

DINNER

monday – saturday 5pm & sunday 4pm

COMMUNAL

SMOKED SALMON SPREAD

raw vegetables. crostini 11

GOAT CHEESE v

crostini. pickled onion. mustard seed.
cranberry mostarda 15

BUFFALO CAULIFLOWER gf v

hot sauce. greens. bleu cheese dressing 10

HUMMUS v

feta. cucumber. za'atar. crostini 9

FOCACCIA df v vg

freshly baked. pesto. tapenade. herb oil 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 GREENS gf df v vg

local 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 lentil. farm vegetables.
lemongrass vinaigrette. smoked walnuts 7/12

GRAPEFRUIT gf df v vg

avocado. quinoa. arugula. apple. seed blend.
jalapeño citrus dressing 8/12

SANDWICHES

served with great lakes potato chips

substitute creamy pesto pasta salad for chips 3

gluten free bread available 2

BÁNH MÌ

smoked pork. crispy pork belly.
pickled carrot + radish. jalapeños. cilantro.
kimchi aioli. baguette 14

CUBAN SANDWICH

smoked ham + pork. swiss.
pickles. dijonnaise. baguette 14

BURGER*

e. a. brady's beef blend. pickles. white cheddar.
pickled red onion. greens. garlic aioli. brioche 15
with bacon 17

FEATURED TERRA BURGER*

debuts every tuesday

ENTREES

WHITEFISH*

potato crusted. rye spaetzle. kraut. pickled beet.
maple malt vinaigrette 26

VINDALOO gf df v vg

carrot. lentil. potato. mint-pea chutney.
red curry. pickled fresno. peanut 21

STEAK* gf

charred onion risotto. bleu cheese.
mostarda. red wine gastrique 28

CHICKEN + GNOCCHI

salsa verde. roasted carrot. braising greens.
ricotta gnocchi. sherry pan jus 27

MUSHROOM RISOTTO gf v

goat cheese. smoked walnut.
arugula pesto. pea shoot 21

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. gigli pasta 19

PESTO BUCATINI

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

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 17

THAI VEGETABLE df v vg

red curry. confit potato. pickled fresno chile.
red onion. vegan ricotta. sesame 17

FENNEL SAUSAGE

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

MARGHERITA v

tomato sauce. 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 please inform your server of any dietary restrictions or allergies