

EDMONDSON - honeycrisp apples, donut peaches, nectarines GOLDEN RULE - rainbow carrots, beets LOMA FARM - red radishes, fennel, red wapsie cornmeal, radicchio, heirloom tomatoes, leeks ISLAND VIEW - bartlett pears S & S FARMS - lamb CHESTNUT HAVEN - chestnuts	OUR LOCAL FARMS LOCAL YOKELS - banana & jalepeño peppers JAKE'S COUNTRY MEATS - whole hog PRISTINE ACRES - eggs, whole chickens OLDS BROTHERS - maple syrup SLEEPING BEAR - honey WERP - arugula, herbs, greens IDYLL FARMS - goat cheese	HARRAND HILL - cannellini, red cabbage, fingerling, sweet & golden potatoes, green, red & spanish onions, broccoli, Italian sweet peppers, cauliflower pumpkin, butternut, acorn & georgia candy roaster squashes, brussels sprouts ZENNER FARMS - beefsteak, grape & cherry tomatoes
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ANTIPASTI CALDI

- CHESTNUTS, 9

oven-roasted "in cartoccio", extra virgin olive oil & sea salt
- BRUSCHETTA, 13

toasted crostini, mashed fagioli, sautéed shaved Brussels sprouts in garlic butter, salsa verde, toasted walnuts, basil leaves
- ARANCINI, 14

roasted pumpkin & parmesan risotto fritters, candied pumpkin seeds, roasted red pepper aioli
- ATLANTIC CALAMARI, 20

sautéed, toasted garlic ciabatta, Roma tomatoes, hot mustard cream
- SPANISH OCTOPUS, 24

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

ANTIPASTI FREDDI

- BURRATA, 25

house-made, shaved Toscano salami, charred tomato vinaigrette, crostini
- CHEESE BOARD, 22

choice of three, house fruit gelatini, sundried apricot, peach & papaya mostarda, date & onion purée, vanilla-steeped sundried strawberries, crostini & grissini
- TALEGGIO, D.O.P.

CASATICA DI BUFALA D.O.P.

IDYLL GRIS WASHED-RIND AGED GOAT

PIAVE VECCHIO, D.O.P

PECORINO SARDA D.O.P.
- VEAL SWEETBREADS, 25

hard-seared, house puff pastry, golden potatoes, broccoli raab, foie gras butter

VEAL BRAIN, 20

oven-baked "in cartoccio", marjoram butter, allspice, roasted garlic cloves, crostini & grissini

WHITE PIZZA, 17

mozzarella & ricotta cheeses, roasted garlic cloves, Italian parsley

RED PIZZA, 18

pepperoni, house Italian sausage, mozzarella & Parmesan, tomato sauce

CHEF'S TASTE, MARKET

today's selection from Chef Myles' whole animal butchery
- CHARCUTERIE BOARD, 24

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

WAGYU BEEF CARPACCIO, 25

served raw, shaved Parmigiano Reggiano, red onions, shaved radishes, coccoli, cracked black pepper, extra virgin olive oil, sea salt

*OYSTERS, 4 EACH

served raw on the half shell with accoutrements
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| DIXON POINT | NEW BRUNSWICK |
| WELLFLEET | MASSACHUSETTS |
| NINEGRET NECTARS | RHODE ISLAND |
| KATAMA BAY | MASSACHUSETTS |
- ZUPPE & VERDURE
- MINISTRONE, 12

BEETS, 15

oven-roasted & chilled, shaved radicchio, goat cheese, Honeycrisp apples, candied hazelnuts & pecans, apple cider reduction
- LE PASTE
- RAVIOLI, 32

house-made, butternut squash & mozzarella cheese filling, roasted cauliflower, grape & cherry tomatoes, garlic butter, basil leaves

FETTUCCINE, 36

house-made, slow-cooked & pulled rabbit, rosemary, escarole, peppered baby spinach, light garlic Parmesan cream
- LE PIETANZE
- ATLANTIC LEMON SOLE, 46

pan-seared, roasted golden chanterelle mushrooms, Parmesan risotto, mini sweet peppers, roasted fennel, basil leaves

LAKE SUPERIOR WALLEYE, 46

pan-seared, roasted, smashed & fried fingerling potatoes, broccoli, Kalamata olives, toasted pistachios, lemon butter, fried garlic
- ARUGULA, 14

house-fresh mozzarella cheese, seedless cucumbers, artichoke bottoms, grape tomatoes, house peperoncini, green goddess dressing

SHAVED CELERY, 13

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

AGNOLOTTI, 36

housemade Piemontese ravioli, wild boar sausage filling, crisp pancetta, ceci beans, sauce Napoletana with roasted garlic cloves & crushed plum tomatoes, grated Parmigiano Reggiano

MALTAGLIATI, 37

house-made, elk & butternut squash ragu, fried sage leaves, whipped ricotta, Italian parsley
- LAMB SHANK, 45

slow-cooked, roasted rainbow carrots, sweet & golden potatoes, shiitake mushrooms, basil pesto, brodo

ANGUS BEEF FILET MIGNON, 55

char-grilled, Fontina Fontal cheese, crisp prosciutto di Parma ham, soft cornmeal gnocchetti in classic marinara, acorn & Georgia Candy Roaster squash, sage leaves & Marsala
- Please note that a twenty percent gratuity *may* be added automatically to parties greater than six guests.
- *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.

E V E N T S

THURSDAY, OCTOBER 23

MICHIGAN HARVEST EPICUREAN FEAST AT BLACK STAR FARMS

Northern Michigan chefs on the slate include our own Chef Myles Anton, Les Eckert (of Northwestern Michigan College's GLCI), Andrew Viren (Taproot Cider House), Sarah Bobier (Artisan), Jennifer Blakeslee and Eric Patterson (The Cooks' House), Emily Stewart and Andy Elliott (Modern Bird), James Broome (Bourbons 72), Jen Welty (9 Bean Rows). Owner Amanda Danielson will serve as sommelier.

The dinner, as well as the menu preparation, will be filmed for the 2026 Detroit PBS film, Detroit: The City of Chefs III, by filmmaker Keith Famie and his team.

Dinner will be 4-5 courses with wine pairings.

PURCHASE TICKETS:



H O L I D A Y H O U R S

TUESDAY, OCT. 28: OPEN AT 5PM

HALLOWEEN: FRIDAY, OCT. 31: CLOSED

TUESDAY, NOV. 25: OPEN AT 5PM

THANKSGIVING: THURSDAY, NOV. 27: CLOSED

CHRISTMAS WEEK: TUESDAY DEC. 23-THURSDAY DEC. 25

CLOSED

FRIDAY DEC. 26 - WEDNESDAY DEC. 31

OPEN AT 4PM *INCLUDING* TUESDAY, DEC. 30

NEW YEARS DAY: CLOSED