

JAKE'S COUNTRY MEATS - whole hog
 OLDS BROTHERS - maple syrup
 NORCONK - asparagus

OUR LOCAL FARMS

S & S FARMS - whole lamb
 WERP - arugula, greens, herbs, pea shoots, ramps
 ZENNER - grape & cherry tomatoes,
 hothouse heirlooms

FRISKE - apples
 SLEEPING BEAR - honey
 MALBURG FARMS - rhubarb

ANTIPASTI CALDI

BRUSCHETTA, 14

toasted *crostini*, house *stracchino* cheese, mashed *fagioli*,
 shaved asparagus & lemon

ASPARAGUS, 14

lightly battered & fried, sweet pea mash, lemon crema

LUMACHE, 18

sautéed, soft golden potatoes, house puff pastry,
 hot mustard cream

SPANISH OCTOPUS, 23

char-grilled, house *Calabrese* sausage, smoked shallots,
 rice beans, tomato

VEAL SWEETBREADS, 24

hard-seared, "all'*Uccelletto*," gigante beans, thyme, chicken stock,
 foie gras butter

BEEF TRIPPA, 18

slow-cooked & fried crispy, three assorted dipping sauces

WHITE PIZZA, 17

mozzarella & ricotta cheeses, roasted garlic cloves, Italian parsley

RED PIZZA, 18

Soppressata salami, house Italian sausage, mozzarella & Parmesan,
 tomato sauce

CHEF'S TASTE, MARKET

today's selection from Chef Myles' whole animal butchery

ANTIPASTI FREDDI

BURRATA, 23

house-made, shaved *Toscana* salami, charred tomato vinaigrette,
crostini

CHEESE BOARD, 19

choice of three, served with *gelatini*, date & onion puree,
 sundried apricot & papaya mostarda, candied nuts,
 vanilla-steeped sundried strawberries, *crostini*

TURMERIC TOMA
 SOTTOCENERE DI TARTUFO
 CASTELROSSO D.O.P.
 MONTASIO D.O.P.
 GORGONZOLA DOLCE D.O.P.

SMOKED EEL, 14

chickory, tiny focaccia croutons, lemon aioli, basil pesto vinaigrette

CHARCUTERIE, 20

house-made, duck liver paté, *cacciatore* sausage,
 pork ham pastrami, mazzefegatti, *giardiniera* vegetables,
 tart cherry mostarda, shallot & parsley *insalata*, *crostini*

*ANGUS BEEF CARPACCIO, 20

shaved thin & served raw, *Parmigiano Reggiano*, red onions,
coccoli, extra virgin olive oil & cracked black pepper

*OYSTERS, 4 EACH

served raw on the half shell with accoutrements

GAIA BOUDEUSE NEW BRUNSWICK

PUFFERS PETITES MASSACHUSETTS

RASPBERRY POINT PRINCE EDWARD ISLAND

WAWENAUK MAINE

ZUPPE & VERDURE

MINISTRONE, 10

ASPARAGUS PORCINI MUSHROOM CREAM, 11

ARUGULA, 13

roasted cauliflower & red peppers, seedless cucumbers,
Castelvetrano olives, whipped *Gorgonzola* cheese,
 shaved red cabbage, sweet herb vinaigrette

SHAVED FENNEL, 12

navel orange segments, golden raisins, orange vinaigrette,
Pink Lady apples, fresh mint, toasted pistachios

SHAVED CELERY, 12

sautéed & chilled *cremini* mushrooms, grated *Pecorino Romano*,
 lemon vinaigrette, parsley

PASTE

RAVIOLI, 26

house-made, mozzarella & green onion pesto filling,
 sautéed early heirloom tomatoes, shaved artichoke bottoms,
 whipped ricotta, basil & parsley

FETTUCCHINE, 45

house-made, morel mushrooms in garlic butter,
 roasted, smashed & fried fingerling potatoes, basil pesto cream

LINGUINE, 33

tiny lamb sausage meatballs, house fresh mozzarella,
 sauce *Napoletana* with crushed plum tomatoes,
 roasted garlic cloves & extra virgin olive oil

MALTAGLIATI, 30

house-made, slow-cooked wild boar shoulder, cured pork, *soffrito* &
 tomato ragu, fried sage leaves, *Parmesan frico*,
 grated *Parmigiano Reggiano* cheese

PIETANZE

ATLANTIC SCALLOPS, 46

caramelized, sautéed golden potatoes, rainbow carrots, toasted
 almonds, roasted mini sweet peppers, fried garlic, fennel pollen,
 shellfish cream

LAKE SUPERIOR WALLEYE, 40

pan-seared, roasted, saffron *Parmesan* risotto, broccoli florets,
 capers & lemon butter

CHICKEN SALTIMBOCCA, 40

pan-seared breast, *prosciutto d'Parma* ham, fontina fontal cheese,
gnocchetti, shiitake mushrooms, roasted red onions, sage,
 smoked tomato & Marsala

ANGUS BEEF TENDERLOIN COSTOLETTE, 48

herb-marinated & char-grilled, whipped golden potatoes,
 soft parsnips, sautéed shaved green cabbage and *Vidalia* onions,
 peppered baby spinach

Please note that a twenty percent gratuity *may* be added automatically to parties of 8 or greater.

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

CHARLEY FESTIVAL *BEFORE*
CHERRY FESTIVAL

JUNE 16 - 22

*Four-course tasting menu offered in addition
to the daily dinner menu.*

\$50 per person, optional paired wine flight \$24

2022 CRÉMANT OF MICHIGAN
SPARKLING PINOT BLANC + CHARDONNAY
CURED & SMOKED TROUT
*chive & lovage mascarpone spread, soft boiled egg, arugula,
lemon caper vinaigrette, fennel taralli cracker*

2022 GEWÜRZTRAMINER
CONFIT & FLASH FRIED CHICKEN WINGS
*Calabrian orange vinaigrette
chilled fregola insalata with cucumber, sundried apricot, red onion,
orange zest, toasted pignoli, honey, roasted garlic,
tahini, olive oil & fresh mint*

2022 CABERNET FRANC
SLOW ROASTED PORCHETTA
*flash fried potato Fritelle, braised green cabbage in caraway butter,
baby spinach, brodo*

2022 'LE CABAN' RIESLING
STRAWBERRY FRUIT TEA SEMIFREDDO
lemon cookie, roasted & fresh strawberries, fresh basil & lemon zest



20TH ANNIVERSARY PICNIC

JULY 7TH, 2024 | 1 PM TO 4 PM

THE GREAT LAWN AT THE VILLAGE AT GRAND TRAVERSE COMMONS

FUN FOR ALL AGES! ENJOY LIVE MUSIC AND INCREDIBLE FOOD & DRINK!

MENU HIGHLIGHTS INCLUDE:

WHOLE ROASTED PIG ON HOUSE-MADE FOCACCIA

WHOLE ROASTED & PULLED CHICKEN WITH LEMON BUTTER

CAVATAPPI PASTA SALAD - VEGAN POTATO SALAD

BRUSCHETTA A LA 2004

*diced Zenner Farms tomatoes, fresh mozzarella, shaved garlic,
fresh basil, toasted ciabatta*

GREEN BEAN SALAD

blanched green beans, Gorgonzola cheese, lemon garlic oil

BEET SALAD

roasted & chilled, red onion, Kalamata olives, extra virgin olive oil, honey balsamic glaze

STRAWBERRY SHORTCAKE

Left Foot Charley wine & cider selections * Farm Club beer selections

Northwoods Soda * zero proof mocktails

Proceeds for this event will directly support the important
work of our community partners:

**Northwest Michigan 4H, Cherryland Humane Society,
Norte Youth Cycling & Up North Pride**

We are incredibly grateful for the work they do within
our community and for the support they have given us over the past two decades.

CLICK FOR MORE INFORMATION
OR TO PURCHASE TICKETS!

