

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, parsnip & onion filling, roasted peppers & garlic, house pancetta, lemon crema

FRUTTI DI MARE, 18

char-grilled calamari steak, Gulf pawns, sautéed golden potatoes, house giardiniera, orange butter, fennel pollen

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

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, 18

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

WAGYU BEEF CARPACCIO, 25

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

ZUPPE & VERDURE**MINESTRONE, 12****WELLFLEET CLAM, SHRIMP & POTATO, 19****BEETS, 15**

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

KALE, 15

shaved, house fresh mozzarella, house pepperoncini, ceci beans, toasted pumpkin seeds, balsamic vinaigrette

SHAVED FENNEL, 14

Cara Cara, navel & blood orange segments, minced Honeycrisp apples, golden raisins, toasted almonds, mint, orange vinaigrette

LE PASTE**TRIANGOLINI, 32**

house-made ravioli, cabbage, soffrito & Pecorino filling, sauce Napoletana with roasted garlic cloves, crushed plum tomatoes, whipped ricotta, basil leaves

FETTUCCINE, 37

house-made, slow-cooked crispy Long Island duck leg, broccoli florets, soft celery root, basil pesto

LINGUINE, 35

slow-cooked wild boar shoulder, caramelized Vidalia onions, roasted cauliflower, Calabrian chiles, simple tomato sauce, light cream

MALTAGLIATI, 38

house-made, Wagyu beef ragu, roasted heirloom rainbow carrots, grated Parmigiano-Reggiano, Italian parsley

LE PIETANZE**ICELANDIC ARCTIC CHAR, 44**

pan-seared, saffron Parmesan risotto, roasted mini sweet peppers, capers, Kalamata olives, Roma tomatoes, garlic butter, basil

CHICKEN SALTIMBOCCA, 43

pan-seared breast, Proscuitto di Parma, Fontina Fontal, golden & sweet potatoes, butternut squash, red onions, sundried tomatoes, fresh rosemary, hot mustard cream

BERKSHIRE PORK SCALLOPINE, 45

pan-seared, gnocchetti, shaved buttered Brussels sprouts, black trumpet & hedgehog mushrooms, fried garlic, baby spinach, lemon butter

WAGYU BEEF HANGER STEAK, 55

char-grilled, roasted smashed & fried fingerling potatoes with fennel seed, red cabbage agrodolce, toasted chestnuts, 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.

WINTER 2026

IMPORTANT DATES

SUPER BOWL SUNDAY | FEBRUARY 8 - CLOSED

VALENTINE'S DAY WEEKEND | FEBRUARY 13, 14 & 15
OPEN AT 4PM

TRAVERSE CITY RESTAURANT WEEK
THREE COURSES \$45

SUNDAY, 2/22 - SATURDAY, 2/28

OPEN AT 4PM INCLUDING TUESDAY, FEB. 24

DON'T WAIT! BOOK YOUR RESERVATION TODAY.

PRIMI choice of one

BEETS

oven-roasted & chilled, whipped goat cheese, pistachio pesto, pumpkin seeds, arugula, limoncello vinaigrette

GREENS

Parmesan frico, grape & cherry tomatoes, seedless cucumbers, house peperoncini, Kalamata olives, celery salt, herb vinaigrette

ZUPPA

Maine lobster & cream soup with rock shrimp scampi

BUTTERNUT SQUASH

oven-roasted, puréed & served warm on mashed cannellini, pine nuts, toasted pumpkin, fennel, cumin & coriander seeds, maple & cider glaze, crostini

BRUSSELS SPROUTS

oven-roasted, minced celery root, basil pesto, garlic, lemon butter

MOZZARELLA IN CAROZZA

prosciutto di Parma & basil wrapped house fresh mozzarella, lightly battered & fried, smoked tomato sauce

SECUNDI choice of one

LASAGNA

oven-baked house-made pasta sheets layered with herb ricotta, mozzarella & tomato passata, primavera vegetables, garlic butter, basil

WILD CAUGHT ATLANTIC HAKE

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

AGNOLOTTI

house-made Piemontese ravioli, chicken sausage filling, golden potatoes, broccoli florets, sage butter & Parmigiano Reggiano

GNOCHETTI

house-made, slow-cooked & pulled Berkshire pork shoulder, caramelized onions, sunny-side-up egg, cracked black pepper, brown sugar, basil, Marsala

BONELESS ANGUS BEEF SHORT RIB

slow-cooked, mushroom "guarnizione" with cremini, oyster & shiitake mushrooms, Fontina Fontal cheese, whipped golden potatoes, rosemary honey-glazed rainbow carrots, brodo

DOLCE choice of one

CHOCOLATE BONBON

chocolate, beet & mascarpone mousse covered in a chocolate shell, vanilla crema, roasted strawberry sauce, fresh strawberries & mint

CRANBERRY & BLOOD ORANGE SORBETTO

fresh orange segments & berries, toasted pistachios, citrus zest

APPLE CRUMBLE TART

brown butter Parmesan crumble, apple cider glaze, vanilla whipped cream, caramel sauce