

EAT DINNER

FIRSTS

Not-So-Standard Potato Chips ^{gf} parmesan, sauce flight: comeback sauce, white bbq, gold sauce 11

French Onion Dumplings gruyère, Farm to Market brioche, onion broth 11.50

Ahi Tuna Crudo ^{gf} pickled fennel, grapefruit, black olive caramel, soy-yuzu vinaigrette, sunflower 15.25

Pork & Ricotta Meatballs ^{gf} roasted tomato & ancho chili, queso fresco, avocado crema, cilantro 12.50

Asian Pig Wings saké soy glaze, cilantro, sambal 18

Pimento Cheese ^{gf option} Jason Wiebe cheddar, chow-chow relish, toasted sesame seed lavash, grilled pita bread 11

Twisted Bread caramel corn butter & cheddar-herb butter 7.25

CHARCUTERIE BOARD

daily offering, served with lavash crackers

small: two cured meats, one fresh/local cheese, pickled vegetables 13

large: three cured meats, two fresh/local cheeses, pickled vegetables 19

BOWLS

Soup of the Moment daily selections 7/12
Chicken & Sausage Gumbo bay rice 8/12

GREENS

Add grilled: chicken \$4, hanger steak \$6, shrimp \$6

G&D ^{gf} Missing Ingredient lettuce, Hemme Brothers fresh quark cheese, shallot, radish, sunflower seed granola, sherry-shallot vinaigrette 8/13

Jackson ^{gf} grilled romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 8/13

Waldorf Salad* ^{gf} bibb lettuce, granny smith apples, toasted walnuts, celery, roasted grapes, lemon aioli 8/13

Brussels Sprout & Kale ^{gf} cranberries, sunflower seeds, manchego, tricolored peppercorn vinaigrette 8/13

The Goat ^{gf option} herbed goat cheese, baby kale blend, smoked garlic edamame, candied orange, banana bread croutons, sweet maple red onion vinaigrette 8/13

»»»»» sides to share \$7.50 »»»»»

BEEF FAT FRIES ^{gf}

BRAISED COLLARD GREENS

CREAMED BRUSSELS SPROUTS ^{gf}

WILD RICE

**BURGER'S COUNTRY HAM
CHEESY CORN**

ROOT VEGETABLE HASH

PLATE

Cornmeal-Fried Catfish* ^{gf option} Burger's country ham cheesy corn, house slaw, hush puppies, comeback sauce 18.25

Shrimp & Grits* ^{gf} blackened, jalapeño avocado gravy 23.25

Scallop & Clam 'Chowder'* ^{gf} seared scallops, cherry stone clams, bacon lardons, marble potatoes, chowder cream, radish & celery salad 33

Bouillabaisse* ^{gf option} tomato & shellfish broth, grilled shrimp, steamed mussels & clams, fennel, grilled ciabatta, rouille, fresh herbs 25.25

Pappardelle house-made pasta, roasted pumpkin, brown butter, fried sage 17

Loaded Baked Potato Gnocchi house-smoked bacon, cheddar curds, sour cream, chive 19

Burnt End Mac & Cheese house bbq, fontina, pecorino, chicharrón crumble 22.25

Chicken & Waffles* honey butter, texas pete, maple syrup 21

Amish Chicken* ^{gf} shiitake mushroom risotto, roasted cippolini onion, confit tomato, sauce chasseur 22.25

Duck Two Ways* ^{gf option} seared duck breast, confit duck leg, spaetzle, roasted root vegetables, à l'orange, date & apple cider mostarda 29

Braised Short Rib ^{gf option} Anson Mills blue corn polenta, braised collard greens, red wine jus, citrus & herb gremolata 25.25

Double Pork Chop* breaded, creamed brussels sprouts, house-smoked bacon, pork jus 29

Pork Porterhouse* ^{gf} 18 oz. dry aged, sweet potato hash, candied jalapeño, bourbon maple 24.25

Hanger Steak* ^{gf} roasted new potatoes, grilled Grand River Farms oyster mushroom, salsa verde, arugula 23.25

Rosewood Ranch Wagyu Ribeye* ^{gf option} 14 oz, charcoal rubbed, potato dauphinois, Grand River Farms oyster mushrooms, peppercorn demi 45

Tomahawk Ribeye for Two* ^{gf} 34 oz, porcini rubbed, black garlic butter, tobacco fried onions, veal jus 79

^{gf} gluten free ^{gf option} - must request gluten free

**These items may be served raw or under cooked.
 *Consuming raw or under cooked meats, poultry, or eggs may increase your risk of foodborne illness. We use nuts and nut-based oils in most menu items. Please let us know if you are allergic to any foods. 112718



Spencer Knipper, Executive Chef
Jarid Ward, Chef de Cuisine

We grow our own super fresh, pesticide and herbicide-free: watercress, lettuces, mint, micro-greens, cilantro, scallions, basil, and edible flowers