



SMALL PLATES

inspired by wine regions around the world, these dishes come out as they are ready.

Tres Frites a la Bravas
house cut tri-color fries of idaho, sweets, and purple okinawan potatoes, served with bravas sauce ~ 8

Biryani Chick Peas
black pepper, cardamom, cinnamon ~ 5

House Olive Blend
pickled vegetables, citrus marinated ~ 8

Fire Roasted Artichokes
charred lemon, basil tarragon ~ 9

Octopus & Calamari
green tomato jam, parsley puree, arugula, lemon ~ 14

Red Shrimp
garlic, chorizo, and ancho chile ~ 12

Peking Duck Dumplings
thai chili, ponzu ~ 10

Chicken Yakatori
tahini maple, cashews, cilantro ~ 9

Skillet Deep Dish
*personal cheese pizza ~ 10
add toppings \$2 each;
spinach, mushrooms, onions,
pepperoni, italian sausage,
short rib, giardinera*

SHAREABLES

Charcuterie & Cheese Board
served with house-made accompaniments, something tangy, pickled and sweet

*ask your server for today's selections
pick three 16, pick six 28*

Michigan Brandied Cherry Baked Brie
marcona almond butter, warm baguette ~ 16

Chicken Liver Mousse
ice wine gelee, pickled grapes, semolina crostini ~ 12



SALADS

Spicy Green Salad
goat cheese, pinenuts, roasted grapes, parsnip chips, white balsamic vinaigrette ~ 9

Greek
kalamata olives, pepperoncini, beets, cherry tomato, oregano red wine vinaigrette, fresh cut french feta slice ~ 10

West Coast Kale & Quinoa
dried fruit, pickled squash, candied pecan & walnut, honey-apricot vinaigrette ~ 10

Beets & Housemade Ricotta
arugula, hazelnuts, sherry marinade, citrus gremolata ~ 10

Caesar Salad
crisp romaine, parmesan frico, cherry tomato, herb croutons, house made ceasar dressing ~ 10

ENTREES

"Coq" Au Vin | 24 half | 36 full
cornish game hen, marble potatoes, pearl onions, root vegetables

Cowboy Steak (bone in ribeye for two) | 70 full | 46 filet
kona coffee rub, 30 day aged, mushroom ragout, roubochon whipped potatoes, haricot verts

Braised Short Rib | 24 half | 36 full
rosti potato, rosemary, braised & micro radish wreath, horseradish creme fraiche

Tamales | 17 half | 28 full
black eyed peas, black garlic, tomato rojo, callaloo, fried quinoa, plantain

Curried Scallops and Pork Belly | 26 half | 46 full
curried cauliflower, biryani braised pork belly, beluga lentils, garbanzo beans, carrot sultana relish

Ponzu Glazed Fjord Trout | 21 half | 36 full
ginger sushi rice cake, bok choy, baby shiitake mushrooms, orange-miso nage

Langoustine Tartufa Pasta | 18 half | 30 full
tartufa marsala cream, squid ink linguine, truffle oil, cavolo nero

Dirty Pleasure Burger | 24
30 day aged prime grind, tri-color frites, brioche bun, foie gras aioli, red onion jam, sottocenere truffle cheese, black trumpet crust



WANDERLUST

each month we will explore the culture of a region through a classic food and wine pairing. ask you server about our current wanderlust menu.

ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.