

DINNER

monday-saturday 5pm & sunday 4pm

COMMUNAL

PUB CHEESE v
farm country cheddar. creston brewery's
bloody fifth. pretzel rods 8

PICKLED CRUDITE gf df v vg
house-made pickled local vegetables 3.5

CHEESE & CHARCUTERIE BOARD
assorted regional cheeses. assorted and house-made charcuterie.
proper accoutrements 32
cheese & accoutrements 18
charcuterie & accoutrements 22

SPICY MUSSELS
prince edward island mussels. house-made chorizo. shallots.
white wine & tomato sauce. focaccia 13

SMOKED TROUT SPREAD
house-smoked harrietta hills trout.
cream cheese. house-made pickled vegetables. house-made crostini 11

BUFFALO CAULIFLOWER gf v
house-made hot sauce. local greens. bleu cheese vinaigrette 7

DAILY BUTCHER SPECIAL
handcrafted daily from our in-house butcher

WHITE BEAN HUMMUS v
garlic. feta. olive oil. sumac. parsley.
raw vegetables. house-made crostini 9

FOCCACCIA df v vg
freshly baked. served with pesto oil 4.5

SOUP & SALAD

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

SEASONAL DAILY SOUP 4/6.5

TERRA GREEN SALAD gf df v vg
local greens. seasonal farm vegetables.
shallot vinaigrette 5/9

KALE CAESAR*
local kale. garlic bread crumbs. caesar dressing. sarvecchio 7/12
add anchovies 1.5

GAZELLE SALAD df v vg
french green lentils. toasted farro. seasonal vegetables.
walnuts. local greens. cumin vinaigrette 7/12

ROASTED BEET SALAD gf v
local pickled beets. cashews.
dancing goat chévre. honey-red beet vinaigrette 8/13

MISO KALE SALAD gf v
shaved red cabbage. carrots. radish.
scallions. peanuts. miso vinaigrette 7/12

SANDWICHES

served with great lakes potato chips and slow pickled vegetables
substitute creamy pesto pasta salad for chips 3
gluten free bread available 2

GRILLED CHEESE v
carr valley gouda. caramelized onions.
garlic-herb cream cheese. little rooster multigrain bread 11
add sander's bacon 3.5

CRANBERRY CHICKEN SANDWICH
otto's free-range chicken. brie. cranberry chutney.
house-made pesto. freshly baked brioche 13

TERRA CUBAN SANDWICH
house-smoked pastured pork. sander's bacon.
swiss. mcclure's pickles. dijon.
local greens. house-made baguette 13

GRASS-FED TAVERN BURGER*
creswick farm shoulder & brisket. mcclure's pickles.
red onion. farm country cheddar. house-made brioche. greens 13
add sander's bacon 2

FEATURED GRASS-FED BURGER*
debuts every tuesday – available daily

HAPPY HOUR

dine in only 4-6 daily
½ off large salads | 2 off pub cheese & white
bean hummus | 11.5 any wood-fired pizza
2 off glass wine & handcrafted cocktails
4 select draught beers

ENTREES

HARRIETTA HILLS TROUT df
sustainably-raised & pan seared. zucchini.
pickled local red onion & turnip.
soba noodles. siracha-maple broth 25

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

PAN ROASTED SALMON* gf
faroe island salmon. roasted rapini. fennel. garbanzo beans.
visser farms baby potatoes. bourbon-apple bbq glaze 26

SEARED SEA SCALLOPS* gf
georges bank scallops. serrano ham-guanciale risotto.
visser farms sweet onion-parsnip puree.
spicy beet purée. blis white truffle oil 29

PORK CHOP gf
jake's country meats pastured pork, brined and seared.
visser farms roasted baby potatoes. braised swiss chard.
balsamic cipollini onions. 28

APPLE CIDER BRAISED CHICKEN gf
otto's free-range chicken. seasonal vegetable hash.
black pepper honey. sarvecchio crisp 25

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

HANDCRAFTED PASTAS

gluten free pasta available 2
free range otto's chicken 4 pastured pork belly 4
michigan shrimp 6 faroe island salmon 7

MACARONI & CHEESE
sander's pastured bacon. broccoli. roasted tomatoes.
four cheese sauce. house-made canestri pasta 18

PESTO BUCATINI
roasted garlic pesto. cream.
house-made fennel sausage. peas.
sarvecchio. house-made bucatini 20

CANESTRI v
smoked tomato sauce. dancing goat chévre.
sarvecchio. basil. house-made canestri 18

WILD MUSHROOM SPAGHETTI v
wild mushrooms. truffled pecorino.
sage. brandied mushroom cream sauce.
garlic bread crumbs. house-made spaghetti 21

VEGETABLE LASAGNA v
seasonal local farm vegetables. house-made lasagna noodles.
red sauce. house-made ricotta. dancing goat chévre.
house-made foccacia 20

WOOD-FIRED PIZZAS

gluten free crust available 3

MUSHROOM v
mushroom. dancing goat chévre. local kale. garlic butter.
hand-pulled mozzarella. sarvecchio. cracked black pepper 16

PEPPERONI
nduja artisan pepperoni. hand-pulled mozzarella.
oregano. red sauce. sarvecchio 16

BBQ CHICKEN PIZZA
otto's free-range chicken. house-smoked apple bbq sauce.
red onions. carr valley aged gouda. banana peppers.
hand-pulled mozzarella 18

FENNEL SAUSAGE
house-made pork & fennel sausage.
house-made pesto. roasted garlic. caramelized onion.
hand-pulled mozzarella. sarvecchio 18

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

FEATURED WOOD-FIRED PIZZA
debuts every friday – available daily

*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

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