SMALL & SHAREABLE

POPCORN

POTATO LEEK SOUP GF
7
crisp leek, olive oil, cracked black pepper

ROTATING WILD GAME SELECTION GF
MP

PORK FAT FRIES
7

OYSTERS GF
3 / 9 or 6 / 18
champagne mignonette, Blis roe

ROASTED CARROTS GF
9
apples, cashew butter, hot honey, cardamom, sumac, aleppo, pickled golden raisin, pepitas, sunflower greens, kefir

BANDERA QUAIL POPPERS GF
14
quail breast, bacon, jalapeño, celery root purée, cherry bomb hot sauce, fredonia blue cheese, pea shoots

PBR STEAMED MUSSELS
15
digitata kelp, dulse sea lettuce, roasted fish collar, butter, toast

SHRIMP & GRITS GF
14
rosemary shrimp, Carolina gold rice grits, bacon braised tomatoes, cilantro, chive, sesame

LAMB KAFTA MEATBALLS GF
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

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 GF
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 GF
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 GF
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

<table>
<thead>
<tr>
<th>SMALL BOARD</th>
<th>three items</th>
<th>18</th>
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<tbody>
<tr>
<td>LARGE BOARD</td>
<td>five items</td>
<td>27</td>
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**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

**CONÉY 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 1-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.