

Plates

Kitchen open Monday - Saturday 4PM - 10PM

DUCK TALES WOO HOO \$22

Apple Brandy Duck Sausage, Duck Prosciutto, White Cheddar, Dried Cherry, House Pickles, Buttermilk Biscuits, Fig Mostarda & Apple Butter

KNOOP THERE IT IS \$15

House Baked Pretzels, Maple-Miso Butter, Cinnamon-Sugar or Sesame-Ginger Seasoning

SPICY SPUDZ \$12

Togarashi Spiced Fries, Fresh Herbs, Yum Yum Sauce

LET THE GOURD TIMES ROLL \$13

Sweet-Soy Glazed Kabocha Pumpkin, Chili Mayo, Toasted Peanut, Fried Shallot, Micro Cilantro

EDDIE'S TENDYS \$16

Crispy Fried Chicken Tenders, Gochujang BBQ, Sesame Seed, Buttermilk Dressing, Kimchi Collard Greens

JUST IN CASEABIRRIA \$15

Pebble Creek Mushrooms, Poblano, Grilled Corn, Queso Chihuahua, Chipotle Jus, Charred Scallion Crema

ORZO YOU SAY \$13

Sweet Potato Orzo, Kale-Brussel Blend, Roasted Mushrooms, Black Fig, Spiced Pepitas, Goat Cheese Crumble, Micro Greens, Apple Cider Vin

OLIVE THIS DISH \$13

Brown Butter Potato Gnocchi, Olive-Pistachio Pesto, Dried Cranberry, Micro Greens, Parmigiano Reggiano

THIS SALMON IS LIT \$18

Torched Atlantic Salmon, Black Rice Cakes, Diced Avocado, Sweet Potato Mayo, Chili Crisp, Scallion

IT'S A SMASH \$19

Michigan Beef Patties, Romaine Lettuce, Queso Blanco, House Pickles, Crispy Onions, Tomato Jam, Bacon Fat Mayo

LAMB BAM THANK YOU MA'AM \$18

Grilled Lamb Meatballs, Pickled Fennel, Grapefruit, Sauce Verde, Fennel Frond, Cotija

CHEEZY DOES IT \$14

Roasted Garlic Baguette, Melted White Cheddar, Apple-Bacon Bisque, Fried Sage, Bacon Crumble



** All parties of 6 or more will be subject to an automatic 20% gratuity.

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 foodborne illness.