

SNACKS

SAUSAGE ROLLS
with hot mustard 10

HAM HOCK TERRINE
grilled baguette and house pickles 12

MARINATED OLIVES 11

DEEP FRIED PICKLES 9

FRESH WATER FISH CAKES
tartar sauce 12

BOARDS

CHARCUTERIE

*dry cured meats, terrines and pate,
preserves and pickles from our larder*
23

CHEESE

*three select artisan cheeses, spiced nuts,
walnut raisin crisps and preserves*
24

STARTERS

SEASONAL SOUP

changes daily 7

CAESAR SALAD

*anchovy dressing, cured egg yolk, parmigiano,
crumbled pancetta, herb croutons*
small 8 | large 14

SPRING ASPARAGUS SALAD

*cucumber yogurt, pickled ramps, julienne carrots,
shaved radish, lemon vinaigrette* 13

BLISTERED GRAPE CROSTINI

*brioche toast, Monforte chevre, toasted heartnuts,
spicy seedlings, thyme leaves, balsamic gelée* 16

FRESHLY SHUCKED OYSTERS

*six on the half shell, red wine mignonette, lemon,
fresh horseradish, hot sauce* MP

STEAMED MUSSELS

togarashi spice, coconut miso broth, pickled red chili and green onions 18

STEAK TARTARE

*knife cut sirloin, cornichon, capers, bread and butter pickles,
grilled bread, iceberg lettuce* 22

MAINS

LAKE HURON PICKEREL

*tarbais bean and sweet potato ragout, fennel salad,
red spinach, citrus-vanilla beurre blanc*
27

DUCK PAPPARADELLE

*duck ragu, shiitake mushrooms, crispy basil,
tomato confit, baby spinach, rosemary cream*
24

WETH FARM'S MUSHROOM RISOTTO

*heirloom beets, spring asparagus, sautéed mushrooms,
parmesan crisps and truffle essence*
24

CHICKEN FRICASSÉE

*poached potato, tiny onions, asparagus spears,
wild mushrooms, tarragon cream, garden chives*
26

ST. LOUIS CUT PORK RIBS

*spiced dukka crust, tamarind barbeque sauce,
creamy coleslaw, fresh cut fries*
25

From the Meat Locker

RIBEYE

12 OZ. *bordelaise sauce, maître d' hotel butter* 38

STRIPLOIN

10 OZ. *tomato gratin, green peppercorn sauce* 36

PORK CHOP

12 OZ. *empire apple chutney, maple-cider sauce* 28

all items are offered with one side dish

Sides

GRILLED ASPARAGUS

with kale pesto and lemon 7

FANCY FRIES

truffle oil, parmesan and herbs 9

MUSHROOMS

Weth Farm's fungi, herbs, garlic butter 8

JACKET POTATO

smoked gouda, sour cream, chives, bacon 10

LITTLE INN BURGER

ground chuck and brisket and fresh cut fries 18

CHOICE OF CONDIMENTS, LIMIT 3 CHOICES

*smoked gouda / monk made blue cheese / Monforte chevre
aged cheddar / crispy bacon / peameal bacon
caramelized onions / Weth Farm's mushrooms*