

LUNCH

monday–friday 11am to 2:30pm

COMMUNAL

OCTOPUS NICOISE *gf*
seared octopus. sun dried tomato romesco.
rainbow chard. kalamata tapenade.
confit potato. gribiche 14

SMOKED SALMON SPREAD
raw vegetables. crostini 11

DUMPLINGS *df v vg*
bulgogi mushroom. tofu. radish.
kimchi. dashi. cilantro. sesame 13

GOAT CHEESE *v*
crostini. pickled onion. mustard seed.
cranberry mostarda 14

MUSSELS
chorizo. caper-golden raisin relish.
romesco. white wine. baguette 15

BUFFALO CAULIFLOWER *gf v*
hot sauce. local greens.
bleu cheese dressing 10

HUMMUS *v*
feta. cucumber. za'atar. crostini 9

FOCCACIA *df v vg*
freshly baked. pesto. tapenade. romesco 6

SOUP & SALAD

add chicken 4 | shrimp 7 | salmon 7 | pork belly 4

DILL PICKLE SOUP *gf v*
garlic. dill. whey. horseradish crema 5/7

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

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

GAZELLE 2.0 *df v vg*
mixed greens. farro. green lentils. farm vegetables.
lemongrass vinaigrette. smoked walnuts 7/12

CARROT + PEANUT
carrot. pear. sundried tomato. puffed rice.
mint. fresno chili. sesame. peanut 9

GRAPEFRUIT *gf v*
avocado. quinoa. arugula. apple. seed blend.
jalapeno citrus dressing 8/12

HANDCRAFTED PASTAS

add chicken 4 | shrimp 7 | salmon 7 | pork belly 4
gluten free pasta available 2

MACARONI & CHEESE
bacon. broccoli. roasted tomatoes.
four cheese sauce. canestri pasta 19

PESTO BUCATINI
roasted garlic pesto cream.
fennel sausage. peas. sarvecchio 21

MUSHROOM RISOTTO *gf v*
goat cheese. smoked walnut. arugula pesto.
pea shoot 19

SANDWICHES & WRAPS

served with great lakes kettle chips
substitute pesto pasta salad or terra green salad for chips 3
substitute a cup of soup 3
gluten free bread available 2

BÁNH MÌ
smoked pork. crispy pork belly.
pickled carrot & radish. jalapeños. cilantro.
kimchi aioli. baguette 14

GRILLED CHEESE *v*
gouda. caramelized onions.
garlic-herb cream cheese. multigrain 11
with bacon 14.5

BRISKET SANDWICH
beer brined brisket. pickled pepper slaw.
fancy sauce. swiss cheese. brioche 15

CUBAN SANDWICH
smoked ham + pork. swiss.
pickles. dijonnaise. baguette 13

HERBED CHICKEN SALAD WRAP *df*
dried michigan cherries. green goddess dressing.
local greens. candied pecans 11

BURGER*
e. a. brady's beef blend. pickles. white cheddar.
pickled red onion. local greens. garlic aioli. brioche 13
with bacon 15

FEATURED TERRA BURGER*
debuts every tuesday

WOOD-FIRED PIZZAS

gluten free crust available 3
add BLiS truffle oil 2

MUSHROOM *v*
evoo. chef's blend mushrooms. roasted garlic.
goat cheese. kale. hand-pulled mozzarella.
sarvecchio. cracked black pepper 16

BBQ PORK
carolina bbq. smoked pork. pickled fresno chile.
red onion. braising greens. hand-pulled mozzarella 18

THAI VEGETABLE *df v vg*
red curry. confit potato. pickled fresno chile
red onion. vegan ricotta. sesame 17

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

MARGHERITA *v*
tomato sauce. basil. evoo. hand-pulled mozzarella.
basil. cracked black pepper 16

HAPPY HOUR

dine in only 4-6 daily
½ off large salads | 2 off hummus
11.5 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 | E.A. Brady's | Otto's Free-Range Chicken | Heidi's Market Stand | Vertical Paradise Farms
Jake's Country Meat | 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 or allergies*