

'You see a new picture of West Michigan unfold when you engage the small family farm, cook seasonally, and let yourself be guided by what nature gives you. We fill our kitchen with foods raised by our friends and neighbors in ways that only they can. Join us to explore what it means to cook and eat from this region, at this time.'

-Matthew Millar, Chef

CHARCUTERIE & CHEESE

Create your plate. Select three for 16 or five for 26 or a la carte 7 each.

*Denotes a la carte offerings only

AGED HAM

Benton's Country Ham, Tennessee, 18 mos.

Prosciutto Di Parma DOP, Italy, 12 mos.

Speck, Alto Adige, Italy, 6 mos.

La Quercia Berkshire Prosciutto, Iowa 10 mos.

SALUMI, HOUSEMADE PATE, TERINE, RILLETTE

**Riesling Poached Potted Foie Gras - \$12*

Chicken Liver & Foie Gras Pate

Pate Maison

Coppa

Pork and Garlic Rilette

Duck Rilette

Guanciale

Salami Toscano, Fra Mani, California

Calabrese, Creminelli, Utah

Finocchiona, Creminelli, Utah

FRESH AND BLOOMY

Fromage Blanc, Evergreen Lane, Michigan
Pleasantly salty, clean, cow's milk

Camembert, Evergreen Lane, Michigan
Soft and fresh, water buffalo milk

Humboldt Fog, Cypress Grove, California
Tangy and mild, ashed, goat's milk

WASHED

Tribute Tomme, Evergreen Lane, Michigan
Mild, nutty, cow and goat's milk

Polkton Corner, Grassfields, Michigan
Mild and friendly, raw cow's milk

Vino Tomme, Evergreen Lane, Michigan
Washed with wine, goat's milk

Taleggio, Alto Adige, Italy
Strong nose, mild palate, cow's milk

Chimay a Biere, Belgium
Mild and hoppy, cow's milk

AGED

Phocas, Cowslip Creamery, Michigan
Mild, Alpine style, raw Jersey milk

Brighid, Cowslip Creamery, Michigan
Morbier style, raw Jersey milk

Midnight Moon, Cypress Grove, California
Dry and sharp, unique flavors, goat's milk

Dry Jack, Vella Cheese Company, California
Firm, sweet, nutty, cow's milk

Sar Vecchio, Sartori Cheese Company, Wisconsin
Parmesan style, sharp and fruity, cow's milk

Gouda, Beemster XO 18 mos., the Netherlands
Sharp yet creamy, cow's milk

BLUE

Stilton, Thomas Hoe Stevenson, England
Bold and assertive, cow's milk

Point Reyes, Point Reyes Farmstead Cheese, California
Mild, soft, sharp, cow's milk

Fourme D'Ambert, France
Rich, dense, cow's milk