

SMALL & SHAREABLE

POTATO LEEK SOUP <i>GF</i>	7	crisp leek, olive oil, cracked black pepper
ROTATING WILD GAME SELECTION <i>GF</i>	MP	
PORK FAT FRIES	7	
OYSTERS <i>GF</i>	3 / 9 or 6 / 18	champagne mignonette, Blis roe
ROASTED CARROTS <i>GF</i>	9	apples, cashew butter, hot honey, cardamom, sumac, aleppo, pickled golden raisin, pepitas, sunflower greens, kefir
BANDERA QUAIL POPPERS <i>GF</i>	14	quail breast, bacon, jalapeño, celery root purée, cherry bomb hot sauce, fredonia blue cheese, pea shoots
PBR STEAMED MUSSELS	15	digitata kelp, dulce sea lettuce, roasted fish collar, butter, toast
SHRIMP & GRITS <i>GF</i>	14	rosemary shrimp, Carolina gold rice grits, bacon braised tomatoes, cilantro, chive, sesame
LAMB KAFTA MEATBALLS <i>GF</i>	12	tahini sauce, pine nuts, pickled turnips, parsley
PIEROGIES	13	potato & gouda filling, walnuts, creamed leeks, pea shoots
HOUSE MADE BREAD PLATE	7	a composed dish that changes daily; please inquire

SALADS

CAESAR <i>GF</i>	13	white anchovy, parmesan, sweetbread croutons, caramelized anchovy dressing
HEIRLOOM LETTUCE	11	hard egg, chive, brown butter bread crumb, parmesan, buttermilk vinaigrette
CITRUS <i>GF</i>	11	winter greens, radish, shaved red onion, Evergreen Lane feta, pepitas, sunflower seed
ROASTED BEETS <i>GF</i>	12	Hasselman's black honey, citrus marmalade, winter greens, fredonia blue cheese, walnut

HANDHELDS served with pork fat fries

CHEESEBURGER	16	aged cheddar, pickled red onion, lettuce, garlic mayo, Dutch crunch bun add fried egg \$1 pairs well with Muga Rioja Reserva
TRUFFLE BURGER	29	caramelized onions, black truffle mayo, aged cheddar, shaved black truffle, Dutch crunch bun pairs well with Giardino Monstefano Barbaresco
GRILLED CHEESE	15	edam & two year cheddar cheeses; serrano ham, arugula, toasted focaccia

PASTA

CACIO E PEPE	13 / 24	black pepper broth, truffle, parmesan, bucatini noodle pairs well with Tenuta di Trinoro Le Cupole
CARROT ZUCCA	15 / 26	white wine & carrot reduction, brown butter breadcrumbs, pea shoots freezer peas, roasted carrot purée, pickled mustard seeds, basil pesto pairs well with Jolie-Laide Trousseau Gris
SEAFOOD LINGUINE	17 / 28	calamari, rosemary shrimp, steamed mussels & roasted fish collar, aged salumi, preserved lemon rind gremolata pairs well with Domaine Salvard 'Unique' Sauvignon Blanc
BLACK PEPPER PAPPARDELLE	16 / 27	lamb ragu, roasted mushroom, pecorino romano pairs well with Guímaro Ribeira Sacra
TOASTED RYE CAMPANELLE	13 / 24	roasted Pebble Creek mushrooms, shallots, thyme fonduta, sarvecchio parmesan, fried leeks pairs well with Oddero Barolo

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

ENTREES

MARKET FISH	MP	rotating daily selection; please inquire
BERKSHIRE PORK CHOP	32	spiced apple butter, mustard greens, pickled mustard seeds, shaved apple, cayenne candied walnuts, miso caramel vinaigrette pairs well with Tenuta Terre Nere Carricante
MI GRASSFED RIBEYE <i>GF</i>	44	potato purée, roasted Pebble Creek mushrooms, cipollini escabeche, braised mustard greens, bordelaise pairs well with Château de Pez St-Estèphe
MOULARD DUCK BREAST	34	calimyrna fig & tart cherry chutney, claytonia greens, parsnip crisps, toasted oats, vanilla parsnip purée pairs well with Bernard Baudry Chinon Cabernet Franc
WINTER FARMER'S HASH <i>GF</i>	22	roasted potatoes, carrots, market vegetables, kale, pickled red onion, sunny farm egg, celery root purée pairs well with Domaine Chevillon Pinot Noir/Gamay blend
VIETNAMESE CARAMELIZED CATFISH <i>GF</i>	29	watermelon radish, carrot, celeriac, kohlrabi, thai chile, fresh herbs, jasmine rice pairs well with Dönnhoff Riesling
POZOLE ROJO	23	heirloom yellow hominy, Berkshire pork, guajillo chile, radish, shaved cabbage, cilantro, red onion, crispy pork rind pairs well with Cleto Chiarli Lambrusco
CHICKEN & DUMPLINGS	22	market vegetables, herbed truffle broth, crispy chicken skin pairs well with Jean Manciat Chardonnay

We are proud to serve environmentally responsible seafood based on the recommendations from Monterey Bay Aquarium Seafood Watch®. Learn more at seafoodwatch.org

* GF / gluten free

CHEESE & CHARCUTERIE

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

SMALL BOARD three items 18
LARGE BOARD five items 27

CHEESE

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

NOELLA Evergreen Lane, Fennville, MI
 cow's milk, Alpine style, light acidity, mild salt

JULIANA Capriole, Greenville, IN
 goat's milk, flowers & herbs de Provence
 (add \$5)

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

BLEU ASIAGO Traffic Jam Dairy, Detroit, MI
 raw cow's milk, salty with hints of bleu

BAYLEY HAZEN Jasper Hill, Greensboro, VT
 raw cow's milk, cave aged, mushroom flavor

SHELburne 2 YR CHeddar Shelburne Farms, Shelburne, VT
 raw cow's milk, sharp, savory, complex

CABRA ROMERO Montesinos, Spain
 goat's milk, rosemary & iberico lardo coated

XO GOUDA Beemster, Holland
 cow's milk, aged 26 months, butterscotch & caramel

TOMA Point Reyes Farmstead, Point Reyes Station, CA
 cow's milk, creamy, buttery, grassy finish

QUADRELLO DI BUFALA Quattro Portoni Caseificio, Italy
 water buffalo's milk, creamy, sweet, robust taleggio style

PECORINO ROMANO Genuine Fulvi, Nepi, Italy
 sheep's milk, aged 1 year, sharp, salty

MEAT

PÂTÉ MAISON
 rustic & herbal

CHICKEN LIVER PÂTÉ
 iron & wine

CONEY DOG RILLETE
 Detroit Coney inspired, spreadable beef & pork

DUCK HAM
 smoke, bourbon, anise

BUTCHER'S SELECTION
 ask about today's feature

JAMÓN SERRANO El Cerro, Calamocha, Spain
 aged 12 months

HOT COPPA Molinari & Sons, San Francisco, CA
 spicy, cayenne, pork shoulder

SALAMI ROSA Fra' Mani, Berkeley, CA
 coriander, white pepper, pistachio

SPECK Alto Adige, Italy
 smoked ham, black pepper, naturally sweet

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

CAPOCOLLO Smoking Goose, Indianapolis, IN
 chile de arbol, paprika, sherry

CHORIZO Palacios, Spain
 spicy smoked paprika, garlic, pork

* 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, 4:00PM - 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 on Wednesdays at Reserve.

DINNER WITH THE...

March 19: Dinner with the Importer highlighting wines from legendary and innovative importer, Jenny & Francois, distributed in Michigan by i-lixir Beverage, and paired with a stunning multi-course menu by Chef Luke. Tickets available on Tock.

RESERVE'S QUARTERLY WINE TASTING

Join us on Saturday, March 28th from 4:00pm to 6:00pm for our first quarterly wine tasting! We will be featuring 20 wines from around the globe. Tickets are \$10, but Wine Club members can attend for free! For more information, please email Patrick at patrick@reservegr.com.