

DINNER

monday-saturday 5pm & sunday 4pm

COMMUNAL

BRUSSELS SPROUTS gf df v vg
apple onion jam. golden raisin.
sunflower seeds. horseradish 10

SMOKED SALMON SPREAD
raw vegetables. crostini 11

PIEROGIES v
broccoli cheddar. turnips. pickled apple.
horseradish cream 9

GOAT CHEESE v
crostini. pickled onion. mustard seed.
cranberry mostarda 12

BUFFALO CAULIFLOWER gf v
hot sauce. greens. bleu cheese vinaigrette 9

BEET HUMMUS v vg
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

AUTUMN BISQUE gf df vg 4/6
squash. chai coconut cream. apple onion jam. sesame

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

WARM KALE df v vg
root vegetables. farro. pomegranate. cider vinaigrette 7/12

BEET v
quinoa. goat cheese. seed blend. burnt honey vinaigrette 7/12

WOOD-FIRED PIZZAS

gluten free crust available 3
add BLiS truffle oil 2

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

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

FOUR CHEESE v
ricotta. sarvecchio. goat cheese.
hand-pulled mozzarella. truffle salt. chives 16

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

AUTUMN VEGETABLE v
apple butter. root vegetables. braising greens.
ricotta. hand-pulled mozzarella 16

ENTREES

SALMON* gf
quinoa tabbouleh. harissa yogurt.
golden raisin relish 27

SEA SCALLOPS* gf
pork belly. candied fennel.
celery root puree. parsnip. carrot 32

CHICKEN + GNOCCHI df
salsa verde. roasted carrot. braising greens.
ricotta gnocchi. sherry pan jus 26

SHORT RIB
gigli pasta. mushroom cream. carrot.
celery. onion. pickled celery 27

PORK CHOP gf
brussels sprouts. bacon vinaigrette.
sweet potato. maple mousse 25

HANDCRAFTED PASTAS

gluten free pasta available 2
chicken 4 shrimp 7 salmon 7

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

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

RISOTTO gf df v vg
squash. parsnip. sweet potato. celery root.
turnip. apple butter. cranberries 23

SANDWICHES

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

BÁNH MÌ
chili cider braised pork. crispy pork belly. cucumber.
jalapeños. cilantro. kimchi aioli. cabbage slaw. baguette 14

TERRA CUBAN
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*
debuts every tuesday

HAPPY HOUR

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

**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