

OUR LOCAL FARMS

LOMA FARM - rapini, fennel,
red wapsie cornmeal, red & savoy cabbages
HARRAND HILL - cannellini, red onions,
Red Maria & sweet potatoes

GOLDEN RULE - rainbow carrots, beets
JAKE'S COUNTRY MEATS - whole hog
PRISTINE ACRES - eggs, whole chickens
OLDS BROTHERS - maple syrup
SLEEPING BEAR - honey

IDYLL FARMS - aged & fresh goat cheeses
CHESTNUT HAVEN - chestnuts
ISLAND VIEW - Golden Delicious apples
WERP - arugula, herbs, greens

ANTIPASTI CALDI

- BRUSCHETTA, 15**
toasted crostini, mashed fagioli, shaved artichoke bottoms,
baby spinach, crisp shiitake mushrooms

MPANATIGGI, 15
house-made Sicilian empanadas, potato & onion filling,
Savoy cabbage, thyme, house pancetta, lemon crema

ATLANTIC SCALLOPS, 24
caramelized, roasted chestnuts, lemon, fennel pollen

WELLFLEET TOPNECK CLAMS, 20
oven-baked, caper onion lobster butter, toasted focaccia crumbs,
lemon dressed mustard greens

SPANISH OCTOPUS, 24
char-grilled, house Calabrese sausage, smoked shallots,
rice beans, tomato

- VEAL SWEETBREADS, 25**
hard-seared, house puff pastry, roasted Golden Delicious apples,
foie gras butter, fried sage leaves

BEEF BONE MARROW, 25
oven-roasted, sundried apricot & onion jam,
crisp fried Vidalia onions, grilled tigelle

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, 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

DUCK LIVER PATE, 18
served chilled, sundried peach, apricot & papaya mostarda,
date & onion puree, Parmesan frico, crostini

ZUPPE & VERDURE

- MINISTRONE, 12**

BEETS, 15
oven-roasted & chilled, whipped goat cheese, pistachio pesto,
pomegranate seeds, arugula, limoncello vinaigrette

- KALE, 15**
shaved, house fresh mozzarella, avocado, ceci beans, candied
hazelnuts & pecans, toasted pumpkin seeds, balsamic vinaigrette

SHAVED FENNEL, 13
Cara Cara, blood, and navel orange segments, minced Honeycrisp
apples, golden raisins, toasted almonds, mint, orange vinaigrette

LE PASTE

- RAVIOLI, 32**
house-made, butternut squash & mozzarella filling,
sauce Napoletana with roasted garlic cloves, crushed plum
tomatoes, basil leaves

CAMPANELLE, 37
house-made, slow-cooked pulled Long Island duck leg, broccoli
florets, soft celery root, basil pesto cream

- FETTUCCINE, 37**
housemade, Berkshire pork scallopine, black trumpet & hedgehog
mushrooms, sage leaves, classic marinara & Marsala

MALTAGLIATI, 35
house-made, Angus beef ragu, roasted heirloom rainbow carrots,
grated Parmigiano-Reggiano, Italian parsley

LE PIETANZE

- LAKE SUPERIOR WALLEYE, 44**
pan-seared, roasted, smashed & fried fingerling potatoes,
buttered shaved Brussels sprouts, baby spinach,
green peppercorn, lemon butter

CHICKEN SALTIMBOCCA, 43
pan-seared breast, Prosciutto di Parma, Fontina Fontal,
cornmeal gnocchetti, shiitake mushrooms, roasted red onions,
fresh rosemary, hot mustard cream

- SUFFOLK LAMB SHANK, 50**
slow-cooked, whipped cauliflower, honey rosemary glazed
heirloom rainbow carrots, toasted walnuts, brodo

WAGYU BEEF HANGER STEAK, 55
herb-marinated & char-grilled, saffron Parmesan risotto,
roasted mini sweet peppers, tomato, capers, Kalamata olives,
garlic butter, 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.

WINTER 2026

IMPORTANT DATES

SUPER BOWL SUNDAY: FEB.8 - CLOSED

TRAVERSE CITY RESTAURANT WEEK

SUNDAY, 2/22 - SATURDAY, 2/28

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

DON'T WAIT! BOOK YOUR RESERVATION TODAY.

VILLAGE 2 VILLAGE

FEATURING

NICHOLAS LEFEBRE OF ETHANOLOGY

CHEF'S TASTE - 15

ATLANTIC CALAMARI STEAK

char-grilled, soft polenta, minced Roma tomatoes, caperberries, orange butter, basil

COCKTAILS - 15

E.R. 75

Ethanology barrel-aged Bruma gin - lemon - simple syrup - orange bitters - Prosecco - orange twist

AVIATION

Ethanology Bruma gin - Luxardo - Crème de Violette - lemon

VÜNDER VOOMAN

Ethanology Mel® local honey distillate - Pierre Ferrand dry curaçao - Luxardo - lemon juice - Angostura bitters - orange zest crystals

BLANCUS OLD OLD

Ethanology Blancus blue corn white whiskey - brown sugar - Angostura bitters - lemon peel

SPIRITS

2 OZ POURS - 15 | FLIGHT OF 3/4 OZ EACH - 20

Ethanology Mel® | Birobur Mel® | Maneo 4yr-aged Mel® | Amarum Pirum® lavender liqueur