THE THISTLE

SOCIALS

LOCAL CHARCUTERIE BOARD | 28
daily selection of cured meats, cheeses, pickled asparagus, candied almonds, jam, crackers & toast points

THISTLE FRIES | 14
white truffle oil, Parmesan, fresh herbs, roasted garlic aioli

CALAMARI FRITTI | 22
sweety drops, charred lemon tarragon aioli

FALAFEL BITES | 18
sweety drops, hummus, cucumbers, pickled asparagus, toast points

BRUSSELS SPROUTS | 16
cherrywood bacon, balsamic, Parmesan

PLATES

BEEF FILET* | 48/74
4oz /8oz, Angus beef, rosemary whipped potatoes, asparagus, local mushroom duxelle GF

WALLEYE | 48
pan seared, white bean corn succotash, asparagus, citrus pesto GF

HALF CHICKEN | 40
rosemary whipped potatoes, grilled asparagus, dill mustard cream GF

SCOTTISH SALMON | 42
harissa glaze, Mediterranean tabbouleh, heirloom carrots GF

LOBSTER SHRIMP FETTUCCINE | 48
lobster tail, shrimp, asparagus, garlic, lemon, roasted pepper cream

TRUFFLE BURGER* | 29
Angus beef, Toma truffle cheese, LTO, Brioche bun, garlic aioli, truffle fries

BACON-WRAPPED PORK TENDERLOIN | 36
rosemary whipped potatoes, squash, cherry sweet potato chutney, pecans GF

RICE BOWL | 29
5-grain, edamame, watermelon radishes, local mushrooms, roasted tomatoes, pickled asparagus, roasted beets, avocado, mango, hummus

add chicken 8, Gulf shrimp 12, salmon 12, lobster tail 22, or vegan protein 8

add grilled chicken 8, Gulf shrimp 12, salmon 12, lobster tail 22, or vegan protein 8

DESSERT

STRAWBERRY SHORTCAKE | 10
fresh strawberries, shortcake, vanilla mousse, candied pistachios

CLASSIC TIRAMISU | 10
shaved chocolate, cocoa

BLOOD ORANGE SORBET | 8
fresh blueberries, mint GF

SOUP & SALADS

SOUP DU JOUR | 8
house-made, prepared daily

SIRLOIN CHILI | 10
award winning signature chili, accompaniments GF

SUMMER HARVEST | 12/14
bibb, medley tomatoes, watermelon radishes, pickled asparagus, edamame, strawberry vinaigrette GF

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

CITRUS BEET | 16
summer greens, roasted beets, oranges, grapefruit, goat cheese, toasted pecans, champagne vinaigrette GF

dressings: strawberry vinaigrette, champagne vinaigrette, Caesar, buttermilk ranch, smoked blue cheese

add chicken 8, Gulf shrimp 12, salmon 12, lobster tail 22, or vegan protein 8

SIDES

DAILY VEGETABLE | 8
rotating fresh vegetable, sauteed GF

WHITE BEAN CORN SUCCOTASH | 8
roasted corn, pepper, onion, sea salt GF

ROSEMARY WHIPPED POTATOES | 8
Yukon Gold, rosemary, garlic, Parmesan, sea salt GF

ROASTED TOMATO RISOTTO | 8
Parmesan, garlic, roasted tomato, sea salt GF

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

ASPARAGUS | 8
lemon butter GF

MEDITERRANEAN TABBOULEH | 8
bulgur, cucumber, parsley, mint, garlic, lemon, tomato

*****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

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

GF **GLUTEN FREE AVAILABLE - ASK YOUR SERVER**