

## SMALL & SHAREABLE

<b>TOMATO GAZPACHO</b> <i>GF</i>	6
cucumber, spring onion, sherry vinegar, olive oil	
<b>MICHIGAN SUMMER FRUIT PLATE</b> <i>GF</i>	10
everything available at Fulton Street Market; Evergreen Lane chèvre, honey comb, chutney, rice crackers	
<b>WARM FOCACCIA</b>	5
good butter, fruit preserves	
<b>PORK FAT FRIES</b>	7
<b>GREEN WAGON FARM RADISHES</b>	8
toasted Maine sea kelp, whipped cultured butter, maggi, crunchy salt	
<b>HUNGARIAN CUCUMBER SALAD</b> <i>GF</i>	6
garlic, crème fraîche, vinegar, paprika	
<b>MUSHROOM CREPES</b>	14
Farm & Sparrow crepes, Pebble Creek mushrooms, rooftop marjoram, Poet's Tomme	
<b>MEATBALLS</b> <i>GF</i>	9
creamy ricotta, braised greens, tomato sugo, lemon zest	
<b>RED CURRY MUSSELS</b>	13
lemongrass, ginger, coconut milk, scallion, snap peas, joi choi, Maine sea kelp, toasted baguette	
<b>MARINATED MUSHROOM SKEWERS</b>	7
rosemary & balsamic, garlic toum, parsley, crusty bread	
<b>FRESH RICOTTA</b>	8
summer squash, zucchini, squash blossoms, violet fermented honey, mint, basil, pepitas, fennel pollen, olive oil, fleur de sel, baguette	

## SALADS

*add roasted chicken \$4*

<b>FATTOUSH</b>	11
cucumber, tomato, bell pepper, radish, feta, mint, parsley, sumac, romaine, roasted sourdough chips	
<b>HEIRLOOM LETTUCE</b>	11
hard egg, chive, brown butter bread crumb, parmesan, buttermilk vinaigrette	
<b>VEGAN MARKET</b> <i>GF</i>	11
seasonal vegetables, heirloom lettuce, sunflower seeds, champagne vinaigrette	
<b>LAOTIAN LARB</b>	12
kohlrabi, celery, cucumber, carrot, bell pepper, thai chile, fish sauce, lime, cilantro, mint, thai basil, scallion, puffed grains & rice, peanut, toasted black rice powder	
<i>add pan fried head cheese \$4</i>	
<b>CHICORY &amp; CITRUS</b> <i>GF</i>	10
whole milk ricotta, radish, celery, fennel, nasturtium, white balsamic vinaigrette	

## HANDHELDS

*served with pork fat fries*  
*add fried egg \$1, add bacon \$1, add roasted mushrooms \$1*

<b>CHEESEBURGER</b>	16
aged cheddar, pickled red onion, lettuce, garlic mayo, Dutch crunch bun	
<b>B.L.T.</b>	14
thick cut bacon, heirloom lettuce, beefsteak tomato, garlic mayo, house made brioche	
<b>GRILLED CHEESE</b>	13
1 & 2 year cheddars, edam, swiss, house made brioche	
<b>PASTA</b>	
<b>SUMMER MAC &amp; CHEESE</b>	13 / 24
4 cheese sauce, bacon, broccoli, peas, panko, canestri noodles	
<b>CARBONARA</b>	16 / 27
green garlic, bacon, broccoli, egg yolk, parmesan, pickled ramps, tagliatelle	
<b>SEAFOOD LINGUINE</b>	17 / 28
rosemary marinated shrimp, roasted fish, mussels, garlic, shallot, white wine, lemon parsley gremolata	
<b>BUGATINI &amp; MEATBALLS</b>	15 / 26
braised tomato sugo, grassfed beef & fennel sausage, fresh basil, Sarvecchio parmesan	
<b>TOASTED RYE CAMPANELLE</b>	13 / 24
roasted Pebble Creek mushrooms, leeks, garlic, kale, thyme fonduta	

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

## ENTREES

<b>MARKET FISH</b>	MP
rotating daily selection; please inquire	
<b>RIBEYE ALA PLANCHA</b> <i>GF</i>	42
chorizo roasted new potatoes, onion & green garlic escabeche, summer greens, almond romesco sauce, coddled egg	
<b>SUMMER VEGETABLE FARMER'S HASH</b> <i>GF</i>	20
potato, carrot, onion, kale, sunny farm egg, potato purée	
<b>CHICKEN &amp; DUMPLINGS</b>	24
seasonal market vegetables, carrot, onion, summer greens, schmaltz dumplings, herbed truffle butter	
<i>Executive Chef Luke VerHulst</i>	
<i>Sous Chefs Ryan Davis &amp; Miriam Geenen</i>	
<i>Pastry Rawan Shatara</i>	

*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*

## 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
- MATTONE** Evergreen Lane, Fennville, MI  
cow's milk, taleggio style, creamy, grassy
- LA MANCHA MOO** Evergreen Lane, Fennville, MI  
cow's milk, camembert style, rich & buttery
- FARMHOUSE CHEDDAR** Evergreen Lane, Fennville, MI (add \$5)  
goat's milk, sweet & nutty
- NOELLA** Evergreen Lane, Fennville, MI  
cow's milk, Alpine style, light acidity, mild salt
- SHELburnE 2 YR CHEDDAR** Shelburne Farms, Shelburne, VT  
raw cow's milk, sharp, savory, complex
- AMISH BLUE** Salemville, Cambria, WI  
cow's milk, creamy, earthy & rich
- YOUNGSTERS** Artikaas, Holland  
cow's milk, Graskaas style young gouda, rich, creamy

### MEAT

- DUCK HAM**  
smoke, bourbon, anise
- BUTCHER'S SELECTION**  
ask about today's feature
- JAMÓN SERRANO** El Cerro, Calamocha, Spain  
aged 12 months
- FINOCCHIONA** Columbus Craft Meats, San Francisco, CA  
fennel, garlic, sherry
- COPPA** Smoking Goose, Indianapolis, IN  
pork shoulder, garlic, paprika, black pepper
- CAPOCOLLO** Smoking Goose, Indianapolis, IN  
white wine, coriander, paprika, juniper, black pepper

### DESSERTS

- TURKISH COFFEE CREPE CAKE** 9  
cardamom coffee crème, vanilla crepe, coffee crumble
- TARTE TATIN** 8  
sweet & tart cherries, rye pâté sucrée, lavender infused buttermilk ice cream
- KUNAFOLIS** 11  
kataifi cannoli shell, semolina pudding, mascarpone pistachio cream, orange blossom syrup
- CARAMELIZED CHÈVRE CHEESECAKE GF** 10  
goat's cheese, cherry rhubarb glaze
- CHOCOLATE PAVLOVA** 10  
swiss chocolate meringue, chocolate cake, vanilla buttercream, borghetti coffee liqueur

### DESSERT WINES

- NOVAL** 9  
10 yr tawny port
- NIEPOORT** 9  
Late Bottle Vintage port 2013
- CHÂTEAU D'ORIGNAC** 9  
pineau des charentes
- OREMUS** 22  
tokaji aszú, 5 puttonyos 2007
- BODEGAS YUSTE** 10  
pedro ximénez sherry
- BAUMARD** 18  
quartes de chaume 2015

\* 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.