

APPETIZERS

Charcuterie Board \$18

Locally sourced cheese paired with fine meats pickled vegetables, Hasselsman's Honey, whole grain mustard.

Proudly featuring fresh baked breads from Grand Rapid's own Field and Fire.

Crab & Sweet Corn Hushpuppies \$13

Southern style remoulade with a sweet corn and arugula salad, crab and roasted corn hushpuppies drizzled with jalapeno glaze and chives.

Fire Roasted Brussels (GF, V) \$10

Mustard maple glazed brussels, sweet potatoes, cranberries, salted walnuts and fennel pollen.

Mushroom Bruschetta (V) \$13

Pebble Creek mushrooms sauteed in butter, garlic, shallots, herbs, and white wine. Freshly baked locally sourced baguette, drizzled with a truffle balsamic, goat cheese crema, and basil.

SALAD

Canopy House Salad (V) \$8

Revolution Farm greens, tomatoes, cucumbers, freshly baked Field and Fire croutons and choice of dressing.

Enhancements: Chicken \$5, Walleye \$7, Filet Tips \$9

Asparagus Caesar Salad (V) \$14

Grilled and pickled asparagus, shaved parmesan, toasted baguette chips, lemon caesar vinaigrette.

STONE FIRED FLATBREADS

Heirloom & Tomato (V) \$14

Rustic tomato sauce, fresh mozzarella, roasted garlic and topped with heirloom tomatoes. Drizzled with balsamic reduction and basil.

Grilled Peach & Prosciutto \$15

Grilled peaches, prosciutto, goat cheese, arugula and sage honey.

Antipasto \$15

Salami, baby zucchini, mozzarella, rustic tomato sauce.

HAND HELDS

131 Burger \$17

Flame-grilled American Wagyu burger, muenster, bibb lettuce, tomato, red onion. Toasted brioche bun with a beer and onion dijonaise served with crispy fries and crowned with a pickle spear.

Fried Chicken \$15

Fried chicken breast, housemade coleslaw, lettuce, bread and butter pickles on a toasted brioche bun. Looking for an extra kick? Try it Nashville Hot Style.

ENTREES

Filet Frites (GF) \$30

Filet tips with red chimichurri, butter confit potatoes, asparagus, heirloom tomatoes and microgreens.

Walleye & Swiss Chard (GF) \$26

Pan fried walleye, toasted quinoa, sauteed garlic swiss chard, lemon and chardonnay beurre blanc, finished with scallion oil and rainbow microgreens.

PORTICO DESSERTS

S'Mores \$6

Flourless chocolate cake, milk chocolate mousse, under a graham cracker tuile and table side toasted meringue.

Orange Caramel Creme Brulee \$6

Finished table side by torching the raw sugar.