

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

WHITE BEAN HUMMUS vg

garlic. olive oil. sumac. parsley. raw vegetables. house-made crostini 9

FOCCACIA 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. 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 vg

shaved red cabbage. carrots. radish. scallions. peanuts. miso vinaigrette 7/12

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

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 and michigan craft 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

SANDWICHES

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

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

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

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. dancing goat chévre. house-made foccacia 20