

DINNER

monday-saturday 5pm & sunday 4pm

COMMUNAL

ASPARAGUS gf
soft boiled egg. sambal vinaigrette.
cashew butter. mustard seed 11

RADISH gf v
roasted & pickled. goat cheese.
garden pesto. pepitas 9

SMOKED SALMON SPREAD
pickled vegetables. crostini 11

BUFFALO CAULIFLOWER gf v
hot sauce. greens. bleu cheese vinaigrette 8

WHITE BEAN HUMMUS vg
garlic. sumac. evoo. crostini.
raw vegetables 9

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

SOUP & SALAD

chicken 4 michigan shrimp 7
salmon 7 flank steak 8

GAZPACHO gf vg 4/7

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

KALE CAESAR*
garlic bread crumbs. caesar dressing. sarvecchio 7/12
with anchovies 8.5/13.5

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

WATERMELON & ARUGULA gf v
feta. champagne vinaigrette. pickled rind. pepita 9

MISO KALE gf v vg
napa cabbage. joi & bok choy. carrots. radish.
scallion. peanuts. miso vinaigrette 7/12

WOOD-FIRED PIZZAS

gluten free crust available 3

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

MEAT
hand-pulled mozzarella. bacon. sausage.
ham. pepperoni. tomato sauce 18

BBQ CHICKEN PIZZA
chicken. red onions. aged gouda.
banana peppers. hand-pulled mozzarella 18

FENNEL SAUSAGE
garden pesto. roasted garlic. caramelized onion.
hand-pulled mozzarella. sarvecchio 18

SUMMER VEGETABLE v
garden pesto. hand-pulled mozzarella. zucchini.
squash blossom. goat cheese. cherry tomatoes 16

HAPPY HOUR

dine in only 4-6 daily
½ off large salads | 2 off white bean hummus
11.5 any wood-fired pizza
2 off glass wine, handcrafted cocktails
and michigan craft draught beers

ENTREES

SALMON* gf
pan seared. roasted broccolini. fennel.
garbanzo beans. baby potatoes.
bourbon-apple bbq glaze 26

SEA SCALLOPS* gf
pan seared. serrano ham-guanciale risotto.
sweet onion-parsnip puree. spicy beet purée.
BLiS white truffle oil 30

PORK CHOP gf
brined and seared. roasted baby potatoes.
braised swiss chard. balsamic cipollini onions 28

CHICKEN gf df
korean bbq sauce. broccolini. carrots. basmati rice.
citrus. cilantro. peanuts 25

FLANK STEAK gf df
chimichurri. soft boiled egg. potatoes.
bell pepper. onion. asparagus 27

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
smoked pork. bacon. swiss. pickles. dijon.
local greens. baguette 13

GRASS-FED TAVERN BURGER*
shoulder & brisket. pickles. white cheddar
red onion. tomato. greens. brioche 13
with bacon 15

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

HANDCRAFTED PASTAS

gluten free pasta available 2
chicken 4 shrimp 6 salmon 7 flank steak 8

MACARONI & CHEESE
bacon. broccoli. roasted tomatoes.
four cheese sauce. canestri pasta 18

PESTO BUCATINI
roasted garlic pesto cream.
fennel sausage. peas. sarvecchio 20

SPAGHETTI df
shrimp. chorizo. clams. white wine. tomato sauce.
bread crumbs. basil 23

PAPPARDELLE v
english peas. tendrils. asparagus.
mushrooms. mint. truffled pecorino 17

**We are proud to support these local farms committed to
sustainability and ethically raised products:**

Visser Farms | Creswick Farms | Otto's Free-Range Chicken | Harrieta Hills | Heidi's Market Stand
Jake's Country Meat | Vertical Paradise Farms | Ham Family Farms | S&S Lamb | Devrie's | BLiS | Countrywinds Creamery
Mycopia Mushrooms | ECA Shrimp Farm | Little Rooster Bread Company | Rowster Coffee | Grand Rapids Coffee Roasters

*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