

OUR LOCAL FARMS

LOMA FARM - red wapsie cornmeal,
red & savoy cabbages
HARRAND HILL - cannellini, red onions,
OLDS BROTHERS - maple syrup
LAKEVEIW HILL FARM - micro-greens

GOLDEN RULE - rainbow carrots, beets
ANAVERY - whole Red Wattle hogs, whole lamb
PRISTINE ACRES - eggs, whole chickens

SLEEPING BEAR - honey
ISLAND VIEW - Golden Delicious apples
WERP - arugula, herbs, greens, sunchokes
PROVIDENCE FARM - green daikon, black Spanish
radish

ANTIPASTI CALDI

BRUSCHETTA, 14

toasted crostini, house stracchino, butternut squash purée,
maple glazed parsnip, toasted seeds

MPANATIGGHI, 14

fried Sicilian empanadas, sweet potato & carrot filling,
red pepper cream, basil oil

PEMAQUID MUSSELS, 22

all'assassina, plum tomatoes, white wine, kalamata olives,
garlic toasted ciabatta

SPANISH OCTOPUS, 24

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

ATLANTIC CALAMARI, 20

cornmeal flour-dusted & fried, roasted sweet peppers,
lemon aioli, dill, black pepper

VEAL BRAIN, 20

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

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

CHEESE BOARD, 22

three artisanal cheeses, served with a variety of accoutrements

***OYSTERS, 4 EACH**

a rotating selection, served raw on the half shell with accoutrements

DUCK LIVER PÂTÉ, 20

served chilled, sundried peach, apricot & papaya mostarda,
date & onion purée, Parmesan frico, crostini

WAGYU BEEF CARPACCIO, 25

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

ZUPPE & VERDURE

MINISTRONE, 12

BEETS, 15

oven-roasted & chilled, red onion, minced Honeycrisp apple, or-
ange segments, shaved black Spanish radish, whipped goat cheese,
Prosecco vinaigrette, micro-greens

ARUGULA, 13

honey-roasted rainbow carrots, house fresh mozzarella,
golden raisins, candied hazelnut dust, herb & orange vinaigrette

SHAVED SALAD, 13

cucumber, celery, fennel, green daikon, grape tomatoes,
house peperoncini, Gorgonzola, lemon vinaigrette, celery salt

LE PASTE

FETTUCCINE, 30

alla Norma, roasted eggplant, grape & cherry tomatoes,
whipped ricotta, crisp shiitake mushrooms,
marinara sauce, pangrattato

FREGOLA SARDA, 40

shellfish & saffron cream, rock shrimp, lobster claw & knuckle
meat, roasted cauliflower, sweet potatoes, garlic butter, basil

RAVIOLI, 32

house-made, ricotta & mint filling, house lamb pancetta,
sweet peas, sage butter, pea shoots & mint

MALTAGLIATI, 32

house-made, Angus beef Bolognese, stinging nettle pesto cream,
broccoli florets, grated Parmigiano Reggiano, Italian parsley

LE PIETANZE

BAY OF FUNDY SALMON, 48

pan-seared, toasted almond & tomato risotto, shaved artichokes,
roasted Roma tomatoes, mini sweet peppers,
capers, fennel pollen, basil, lemon

ATLANTIC SCALLOPS, 50

caramelized, buttered Brussels sprouts, shaved fennel,
roasted, smashed & fried fingerling potatoes,
peppered baby spinach, fried garlic, hot mustard cream

CHICKEN SALTIMBOCCA, 43

pan-seared breast, shaved crispy Prosciutto di Parma,
Fontina Fontal, gnocchetti, mushroom ragù, roasted red onions,
sage, red cabbage agrodolce, smoked tomato, Marsala

ANGUS BEEF SHORT RIBS, 45

slow-cooked, black & long grain rice pilaf, sundried tomatoes,
sautéed kale, beef brodo, ricotta salata, wild onions, basil

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.

VILLAGE TO VILLAGE

*Crafting Cocktails & Collaboration between the Village of Elk Rapids
and the Village at Grand Traverse Commons.
Village features every Wednesday, January - April*

FEATURED CHEF'S TASTE

FROM DEPUTY EXECUTIVE CHEF, AUSTIN LOWE

CICCHETTI - 18

*whole animal pork chicharone, duck liver spumé, peach & apricot jam, chives,
wild onion & lime salt*

FEATURED ETHANOLOGY COCKTAILS

FROM DEPUTY BEVERAGE DIRECTOR, KRISTEN WARBA

PERFECT POLLINATOR - 13

*Ethanology Bruma Gin - Ethanology Amarum Pirum® - honey syrup
lemon juice - lemon peel*

ISLAND TIME - 15

*Ethanology Frumentum® Blue Corn Whiskey - Ethanology Amarum Pirum Liqueur
lavender simple syrup lime juice - salt rim - lime twist*