

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

**MPANATIGGHI, 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, cocomoli,  
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**MINESTRONE, 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**

homemade, 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*