



SMALL PLATES

- Whitefish Dip & Crackers 14
 - Snack Plate 14
salami, cheese, pickles, etc.
 - Heirloom Tomato Tart.....12
heirloom tomato, puff pastry, herbed
goat cheese, petite salad
 - Chicken Liver Pate.....11
seasonal jam, cornichon, baguette
 - Tomato, Peach & Burrata.....12
tomato, peaches, burrata & basil
 - Trout Cakes16
marinated summer squash and zucchini, chili mayo
 - Midwest Elotes8
Michigan corn, pimento cheese,
black pepper coriander
- SOUPS**
- Tomato Fennel Soup..... 4 / 8
tomato fennel bisque, croutons
 - Tomato and Cucumber Gazpacho 4 | 8
- SALADS**
- Shaved Vegetable..... 6 / 11
fennel, pickled carrots, radish, sunflower
seeds, lemon vinaigrette
 - Add Roasted Chicken +5
 - Beet Salad 7 / 14
beets, red onion, mixed lettuces, buffalo
mozzarella, pistachio, balsamic vinaigrette
 - Caesar Salad..... 7 / 14
local greens, escarole, asiago, anchovies, caesar
 - Add Smoked Whitefish +6
 - Smoked Whitefish Nicoise 17
local greens, smoked whitefish, green beans,
cherry tomatoes, soft boiled egg, olives, dijon vinaigrette

Dinner

Diner Burger
grass fed patty, special sauce, charred onion,
cheddar, pickles, fries
14

Parisian Gnocchi
ricotta, pesto, broccoli, walnuts
22

Roast Chicken & Fries
26

Perch Dinner
perch, tartar, lemon, slaw, fries
28

Walleye
rye-pecan breaded, potatoes, greens,
deauvilaise
36

Campfire Trout
speck, green beans, almonds, cherry tomato
28

Short Ribs
waygu short ribs, creamed corn,
smokey tomato, fried onion
42

Duck Confit
polenta, roasted mushrooms, roasted plum
28

Ham Chop
mashed potatoes, baby carrots, parsley sauce
38

Lamb Shank
eggplant, bechamel, roasted tomato
38

consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase
your risk of food borne illness.

Sparkling



Arte Latino Cava *Spain* 7 | 22
notteROSA Sparkling Rose *Italy* 9 | 36

White + Rose

Avinyo Petillant White Blend *Spain* 10 | 40
Les Grennettes Sauvignon Blanc *France*..... 11 | 44
Macon Villages Chardonnay *France* 14.50 | 58
Zacharias Assyrtiko *Greece*..... 10.50 | 45
Fontsaint Gris De Gris Rose *France*..... 13 | 52
Christina Rose, *California*..... 11 | 55

Red

Chataeux Gigogan Du Rhone *France*..... 13.5 | 54
Beaujolais Villages *France* 14 | 56
Fuso Calx Primitivo *Italy* 11 | 43
Postmark Cabernet Sauvignon *California* 14.5 | 58
Cooper Hill Pinot Noir, *Oregon* 14 | 56

Featured Red 12
Featured White 12

Bottled Beer & Cider

Arbor Brewing *Pilsner*.....4
Euchre, Ann Arbor Michigan 5.5%
Bell's Brewery *Wheat Ale*4.5
Oberon, Kalamazoo Michigan 5.8%
Tripleroot Brewing *Hefeweizen*.....5
eighteen99 Zeeland Michigan 5%
Waypost *Saison* 7.5
Saison, Fennville Michigan 5.1%
Bell's Brewery *Bohemian Pilsner*.....4.5
Lager of the Lakes, Kalamazoo Michigan 5%
Old Nation *New England Spa*.....9
M-43, Williamston Michigan 6.8%
Brewery Vivant *Saison, ale*.....9
Tropical Saison, Grand Rapids Michigan 5.5%
New Holland *Bourbon barrel-aged Stout* 11
Dragons Milk, Holland Michigan 11%
Ore Dock Brewing *Robust Porter*.....5
Porter, Marquette Michigan 5.6%
Farmhaus Cider Co *Hard Cider*.....6
Midwest Nice, Hudsonville Michigan 6.5%
Tandem Ciders *Semi Dry Cider*.....8
The Greenman, Suttons Bay Michigan 5%

Drinks

*our drink menu is in order
from lightest abv, to highest abv*

Negroni Sbagliato

sweet vermouth, contratto, cava
9

Rhubarb Daiquiri

spiced rum, rhubarb shrub, lime
12

Saugatuck Buck

vodka, blackberry, lemon, ginger beer, bitters,
9

Bee's Knees

knickerbocker gin, chamomile honey,
egg whites, lemon
11

Aviation

knickerbocker gin, lemon, cherry liqueur,
creme de violette
12

Basilina

basil infused lake life vodka,
dolin blanc vermouth, lime
9

Shrinking Violet

gin, lemon, creme de violet, cava
10

Brown Butter Old Fashioned

brown butter washed rum,
maple, bitters
11

Black Manhattan

rye whiskey, amaro averna, bitters
15

Fairytale

absinthe, cucumber, lime, mint
\$12

*...ask about our
aperitifs & amaros*

After Dinner

Dessert

Basque Cake 10

GF Black Forest Pot De Creme
chocolate, cherries, florenties.. . . . 10

Summer Fruit Cobbler
seasonal Michigan fruit, biscuit top, vanilla ice cream
. 10

After-Dinner Drinks

Morningsong (Cloudbreak) Espresso 2.75

Irish Coffee 10

Bourbon or rye, coffee liquor, espresso

Campari Spritz. 8

Campari, bitters, cava, orange

Eastern Kille Bourbon 8

Eastern Kille Rye 8

Digestifs & Aperitifs

Campari 8

Berto Sweet Vermouth 8

Aperitif Contratto 6

Antica Formula Sweet Vermouth 10

Waterhill Absinthe (chilled). 12

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Wines By The Bottle

Rose, Orange & Sparkling

Christina Rose. *Austria*. 55

Union Sacre " Orange" Riesling *California*. 68

Bellei Lambrusco Sorbrara *Italy* 48

White

Thistle & Weed Chenin Blanc *South Africa* 68

Lioco Chardonnay *California* 45

Red

Vigneti Zanatta Cannonau di Sardegna *Italy* 40

Esporao Vihno-Tinto, *Spain*. 48

Birichino "Scylla" Red Blend *California* 60

Michigan Wines

Marland Pinot Noir Rose 42

L. Mawby Grace Sparkling Brut Rose 45

Bel Lago Aux Sparkling 48

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