

DEVEILED EGGS

dill, sun dried pepper flakes,
blis wild steelhead caviar 7

SOURDOUGH BREAD

with grass-fed pasture butter
and maldon sea salt 10

WARM SICILIAN OLIVES

cuquillo, manzanilla, gordal,
castelvetrano 6

• APPETIZERS •

WHIPPED FETA

pickled vegetables, sumac, lavosh

SMOKED WHITEFISH DIP

lake superior whitefish, petite herbs, horseradish,
fried capers, black pepper toasted sourdough

SHRIMP COCKTAIL

tavern cocktail sauce, old bay aioli

CIDER STEAMED MUSSELS

bar harbor mussels, oyster butter, toasted sourdough

CHICKEN THIGHS

citrus labneh, harissa oil, parsley

LAMB KOFTA

fava bean purée, mint chutney, cucumbers, radish *

• VEGETABLES •

BIBB LETTUCE

tender butterhead bibb, watermelon radish, avocado,
fines herbes, dijon vinaigrette

CAESAR

sourdough croutons, pickled shallot, parmigiano
reggiano, anchovy dressing *

BRASSICAS

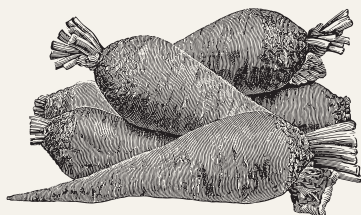
shredded cabbage, brussels, cauliflower, kale, apple,
fennel, spiced chickpeas, aged cheddar dressing

WOOD OVEN CARROTS

lemon-feta crema, hazelnut dukkah, pickled onion

ASPARAGUS

spanish romesco, pepitas, aged goat cheese



• ENTRÉES •

RIBEYE STEAK FRITES

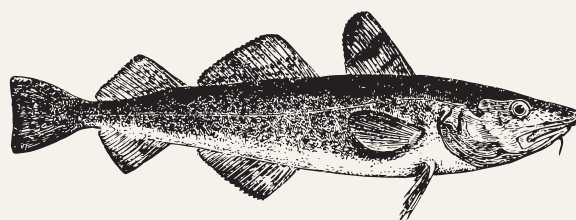
14 oz. cab ribeye, truffle frites, green garlic-tarragon
béarnaise sauce *

AMISH HALF CHICKEN

roasted michigan mushrooms, spinach, sourdough,
shallots, sarsons english vinegar au jus

DOUBLE CUT PORK CHOP

apple bourbon jus, mustard seed, brussels,
lardon, red potatoes



MANISTEE RIVER TROUT

pink peppercorn-honey vinaigrette, cashews,
spiced lentils, watercress

WOOD ROASTED ODE COD

herb crust, broccolini, green herb beurre blanc

SHRIMP GEMELLI

oishii shrimp, wood roasted tomato, spinach,
meyer lemon, vermouth, aleppo pepper

CHICKPEA PANISSE

braised red lentils, grilled carrots, smoked cashew
butter, zhoug, watercress

FISH & CHIPS

great lakes walleye, beer batter, pickled ramp
tartar, house fries

LOBSTER ROLL

lobster tail, tarragon mayo, toasted new england
brioche roll, house pub crisps

TAVERN BURGER

aged white cheddar, butter lettuce, roasted tomato
cornichon aioli, nueske's bacon, brioche bun, house fries *

WINE

	GLS	BTL
ROSÉ OF GRENACHE 2024 <i>Leo Steen, Sonoma</i>	17	68
PIO PROSECCO ON TAP <i>La Dolce Bolla, Veneto</i>	11	NA
SANCERRE BLANC 2023 <i>Domaine Daulny, Loire</i>	18	72
GRÜNER VELTLINER 2023 <i>Getränk, Niederösterreich (IL)</i>	12	60
CHARDONNAY LAHOMA 2024 <i>Apollo's Praise, Finger Lakes</i>	17	68
PINOT NOIR 2020 <i>Stadlmann, Thermenregion</i>	17	68
CABERNET SAUVIGNON 2022 <i>Honig, Napa Valley</i>	21	84
OLD VINE ZINFANDEL 2023 <i>Bedrock, Sonoma</i>	17	68

Cocktails

JAGUAR SUN <i>Cachaça, Chinola, Rhubarb, Lime, Panela</i>	15
SCARLET SOUR <i>Bottled In Bond Rye, Aromatic Bitters, Orgeat, Lemon</i>	17
PATHFINDER <i>Single Barrel Bourbon, Sake, Ginger, Aromatic Bitters</i>	18
BLUE HERON <i>Gin, Blueberries, Lemon, Basil, Salt</i>	16
MOSAIC <i>Mezcal Espadín, Lychee, Elderflower, Lime, Strawberries</i>	16
EIDOLON <i>Bitter Apertif, Lemon, Orange, Mint, Mineral Water</i> SPIRIT-FREE	12
QUEEN OF HEARTS <i>Orgeat, Blood Orange, Lime, Jalapeño Salt</i> SPIRIT-FREE	12
TEPACHE <i>Panela, Pineapple Juice, Chile Salt, Lime</i> 2% ABV	12

ON TAP

MITTEN LIFE LAGER <i>Seedz Brewery, Union Pier</i> 4.5%	9
ALL THE PUDDING PILSNER <i>Florian East, Hamtramck</i> 5.2%	8
BODEGA MEXICAN LAGER <i>Watermark, Stevensville</i> 4.5%	8
WITTY YANK AMERICAN ALE <i>Drafting Table, Wixom</i> 5.0%	8
CASTAWAY WEST COAST IPA <i>Big Lake, Holland</i> 6.5%	8
LOLO DDH IPA <i>Mothfire, Ann Arbor</i> 6.5%	9
MYKISS IPA <i>Blackrocks, Marquette</i> 7.2%	8
DIRTY FRANK STOUT <i>River's Edge, Milford</i> 6.9%	8
CLEAR CONSCIENCE CIDER <i>Tandem Ciders, Suttons Bay</i> 6.5%	8

Bottles & Cans

UPLAND CHAMPAGNE VELVET PILSNER 6	UNTITLED MANGO DRAGONFRUIT SELTZER 6
SPECIATION PLUM GENETIC DRIFT SAISON 9	MODELO, MILLER LITE, STELLA, GUINNESS 5
ARVON CITRA DROPS NEW ENGLAND IPA 8	N.A. PILSNER, WEST COAST IPA, KOLSCH 6