

TO START *choice of*

SEARED FRENCH FETA

CHICORY, OLIVE TAPENADE, CUCUMBER, CITRUS

ROASTED BRUSSELS SPROUTS

MUSTARD VINAIGRETTE, CASHEW BUTTER, CASHEWS, ESPELETTE

SLAGEL FAMILY FARM PORK SHOULDER PAVÉ

BLACK BEANS, NUESKE'S BACON, SALSA VERDE

LIL GEM WEDGE

SWEET ONION JAM, MOODY BLUE CHEESE DRESSING, CRISPY BACON & SHALLOT, SMOKED TOMATO

ENTRÉE *choice of*

NORWEGIAN FJORD TROUT

FENNEL-LEEK RAGOUT, KOJI VELOUTÉ, LEEK OIL

LION'S MANE MUSHROOM

MOLE, PLUMPED RAISINS, FINGERLING POTATOES, CASHEW, TORTILLAS

SLAGEL FAMILY FARM CHICKEN BREAST

CHARRED SQUASH PURÉE, BROWN BUTTER, GNUDI, SAGE

BUTCHER'S CUT PRIME BEEF

HORSERADISH ESPUMA, SMOKED BEET, BEET DEMI, SMOKED POTATO

DESSERT *choice of*

"DREAMSICLE"

CITRUS CAKE, MERINGUE, VANILLA BEAN CHANTILLY, SATSUMA

POT DE CRÈME

CANDIED NIBS, TONKA BEAN CARAMEL, CHOCOLATE COOKIE

À LA CARTE

OYSTERS ON THE HALF SHELL \$4.25 PER OYSTER

HOUSE-MADE MIGNONETTE & HOT SAUCE

BUSSAN CRAB ANGEL HAIR PASTA \$24

BROWN BUTTER, PEANUT CHILI CRUNCH, CRAB-BARLEY BEURRE BLANC

LAMB SHANK \$50

CHICKPEA PURÉE, CHARRED EGGPLANT, LABNEH, FENNEL

CRISPY WHOLE MARKET FISH \$85

RED CURRY COCONUT RICE, SCALLION AIOLI, JEOW SOM, GREEN PAPAYA

12 LAYER GERMAN CHOCOLATE CAKE \$22

CHOCOLATE BUTTERCREAM, ESPRESSO SPECKLED CHEESECAKE, TOASTED PECAN AND COCONUT CARAMEL

CURRENT RELEASE

FRAMBOISE

6.5% ABV

Fermented with whole Michigan raspberries, this wild saison features vibrant berry flavors with a hint of lemon, accented by notes of shortbread and toasted almond. Extended time with the fruit brings depth and a dry, elegant finish.

\$48 PER 750 ML BOTTLE

CASSIS

2024 MEDAL RECIPIENT,
GREAT AMERICAN BEER FESTIVAL

6.5% ABV

Bottle conditioned Belgian-style Lambic ale showcasing notes of black currant similar to Bordeaux wines.

\$72 PER 750 ML BOTTLE

FARMERS MARKET
SERIES

Ask your server for details

\$5 PER 4 OZ

\$12 PER 13.5 OZ

SHAVED BLACK
TRUFFLE LAGER

5.5% ABV

Chilean black truffles

\$30 PER 5 OZ

APERITIF PILSNER

5.0% ABV · *french baguette*

\$4.50 PER 4 OZ / \$11.50 PER 16 OZ MUG

FARMHOUSE ALE

6.1% ABV · *asian pear, toasted wheat*

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

NEW ZEALAND PILSNER

5.0% ABV · *key lime, white grapefruit*

\$4.50 PER 4 OZ / \$11 PER 13.5 OZ

CHERRY BERLINER WEISSE

4.0% ABV · *cherry pie*

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

TOASTED RICE LAGER

5.5% ABV · *lightly toasted jasmine rice, baked lychee*

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ / \$15 PER 22 OZ

FRESH HOP PALE ALE

6.0% ABV · *valencia orange, pineapple*

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

COLD KIWI IPA

5.5% ABV · *lime, sauvignon blanc grape*

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

HOT TODDY SAISON

9.5% ABV · *lemon peel, candy ginger*

\$4.50 PER 4 OZ / \$11.50 PER 13.50 OZ

JUICED LYCHEE IPA

6.0% ABV · *lychee, grapefruit zest*

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ / \$15 PER 22 OZ

WINTER ALE

8.5% ABV · *cinnamon, clove, hibiscus*

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

BLACK IPA

5.0% ABV · *pine, citrus*

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

CHERRY OUD BRUIN

9.0% ABV · *balaton cherry, rhubarb*

\$7 PER 4 OZ / \$10 PER 6 OZ

GRAF ALE

6.5% ABV · *apple cider, clove*

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

NITRO CARAMELIZED CHOCOLATE
CHURRO PORTER

7.0% ABV · *oaxacan cacao, tahitian vanilla,
mexican cinnamon*

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

ORANGE BLOSSOM BELGIAN BLONDE

5.4% ABV · *honeysuckle, orange rock candy*

\$4.50 PER 4 OZ / \$11.50 PER 13.5 OZ

SPECIALTY FLIGHTS

WINTER SERIES

WINTER ALE

HOT TODDY SAISON

NITRO CARAMELIZED CHOCOLATE CHURRO PORTER

\$13 PER THREE 4 OZ TASTING GLASSES

CHEF SERIES

CHERRY BERLINER WEISSE

BLACK IPA

CHERRY OUD BRUIN

\$14 PER THREE 4 OZ TASTING GLASSES