunky blue cheese

add chicken 8, Gulf shrimp 10, salmon 10,
or vegan protein 8

SIDES

DAILY VEGETABLE | 6
rotating fresh vegetable, sauteed

KALE WHITE BEAN SUCCOTASH | 8
roasted tomatoes, sea salt

TRUFFLE WHIPPED POTATOES | 8
Yukon Gold, truffle, Parmesan, sea salt

MUSHROOM RISOTTO | 8
Parmesan, shiitake, rainbow chard, sea salt

SUMMER SQUASH MEDLEY | 8
olive oil, herbs, sea salt

ASPARAGUS | 8
lemon butter

5-GRAIN PILAF | 8
roasted tomatoes, carrots

PEAK PERFORMANCE
leaner portion sizes and the
recommended balance of proteins,
starches, and fruits and vegetables

**GLUTEN FREE
AVAILABLE -
ASK YOUR SERVER**