

OUR LOCAL FARMS

EDMONDSON - Honeycrisp apples
GOLDEN RULE - rainbow carrots, beets
LOMA FARM - red radishes, fennel, red wapsie cornmeal, red & savoy cabbages
ISLAND VIEW - Bosc pears, Golden Delicious apples
S & S FARMS - lamb
CHESTNUT HAVEN - chestnuts

JAKE'S COUNTRY MEATS - whole hog
PRISTINE ACRES - eggs, whole chickens
OLDS BROTHERS - maple syrup
SLEEPING BEAR - honey
WERP - arugula, herbs, greens

IDYLL FARMS - aged & fresh goat cheeses
HARRAND HILL - cannellini, fingerling, sweet & golden potatoes, red & spanish onions, broccoli, cauliflower, pumpkin, butternut, acorn, Starry Night & Georgia Candy Roaster squashes, Brussels sprouts
ZENNER FARMS - beefsteak tomatoes

ANTIPASTI CALDI

- CHESTNUTS, 9
oven-roasted, extra virgin olive oil, sea salt
- ARANCINI, 14
fried Sicilian pumpkin risotto fritters, candied pumpkin seeds, creamy tomato blush sauce
- CAULIFLOWER, 14
lightly battered & fried, roasted hot peppers, pickled kohlrabi, red pepper aioli, Italian parsley
- ATLANTIC CALAMARI STEAK, 20
char-grilled, mashed fagioli, roasted parsnips, cracked black pepper, orange butter, fennel pollen
- SPANISH OCTOPUS, 24
char-grilled, house Calabrese sausage, smoked shallots, rice beans, tomato

- BRUSCHETTA, 18
toasted crostini, crispy Berkshire pork belly, house stracchino cheese, spicy sundried tomato caper relish
- WHITE PIZZA, 17
mozzarella & ricotta, 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

ANTIPASTI FREDDI

- BURRATA, 25
house-made, shaved Toscano salami, charred tomato vinaigrette, crostini
- 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
a rotating selection, served raw on the half shell with accoutrements
- CHEESE BOARD, 22
three artisanal cheeses, served with a variety of accoutrements
- CHARCUTERIE BOARD, 24
four house-made selections from Chef Myles' whole animal butchery program, served with accoutrements

ZUPPE & VERDURE

- MINISTRONE, 12
- GULF PRAWN, SHELLFISH & CREAM, 16
- BEETS, 14
oven-roasted & chilled, whipped goat cheese, greens, candied hazelnuts & pecans, apple cider reduction, extra virgin olive oil, sea salt

- ARUGULA, 14
house fresh mozzarella, ceci beans, roasted mini sweet peppers, seedless cucumbers, herb & limoncello vinaigrettes
- SHAVED FENNEL, 13
orange segments, Golden Delicious apples, toasted pistachios, golden raisins, mint, orange vinaigrette

LE PASTE

- RAVIOLI, 32
house-made, Starry Night squash & mozzarella cheese filling, Medjool dates, shaved red cabbage, toasted walnuts, sage butter
- AGNOLOTTI, 37
house-made Piemontese ravioli, chicken sausage filling, peppered baby spinach, sautéed mushrooms, cream

- FETTUCCINE, 35
pork sausage ragu bianco, broccoli florets, Calabrian chiles, whipped ricotta, grated Pecorino Romano cheese
- MALTAGLIATI, 36
house-made egg & pumpkin doughs, elk & butternut squash ragu, shaved Brussels sprouts in garlic butter, grated Parmigiano-Reggiano

LE PIETANZE

- LAKE SUPERIOR WALLEYE, 44
pan-seared, Parmesan risotto, soft celery root, broccoli florets, shaved savoy cabbage, basil pesto, lemon, fried garlic
- ATLANTIC SCALLOPS, 50
caramelized, roasted, smashed & fried fingerling potatoes, hothouse tomatoes, shaved artichokes, kalamata olives, roasted fennel, garlic butter, basil leaves
- BERKSHIRE PORK CHOP, 47
char-grilled, whipped golden potatoes, roasted rainbow carrots, sweet potatoes, red cabbage agrodolce, Marsala
- VEAL SCALLOPPINE, 49
pan-seared medallions, cornmeal gnocchetti, shiitake mushrooms, roasted red onions, Georgia candy roaster & acorn squash, red pepper & green peppercorn cream sauce

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.

HOLIDAY HOURS

THANKSGIVING WEEK

TUESDAY, 11/25 - OPEN AT 5PM

THURSDAY, 11/27 - CLOSED

CHRISTMAS WEEK

TUESDAY, 12/23 - THURSDAY, 12/25 - CLOSED

FRIDAY, 12/26 - WEDNESDAY, 12/31

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

2026

NEW YEAR'S DAY - CLOSED

SUNDAY, 2/8 - CLOSED

TRAVERSE CITY RESTAURANT WEEK

SUNDAY, 2/22 - SATURDAY, 2/28

OPEN AT 4PM *INCLUDING* TUESDAY, FEB. 24

SUNDAY, 4/5 - CLOSED