

## SMALL & SHAREABLE

### TOMATO GAZPACHO *GF*

cucumber, celery, candy sweet onion, pedro ximinez sherry vinegar

### CAULIFLOWER SOUP *GF*

puffed wild rice, harissa, olive oil, nasturtium flower

### TINNED FISH & TOAST

Matiz sardines, fennel focaccia, chermoula butter

### MICHIGAN SUMMER FRUIT PLATE *GF*

seasonal fruit, local honey comb, Evergreen Lane chèvre, local flower & herbs

### PORK FAT FRIES

### HUNGARIAN MARINATED CUCUMBERS *GF*

garlic, paprika, crème fraîche

### ROASTED BROCCOLI *GF*

green onion soubise, shishito peppers, marcona almond, preserved lemon citronette

### SHRIMP & GRITS *GF*

rosemary shrimp, Carolina gold rice grits, bacon braised tomatoes, green cherry tomato, cilantro, scallion, sesame

### TEMPURA FRIED SQUASH BLOSSOMS

whipped chèvre, sumac & aleppo pepper honey

### LAMB KAFTA MEATBALLS *GF*

tahini sauce, pine nuts, pickled turnips, parsley

### PIEROGIES

potato & gouda filling, walnuts, creamed spring onion, pea shoots

### SWEET CORN "RIBS"

goat's milk farm cheese, lime, chile, garlic mayo

## SALADS

### HEIRLOOM TOMATO

curry lime yogurt, pickled red onion, basil, gherkin, fennel focaccia crisps

### CARAFLEX CABBAGE WEDGE *GF*

bacon, cherry tomatoes, scallion, bleu cheese dressing

### CAESAR *GF*

white anchovy, parmesan, sweetbread croutons, caramelized anchovy dressing

### HEIRLOOM LETTUCE SALAD

hard egg, chive, brown butter bread crumb, parmesan, buttermilk vinaigrette

### SALAD NIÇOISE *GF*

Spanish tuna loin, butterball potato, crushed olives, pole beans, cherry tomatoes & radish, soft boiled egg, VPF greens, sauce gribiche, truffled balsamic

## HANDHELDS served with pork fat fries

### CHEESEBURGER

aged cheddar, pickled red onion, lettuce, garlic mayo, Dutch crunch bun

add fried egg \$1

pairs well with Chappellet Mountain Cuvée

### THE TRUFFLE BURGER

white truffled parmesan, shaved black truffle, caramelized onion, truffle salt, Dutch crunch bun

pairs well with Foradori Teroldego

### GRILLED CHEESE

edam, morbier & two year cheddar cheeses; speck, arugula, toasted focaccia

## PASTA

6 **CACIO E PEPE** 13 / 23  
black pepper broth, truffle, parmesan, bucatini noodle  
pairs well with Gloria Ferrer Pinot Noir

6 **SWEET CORN AGNOLOTTI** 16 / 26  
polenta & goat cheese filling; tart Michigan cherry & chile agrodulce, fennel fronds, roasted corn nage  
pairs well with TRIM Chardonnay

9 **SEAFOOD LINGUINE** 17 / 27  
poached clams, rosemary shrimp, roasted fish collar, chorizo verde, broccoli, fennel, preserved lemon rind gremolata  
pairs well with Hippolyte Reverdy Sancerre

7 **"GRILLED CHEESE" GNOCCHI** 14 / 24  
5 fennel sausage, tomato broth, sarvecchio parmesan, braised fennel, brown butter bread crumbs  
9 pairs well with Castello di Volpaia Chianti Classico

**ROOFTOP GARDEN CORZETTI** 14 / 24  
summer squash & pole beans, pesto, walnut, shaved goat's gouda, pea shoots  
pairs well with Terlan Pinot Grigio

10 \* All of our pastas are made in house daily with traditional methods and thoughtfully sourced ingredients.

## ENTREES

11 **MARKET FISH** MP  
rotating daily selection; please inquire

8 **MOULARD DUCK BREAST *GF*** 30  
puffed Moose Lake wild rice, kohlrabi, carrot, cucumber, celery, radish, scallions, almond, hot chiles, cilantro, mint, lime, ginger, fish sauce  
pairs well with Nik Weis 'Urban' Riesling

12 **MI GRASSFED RIBEYE** 42  
crispy salt & vinegar new potatoes, spring onions, almond romesco  
pairs well with Chateau de Sales Pomerol

12 **"HOPPIN JOHN" *GF*** 20  
Charleston gold rice, purple eye stock peas, summer vegetables, celery, carrot, onion, rice & benne broth, pea shoot pistou, scallion  
pairs well with Elk Cove Rosé of Pinot Noir

10 **VIETNAMESE CARAMELIZED RED DRUM *GF*** 28  
radish, peas, spring onion, bird's eye chile, roof top herbs, jasmine rice  
pairs well with Selbach-Oster Graacher-Domprobst Riesling

15 **CHICKEN & DUMPLINGS** 22  
market vegetables, herbed truffle broth, crispy chicken skin  
pairs well with Jean Manciat Chardonnay

16 \* We are proud to serve environmentally responsible seafood based on the recommendations from Monterey Bay Aquarium Seafood Watch\*. Learn more at [seafoodwatch.org](http://seafoodwatch.org)

\* *GF / gluten free*

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## CHEESE & CHARCUTERIE

served with house made bread, seasonal chutney, mustard, honey and pickles

**SMALL BOARD** three items 18

**LARGE BOARD** five items 26

### CHEESE

**CHÈVRE** Evergreen Lane, Fennville, MI  
goat's milk, fresh, creamy, salty & acidic

**MATTONÉ** Evergreen Lane, Fennville, MI  
cow's milk, creamy, sweet & salty

**NETTLE** Tulip Tree Creamery, Indianapolis, IN  
cow's milk, fresh, mint, sage & nettles

**WILLOUGHBY** Jasper Hill Farm, Greensboro, VT  
cow's milk, washed rind, buttery, meaty (add \$5)

**BRIE** Marin French Cheese, Petaluma, CA  
cow's milk, creamy, buttery, bloomy rind

**BAYLEY HAZEN BLUE** Jasper Hill Farm, Greensboro, VT  
raw cow's milk, grassy, toasted nut

**SHELBURNE 2 YR CHEDDAR** Shelburne Farms, Shelburne, VT  
raw cow's milk, sharp, savory, complex

**THOMASVILLE TOMME** Sweet Grass Dairy, Thomasville, GA  
raw cow's milk, semi-soft, aged, creamy, earthy

**DOROTHEA POTATO GOUDA** Amalthea, Holland  
goat's milk, potato skins, onion

**MIMOLETTE BOULE D'OR** Label Rouge, France  
cow's milk, aged 13 months, hard, mellow

**PECORINO GRAN RISERVA** Fattoria Della Piana, Italy  
sheep's milk, aged 1 year, sharp, fruity, salty

**MORBIER** Fromagere du Livradois, France  
raw cow's milk, washed rind, semi-firm

### MEAT

**PÂTÉ MAISON**  
rustic & herbal

**CHICKEN LIVER PÂTÉ**  
iron & wine

**CONEY DOG RILLETE**  
Detroit Coney inspired, spreadable beef & pork

**DUCK HAM**  
smoke, bourbon, anise

**CULATELLO**  
aged 6 months

**BUTCHER'S SELECTION**  
ask about today's feature

**JAMÓN SERRANO** El Cerro, Calamocha, Spain  
aged 12 months

**MORTADELLA** Nduja Artisans, Chicago, IL  
Sicilian pistachio, black pepper

**COUNTRY HAM** Benton's, Madisonville, TN  
hickory smoked, aged 14 months

**FINOCCHIONA** Columbus Craft Meats, San Francisco, CA  
fennel, garlic, sherry

**CAPOCCOLLO** Smoking Goose, Indianapolis, IN  
chile de arbol, paprika, sherry

**CHORIZO PAMPLONA** Dona Juana, Harbor City, CA  
mildly spiced, smoked paprika

\* Please ask your server about menu items that are served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Inform your server of any allergies.

## UPCOMING EVENTS

**HAPPY HOUR** Monday - Friday, 2:00PM - 6:00PM

**BURGER + WINE** Mondays, all day

\$10 gets you a burger and a glass of select wines. That makes a Monday a lot better. Agree? Agree. See you on Mondays at Reserve.

**INDUSTRY NIGHT** Tuesdays, all day

Our fellow restaurant friends get 40% OFF their tab on Tuesdays because they work hard and deserve some love. Let us serve YOU, folks.

**WINE WEDNESDAYS** Wednesdays, all day

Come one, come all...come with friends, co-workers, and family members. Enjoy 50% OFF select bottles of wine all day on Wednesdays at Reserve.

**DINNER WITH: ELK COVE VINEYARDS** September 12, 6:30PM - 9:00PM

We are pleased to welcome Elk Cove Vineyards into our dining room for September's wine dinner. Todd Stewart, National Sales Manager, will be joining us to provide insight and detail into this family owned and operated winery out of Willamette Valley, Oregon.

Reception starts at 6:30pm. Dinner is served at 7:15.

Tickets are \$100 all inclusive. Seating is limited.