



## SMALL PLATES

<b>Whitefish Dip &amp; Crackers</b> .....	14
<b>Snack Plate</b> .....	14
salami, cheese, pickles, etc.	
<b>Onion Tart</b> .....	12
charred onion, puff pastry, herbed goat cheese, petite salad	
<b>Chicken Liver Pate</b> .....	11
cherry mustarda, cornichon, baguette	
<b>Trout Cakes</b> .....	16
smoked Trout, slaw, tartar, lemon	
<b>Charred Ramps</b> .....	11
fingerling potatoes, soft boiled egg, preserved lemon aioli	

## SOUP

<b>Tomato Fennel Soup</b> .....	4 / 8
tomato fennel bisque, croutons	
<b>Great Lakes Chowder</b> .....	4 / 8
smoked white fish & walleye	

## SALADS

<b>Shaved Vegetable</b> .....	6 / 11
fennel, pickled carrots, radish, sunflower seeds, lemon vinaigrette	
<b>Add Roasted Chicken +5</b>	
<b>Beet Salad</b> .....	7 / 14
beets, red onion, mixed lettuces, buffalo mozzarella, pistachio, balsamic vinaigrette	
<b>Caesar Salad</b> .....	7 / 14
local greens, escarole, asiago, anchovies, caesar	
<b>Add Smoked Whitefish +6</b>	

# Dinner

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

**Sweet Potato Gnocchi**  
bolognese, gruyere  
24

**Roast Chicken & Fries**  
22

**Lamb Shank**  
braised lamb, roasted vegetables, mint sauce  
42

**Fish & Chips**  
perch, tarter, lemon, slaw, fries  
28

**Ruby Trout**  
braised radish, celery root,  
beure blanc, fine herbs  
30

**Spinach & Ricotta Gnudi**  
mushroom brodo, spring alliums  
30

**Ham Chop**  
mashed potatoes, baby carrots, parsley sauce  
38

**Campfire Trout**  
speck, spinach, sorrel, cream  
28

**Bistro Steak**  
hollandaise, petite salad  
24

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

Liquid Light Sauvignon Blanc *Washington* ..... 11 | 33  
Fabelist Chardonnay *California* ..... 14 | 42  
Avinyo Petillant White Blend *Spain* ..... 10 | 40  
Fontsaint Gris de Gris Rose *France* ..... 13 | 52  
Gonc Cuvee Anna Rose *Slovenia* ..... 11 | 44

## Red

Postmark Cabernet Sauvignon *California* ..... 14.5 | 58  
Tassajara Pinot Noir *California* ..... 10 | 30  
Mezzo Primitivo *Italy* ..... 10 | 38  
Indigenous Nero Di Troia *Italy* ..... 12 | 48  
Fuso Calx Primitivo *Italy* ..... 11 | 43  
Cune Crianza Rioja *Spain* ..... 10 | 30  
Gaassier Cotes Du Rhone *France* ..... 10 | 40

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%

Waypost *Farmhouse Ale* ..... 7.5  
Saison, Fennville Michigan 5.1%

Bell's Brewery *Bohemian Pilsner* ..... 4.5  
Lager of the Lakes, Kalamazoo Michigan 5%

Bell's Brewery *American Spa* ..... 4.5  
Two Hearted Ale, Kalamazoo Michigan 7%

New Holland *Session Spa* ..... 4  
Little Piglet, Holland Michigan 4.6%

Old Nation *New England Spa* ..... 9  
M-43, Williamston Michigan 6.8%

Brewery Vivant *Fruited Sour* ..... 11  
Jam Jar, Grand Rapids Michigan 5%

New Holland *Bourbon barrel-aged Stout* ..... 10  
Dragons Milk, Holland Michigan 11%

Ore Dock Brewing *Robust Porter* ..... 5  
Porter, Marquette Michigan 5.6%

Waypost *Dry Stout* ..... 7.5  
SSS (Sea Salt Stout), Fennville Michigan 5.1%

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

## Bee's Knees

gin, chamomile honey, egg whites, lemon  
15

## Aviaton

gin, lemon, cherry liqueur,  
creme de violette  
12

## Basilina

basil infused vodka, dolin blanc  
vermouth, lime  
9

## Midnight Armchair

bourbon, sweet vermouth, coffee  
infused campari, creme de cacao  
11

## Corpse Reviver

fennel gin, dolin blanc, cointreau, lemon  
10

## Dirty Martini

vodka or gin, olive brine  
10

## Brown Butter Old Fashioned

brown butter washed rum,  
maple, bitters  
11

## Black Manhattan

rye whiskey, averna amaro, bitters  
15

*...ask about our  
aperitivos & amaros*

# Wines By The Bottle

## Sparkling

Bellei Lambrusco Sorbrara, *Italy* ..... 48  
Turbulent Rose Pet Nat, *Loire Valley* ..... 54

## White

Bhilar White Rioja, *Spain* ..... 46  
Thistle & Weed Chenin Blanc, *South Africa* ..... 68  
Lioco Chardonnay, *California* ..... 45  
Calaiancu Bianco Mortelito, *Italy* ..... 46

## Red

Fuso Calx Primitivo, *Italy* ..... 43  
Vigneti Zanatta Cannonau di Sardegna, *Italy* ..... 40  
Esporao Vihno-Tinto, *Spain* ..... 48  
Birichino "Scylla" Red Blend, *California* ..... 36  
Elena Walch Schiava, *Italy* ..... 33  
Madonna Montepulciano, *Italy* ..... 56  
Gassier Cotes du Rhone, *France* ..... 40

## Michigan Wines

Marland Pinot Noir Rose ..... 42  
L. Mawby Grace Sparkling Brut Rose ..... 45

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# After Dinner

<b>Dessert</b>	
Basque Cake . . . . .	10
Butterscotch Pot de Creme with florentine cookies GF . . . . .	.8
Carrot Cake cheese cake mousse, candied walnuts. . . . .	.9
Lmon Tart Citron lemon curd, pate sucre, meringue . . . . .	.10
<b>After-Dinner Drinks</b>	
Morningsong (Cloudbreak) Espresso . . . . .	2.75
Irish Coffee . . . . .	.10
Bourbon or rye, coffee liquor, espresso	
Campari Spritz. . . . .	.8
Campari, bitters, cava, orange	
Journeyman Feather Bone Bourbon . . . . .	.8
Journeyman Feather Bone Rye. . . . .	.8
<b>Digestifs &amp; Aperitifs</b>	
Campari . . . . .	.8
Berto Sweet Vermouth . . . . .	.8
Aperitif Contratto . . . . .	.6
Antica Formula Sweet Vermouth . . . . .	10
Waterhill Absinthe (chilled). . . . .	12

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