

VALENTINE'S DAY

4 course prix fixe | 90/couple | 55/individual
wine pairing 24 | michigan craft beer pairing 17

COMMUNAL

shared

wine pairing: paul anheuser blanc de noir | beer pairing: creston clickity clack

SHRIMP & GRITS

sustainably farmed michigan shrimp. creamy grits. chili oil. serrano ham. green tomato chutney

FIG & GOAT CHEESE CROSTINI v

house-made crostini. roasted garlic spread. dancing goat chèvre. fig chutney. chervil

ROASTED BRUSSELS SPROUTS

caramelized onions. brown butter local brussels sprouts. sherry vinegar gastrique. truffled pecorino. guanciale

GREENS & SOUP

individual serving

wine pairing: moulin de gassaac pinot noir | beer pairing: grand armory white chocolate blond

CHIOGGIA & GOLDEN BEET SALAD gf/v

roasted local chioggia & golden beets. dancing goat chèvre. shaved fennel. fig vinaigrette

TRUFFLED POTATO SOUP

chives. blis truffle oil finish

ENTRÉE

individual serving

wine pairing: vina robes petite sirah | beer pairing: terra seasonal smoked brown

SEARED SEA SCALLOPS

georges bank scallops. serrano ham risotto. onion parsnip purée. salsa verde. blis truffle oil

BRAISED CHICKEN gf

otto's free range chicken. michigan apple cider braise.
house-made sage sausage and pastured sander's bacon white bean cassoulet. mint crème fraîche

WINTER VEGETABLE LASAGNA v

local winter squash. wild mushrooms. spinach. red sauce. local root vegetables. dancing goat chèvre

PORCHETTA

jake's country meats pastured pork belly wrapped pork loin. local celery root and potato mash. roasted rapini. sage velouté

SWEETS

shared

wine pairing: villa wolf gewürztraminer | beer pairing: austin brothers milk rout stout

BROWN BUTTER APPLE CAKE

salted caramel butter cream

RED VELVET CAKE v

cream cheese frosting

COMMUNAL

CHEESE & CHARCUTERIE BOARD gf

valdeon blue cheese. tetilla. mahon.
dancing goat chèvre.
house-made duck prosciutto. house made bresaola.
house-made pork lomo. sobrassada.
proper accoutrements 32

cheese & accoutrements 18
charcuterie & accoutrements 22

ROASTED BRUSSELS SPROUTS gf

caramelized onions. local brown butter roasted brussels sprouts.
truffled pecorino. sherry vinegar gastrique. guanciale 15

SOUP & SALAD

otto's free-range chicken 4 michigan shrimp 6
pastured pork belly 4 faroe island salmon 7

TRUFFLED POTATO SOUP

chives. blis truffle oil finish 7

CHIOGGIA & GOLDEN BEET SALAD

roasted local chioggia & golden beets.
dancing goat chèvre. shaved fennel. fig vinaigrette 8.5/14

KALE CAESAR*

local kale. garlic bread crumbs.
caesar dressing. sarvecchio 7/12

GAZELLE SALAD df v vg

french green lentils. toasted farro. seasonal vegetables.
walnuts. greens. cumin vinaigrette 8/13

DESSERTS

TURTLE PIE GF, V

Peanut butter. Chocolate ganache. Candied pecans 6.5

GOAT CHEESE CHEESECAKE V

windmill cookie crust. blueberry preserves 7

VEGAN CHOCOLATE CAKE DF, V

double chocolate cake. chocolate frosting.
michigan cherry preserves. 6.5

A LA CARTE

ENTREES

SEARED DUCK BREAST gf

culver farms duck. vanilla-maple poached michigan cherries.
coriander glazed carrots. kale. pistachio 24

PORCHETTA

jake's country meats pastured pork belly wrapped pork loin.
local celery root and potato mash. roasted rapini. sage velouté 31

SEARED SEA SCALLOPS*

georges bank scallops. serrano ham-guanciale risotto.
onion parsnip purée. salsa verde. blis truffle oil 32

BEER BRAISED SHORT RIB

beer braised grass-fed short rib. local candied carrots & turnips.
mashed potatoes. beer-herb jus 28

MUSHROOM PIZZA v

assorted mushrooms. dancing goat chèvre. local kale. garlic butter.
hand-pulled mozzarella. sarvecchio. cracked black pepper 16

SALMON PIZZA

house-smoked faroe island salmon. garlic butter. capers. red onions. hand-pulled mozzarella. sarvecchio. chili flakes 18

VALENTINES BEVERAGES

AMORE

house infused hibiscus liqueur. petoskey stone gin.
hand-pressed lemon juice. cage-free egg white 11

SHORTS HOT LOINS

experimental aphrodisiac ale brewed with goji berries, honey, dark sweet cherries, and in the mood tea from light of day organics. deep pink in color, this romance inspiring beer carries aromas of cinnamon, berry, and roses.
bellair, mi. 6.9% abv 6 12 oz. bottle

M. LAWRENCE SEX (draft)

Leelanau Peninsula, MI. Bold fruits intertwine with yeast and delicate bubbles from a blend of pinot noir and chardonnay grapes creating a gorgeous pink hue 8.5

RH COUTIER GRAND CRU BLANC de BLANC BRUT

100% chardonnay aged in stainless steel. apple, white stone fruit and citrus on the nose with a creamy texture and mineral tones round out the bright acidity 15/90



*inquire with your server for items that are cooked to order | *consuming raw or uncooked foods may increase your risk of foodborne illness
gf | gluten free df | dairy free v | vegetarian vg | vegan inform your server of any dietary restrictions