

locally **CRAFTED**

**DINNER**

## SHAREABLES

### Crispy Peking Duck Tacos 13

CUCUMBER, SCALLION, HOISIN GLAZE, SESAME GINGER SEEDS

### Smoked Chicken Tequila Quesadilla 12

SMOKED CHICKEN, ROASTED PEPPERS, ONION, PEPPER-JACK, PICO, SOUR CREAM, GUACAMOLE

### Smoked Michigan Whitefish Spread 16 (GF)

SEA SALT POTATO CHIPS

### PEI Mussels\* 13 (GFA)

COCONUT CURRY ALMOND SAUCE, GRILLED NAAN BREAD

### Baked Double Cream Brie 13 (GFA)

STONE FRUIT CHUTNEY, PISTACHIO AND ORANGE CRACKERS

### Crispy Calamari 12 (GF)

VEGETABLE STIR-FRY, VIETNAMESE CHILI SAUCE

## MAINS

### Market Fish MKP

### Butchers Block Daily Cut MKP

SERVED WITH CHEF'S ACCOUTREMENTS

## SOUPS & SALADS

### Baked French Onion Soup 9

PROVOLONE, GRUYÈRE, SWISS, PARMESAN CRUST

### Soup du Jour 6

ALL SALADS SERVED WITH HOUSE BREAD

### Caesar\* (GFA)

### Small 7 • Entrée 12

ROMAINE, SHAVED PARMESAN, CROUTONS, ANCHOVY, CAESAR DRESSING

### Bev's Chopped Cobb (GF)

### Small 7 • Entrée 12

ROMAINE, SPRING GREENS, CUCUMBERS, GRAPE TOMATOES, CARROTS, HARD-BOILED EGG, BEETS, BLEU CHEESE CRUMBLES, GORGONZOLA DRESSING

### Kale & Farro 14 (GFA)

BUTTERNUT SQUASH HUMMUS, RAISIN, PUMPKIN SEED, PEAR, RYE BREAD CROUTONS, BALSAMIC APPLE CIDER DRESSING

### Harvest 14 (GF)

ROMAINE, ARUGULA, GOAT CHEESE, DRIED CHERRIES, SPICED PECANS, BALSAMIC HERB VINAIGRETTE

### Add

STEAK\* 9 / CHICKEN 5 / SALMON\* 7 / SLICED AVOCADO 4 / FALAFEL 5

### "Maker's Mark" Bourbon-Glazed Pork Shank 25 (GFA)

SMOKED CHEDDAR POLENTA, SHAVED BRUSSELS SPROUTS, APPLEWOOD SMOKED BACON, CRISPY ONIONS

### Blackened Atlantic Salmon\* 24 (GFA)

ROOT VEGETABLE QUICHE, HERB SALAD, ROCK SHRIMP ÉTOUFFÉE SAUCE

### House Prime Braised Beef Short Rib 26

SWEET POTATO GNOCCHI, CREAMED GARLIC SPINACH, ROASTED CIPOLLINI ONIONS, PORT WINE SAUCE

### Hickory-Smoked Chicken Pasta Carbonara\* 24

LINGUINI, PARMESAN, BACON, PEAS, ORGANIC POACHED HEN'S EGG

### PARK 600 Burger\* 18 (GFA)

AGED WHITE IRISH CHEDDAR, PEPPERED MAPLE BACON, BOURBON ONIONS, TRUFFLE AIOLI, THICK-CUT FRIES

### MI Shrimp 28 (GFA)

VEAL TORTELLACCI, GARLIC RAPINI, LEMON DEMI, TOASTED ALMONDS, CHILI FLAKE

### Indian Brook Rainbow Trout 25 (GFA)

PAN-SEARED, VEGETABLE MEDLEY, ALMONDS, LEMON, HEIRLOOM POTATOES

### Veggie Burger 18

CHURRASCO SAUCE, WITH TABBOULEH SALAD, SPICY GUACAMOLE, LTO, TRUFFLE AIOLI

### Shepherd's Pie 23

GUNTHORP FARMS ORGANIC GROUND LAMB, WINTER ROOT VEGETABLE, HERBS, CREAMY POTATO, AGED CHEDDAR CRUST

### Seafood & Chicken Jambalaya\* Single 21 • For Two 32

CHICKEN, SHRIMP, SCALLOPS, MUSSELS, CLAMS, CALAMARI, SAUSAGE, FRESH FISH, CAJUN HERBS, WHITE RICE, PEPPERS

## OVEN

GLUTEN FREE CRUST AVAILABLE

### Belle Isle 14

FRESH MOZZARELLA, CAPICOLA HAM, SOPPRESSATA, SPICY SALAMI, PEPPERONI, PARMESAN, GARDEN HERBS

### Wild Oregon Mushroom 15

GOAT CHEESE HERB SPREAD, ARUGULA, BLACK TRUFFLE OIL

### Frank 14

BEST DARNED PEPPERONI PIZZA EVER

### Formaggio 13

MOZZARELLA, PECORINO, PROVOLONE, PARMESAN, FRESH HERBS

### Greektown 15

SPINACH, WILD MUSHROOMS, ARTICHOKE, TOMATOES, RED PEPPERS, BASIL PESTO, GOAT CHEESE, MOZZARELLA

## ADD-ONS

### Four Cheese Mac 8

BOURBIN, MASCARPONE, COTSWOLD CHEDDAR, PARMESAN CRUST

### Sauté of Wild Forest Mushrooms 11 (GF)

ITALIAN BLACK TRUFFLE OIL

### Ciabatta Bread 4

E.V.O.O., HERBS, PARMESAN, 3-YEAR AGED MODENA BALSAMIC

### French Fries 5 (GF)

### Loaded Sea Salt Baked Potato 7 (GF)

### Market Seasonal Vegetables 6 (GF)

### Creamed Potato 6 (GF)

(GF) – GLUTEN FREE / (GFA) – GLUTEN FREE AVAILABLE

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING. \*MAY CONTAIN RAW INGREDIENTS OR COOKED TO YOUR PREFERENCES. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, FISH, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES. 20% SERVICE CHARGE ADDED TO PARTIES OF 8 OR MORE.